

Hot & Cold Appetizers

	Sm.	Lg.
<i>Bruschetta Platter</i> (Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)		\$30.00
<i>Fresh Mozzarella Platter</i> (Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)		\$50.00
<i>Baked Clams Oreganata (25 Pcs.)</i>	\$30.00	\$60.00
<i>Arancini (1/2 Size) (25 Pcs)</i> (Rice, Mozzarella, Chop Meat and Peas)		\$35.00
<i>Fried Calamari</i> (Served with Lemons and Tomato Sauce)	\$60.00	\$90.00
<i>Fried Chicken Fingers</i> (Served with BBQ and Honey Mustard)	\$40.00	\$60.00
<i>Fried Mozzarella Sticks</i> (Served with Tomato Sauce)	\$40.00	\$60.00
<i>Fried Zucchini</i>	\$35.00	\$60.00
<i>Spicy Buffalo Wings</i>	\$40.00	\$65.00
<i>Cold Seafood Salad</i>	\$75.00	\$125.00
<i>Mussels Marinara</i> fra diavolo or with garlic and oil	\$40.00	\$65.00
<i>Cold Antipasta Platter</i> Olive, Marinated Artichokes, Dry Sausage, Olives, Roasted Peppers and Blends of Cheeses	\$50.00	
<i>Hot Antipasta</i> baked clams, shrimp oreganata, eggplant rollatini, and stuffed mushrooms	\$75.00	\$125.00
<i>Crab Cakes</i> lump crab meat pan fried in lobster sauce	\$60.00	\$90.00
<i>Stuffed Shrimp</i> stuffed with crab meat in a garlic lemon butter sauce	\$90.00	\$140.00

All Entrees Prepared Fresh to Order
Small Entrees Feed 6 to 8 People
Large Entrees Feed 10 to 12 People
Per Person Packages Available

Party Heroes & Focaccia

<i>The Classic Cold Hero</i> (Ham, Genoa, Salami, Procutto Di Parma, Fresh Mozzarella, Olive Oil and Vinegar)	\$16.50 Per Ft
<i>The Classic Chicken Hero</i> (Lightly Breaded Grilled Chicken with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette)	\$17.50 Per Ft
<i>The Classic Cutlet Hero</i> (Fried Chicken Cutlet with Lettuce, Tomato and American Cheese)	\$17.50 Per Ft
<i>Assorted Wraps Platter</i> (12 Assorted Wraps)	\$60.00
<i>Assorted Panini Platter</i> (12 Assorted Panini)	\$60.00

Salads

	Sm.	Lg.
<i>House Salad</i> (Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing) (Add Grilled Chicken)	\$20.00	\$30.00
<i>Ceaser Salad</i> (Romaine, Peccorino, Ceaser and Croutons) (Add Grilled Chicken)	\$20.00	\$30.00
<i>Classica Salad</i> mixed green w/roasted peppers, olives, croutons, onions & shaved romano	\$20.00	\$30.00
<i>Baby Arugula Salad</i> Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto	\$30.00	\$45.00
<i>Mescaline Fruits & Nuts Salad</i>	\$30.00	\$45.00
<i>Grilled Calamari Salad</i> Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing	\$40.00	\$60.00
<i>Baby Spinach Salad</i> Baby spinach, mushrooms, artichoke hearts, red onions and pancetta	\$30.00	\$45.00
<i>Grilled Portabella Salad</i> Mixed greens, red onions & fresh mozzarella in a balsamic vinagrette	\$30.00	\$45.00

Pasta

	Sm.	Lg.
Spaghetti	\$40.00	\$55.00
<i>with Tomato, Marinara or Garlic & Oil Sauce</i>		
Spaghetti w. Broccoli, Garlic & Oil	\$45.00	\$60.00
Cavatelli Bolognese	\$45.00	\$65.00
<i>Fresh Cavatelli in Meat Sauce with a touch of Cream</i>		
Penne Alla Vodka	\$45.00	\$65.00
Pasta Primavera	\$45.00	\$65.00
<i>Fresh Sauteed Vegetables in a Cream Sauce</i>		
Pasta Carbonara	\$45.00	\$65.00
<i>with Prosciutto, Peas and Onion</i>		
Classic Tortellini	\$50.00	\$70.00
<i>with Alfredo, Peas and Ham</i>		
Orrechiette Broccoli Raab & Sausage	\$50.00	\$70.00
<i>crumbled sausage, broccoli raab and fresh garlic</i>		
Fettucini Alfredo	\$45.00	\$65.00
Baked Lasagna	\$45.00	\$65.00
Baked Stuffed Shells	\$45.00	\$65.00
Baked Ravioli	\$45.00	\$65.00
Baked Moncotti	\$45.00	\$65.00
Lobster Ravioli	\$50.00	\$70.00
<i>(Served with Vodka Sauce)</i>		
Spinach Ravioli	\$45.00	\$65.00
<i>in a creamy pesto sauce</i>		
Linguini al Fresco	\$45.00	\$65.00
<i>fresh garlic, plum tomato, and basil</i>		
Pasta w. Broccoli & Sauteed Chicken	\$50.00	\$70.00
Linguini w/ Clam Sauce	\$50.00	\$70.00
<i>Red or White with fresh chopped clams</i>		
Rigatoni Siciliano	\$45.00	\$65.00
<i>tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata</i>		
Gnocchi Alla Ponte Vecchio	\$50.00	\$70.00
<i>Homemade Gnocchi with prosciutto, onions, green peas in pink sauce</i>		
Pasta Pescatore	\$70.00	\$100.00
<i>shrimp, clams, mussels, calamari, 4oz. lobster tail in a spicy marinara sauce</i>		
Whole Wheat Spaghetti	\$55.00	\$75.00
<i>with grilled veggie & grilled shrimp sauteed with garlic and oil</i>		
Baked Ziti Bolognese	\$50.00	\$70.00
Baked Ziti Siciliano	\$50.00	\$70.00
Baked Ziti	\$45.00	\$65.00
Whole Wheat Rigatoni	\$45.00	\$65.00
<i>frsh baby spinach, sauteed chicken and tomatoes in a garlic oil sauce</i>		
Spinach Gnocchi	\$45.00	\$65.00
Spaghetti with Calamari	\$50.00	\$70.00
<i>sauteed artichoke hearts, onions & olives in a lite marinara sauce</i>		
Penne with Escarole & Sausage	\$45.00	\$65.00
<i>with white cannellini bean and garlic & oil</i>		

Chicken

	Sm.	Lg.
Marsala	\$65.00	\$90.00
<i>sauteed with mushrooms in a wine sauce</i>		
Francais	\$65.00	\$90.00
<i>sauteed in a lemon and butter sauce</i>		
Sorrentino	\$65.00	\$90.00
<i>w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce</i>		
Grilled Chicken with Vegetables	\$65.00	\$90.00
<i>Marinated Grilled Chicken with Grilled Vegetables</i>		
Scarpariello	\$65.00	\$90.00
<i>sauteed in a garlic lemon white wine and butter sauce with a touch of brown gravy</i>		
Chicken Parmigiana	\$60.00	\$85.00
Chicken Bruschetta	\$65.00	\$90.00
<i>Lightly Breaded Grilled Cutlets Topped with Bruschetta tomatoes and fresh mozzarella</i>		
Saltimbocca	\$65.00	\$90.00
<i>Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach</i>		
Pizzaiolla	\$65.00	\$90.00
<i>w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy</i>		
Capriciosa	\$65.00	\$90.00
<i>breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette</i>		
Romano	\$65.00	\$90.00
<i>sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce</i>		
Capresse	\$65.00	\$90.00
<i>sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella</i>		
Primavera	\$65.00	\$90.00
<i>sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy</i>		
Grilled Chicken w/Broccoli Rabe	\$65.00	\$90.00
<i>grilled chicken breast over broccoli rabe sauteed in garlic and oil</i>		
Chicken Caciore	\$65.00	\$90.00
<i>sauteed with mushrooms, onions and prosciutto in a lite tomato sauce with a touch of brown gravy</i>		
Grilled Lemon Chicken	\$65.00	\$90.00
<i>over sauteed spinach</i>		
Portobello	\$65.00	\$90.00
<i>sauteed with onions, cherry wine, brown gravy with a touch of cream</i>		
Floretine	\$65.00	\$90.00
<i>sauteed with garlic & butter in a lite marinara sauce topped with spinach and provelone cheese</i>		
Scarpariello	\$65.00	\$90.00
<i>with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy</i>		
Spiedini	\$65.00	\$90.00
<i>stuffed with prociutto, provelone and bread crumbs served in a lite marinara sauce</i>		

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 Per Person Packages Available

Veal

Nature Veal

	Sm.	Lg.
Francais (Lightly Floured and Sauteed Veal Cutlet with a Lemon Wine Sauce)	\$80.00	\$110.00
Marsala (Veal Scalopinni with Shallot, Mushroom and Marsala Wine)	\$80.00	\$110.00
Bruchetta (Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)	\$80.00	\$110.00
Saltimbocca Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach	\$80.00	\$110.00
Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$80.00	\$110.00
Sorentino w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce	\$80.00	\$110.00
Capriciosa breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette	\$80.00	\$110.00
Romano sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce	\$80.00	\$110.00
Capresse sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella	\$80.00	\$110.00
Primavera sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy	\$80.00	\$110.00
Portobello sauteed with onions, cherry wine, brown gravy with a touch of cream	\$80.00	\$110.00
Floretine sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese	\$80.00	\$110.00
Scarpariello with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	\$80.00	\$110.00
Spiedini stuffed with prociutto, provolone and bread crumbs served in a lite marinara sauce	\$80.00	\$110.00

Pork

	Sm.	Lg.
Sausage & Broccoli Rabb	\$70.00	\$90.00
Sausage & Pepper	\$65.00	\$85.00
Grilled Pork Chops Primavera with mixed peppers in a brown sauce	\$65.00	\$90.00
Pork Chops Campagnola roasted pork chops with sauteed onions, mushrooms, roasted peppers & potatoes		

Beef

	Sm.	Lg.
Meatballs with Sauce	\$40.00	\$60.00
Skirt Steak w/Broccoli Rabe	\$85.00	\$130.00
Skirt Steak Alla Classica topped with sauteed cherry peppers and onion	\$85.00	\$130.00
Skirt Steak Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$85.00	\$130.00

Vegetable

	Sm.	Lg.
Sauteed Broccoli	\$35.00	\$50.00
Sauteed Spinach	\$35.00	\$50.00
Stuffed Mushrooms (25Pcs)		\$30.00
Grilled Vegetables Marinated in Balsamic Dressing	\$50.00	\$70.00
Potato Croquettes	\$20.00	\$30.00
Garlic Mashed Potato	\$30.00	\$40.00
Eggplant Roltini thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce & romano cheese	\$55.00	\$75.00
Eggplant Parigian	\$50.00	\$70.00
Sauteed Broccoli Rabb	\$60.00	\$85.00

Seafood

	Sm.	Lg.
Seafood Fra Diavolo clams, mussels, shrimp, calamari and (4 oz.) lobster	\$85.00	\$130.00
Lobsters Fra Diavolo	\$85.00	\$130.00
Shrimp Fra Diavolo jumbo shrimp sauteed in garlic and oil in a thick marinara sauce	\$85.00	\$130.00
Shrimp Parmigian	\$85.00	\$130.00
Shrimp Scampi jumbo shrimp sauteed in a garlic and oil, butter, lemon and wine	\$85.00	\$130.00
Shrimp Oreganata jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil	\$85.00	\$130.00
Filet of Sole Francese sauteed in a lemon, wine and butter sauce	\$85.00	\$130.00
Pan Seared Salmon pan seared in a wild mushroom sauce with a touch of white truffle oil	\$90.00	\$140.00
Filet of Sole Livornese sauteed with olives, onions and capers in a light tomato sauce	\$85.00	\$130.00
Salmon Maricchiara w/sauteed onions, clams, mussels in a light tomato sauce	\$90.00	\$140.00
Filet of Sole Oreganata baked with breadcrumbs, butter, wine, lemon, garlic and olive oil	\$85.00	\$130.00
Red Snapper Livornese sauteed with olives, onions and capers in a light tomato sauce	\$100.00	\$150.00
Red Snapper Maricchiara w/sauteed onions, clams, mussels in a light tomato sauce	\$100.00	\$150.00
Red Snapper Oreganata baked with breadcrumbs, butter, wine, lemon, garlic and olive oil	\$100.00	\$150.00
Pan Seared Snapper topped with corn salad	\$100.00	\$150.00
Stuffed Shrimp stuffed with crab meat in a garlic lemon butter sauce	\$90.00	\$140.00