

Article	Description	Half Tray (serves 10-12)	Full Tray (serves 20-25)
	COLD ITEMS		
TOSSED HOUSE SALAD	Assorted Lettuces, Cucumber, and Tomato	\$ 15.00	\$ 25.00
CAESAR SALAD	Caesar Salad	\$20.00	\$35.00
GARDEN SALAD	Romaine lettuce, tomatoes, olives, cucumber, onion	\$20.00	\$35.00
PASTA SALAD	Short Fusilli pasta, Sun Dried Tomatoes, Olives, Celery, Provolone Cheese, Fresh Herbs	\$30.00	\$55.00
FRESH VEGETABLES PLATTER	Assorted Fresh Vegetables	\$ 30.00	\$ 55.00
ASSORTED FINGER SANDWICHES	Ham, Turkey, Roast Beef, Lettuce, Tomato, Cheese and Mayo	\$ 30.00	\$ 55.00
COLD ITALIAN ANTIPASTO	Olives, Provolone, Roast Pepper, S.D. Tomato, Mushrooms & Artichoke Hearts	\$ 35.00	\$ 65.00
COLD CUTS PLATTER	Ham, Turkey, Roast Beef, Soppressata , Prosciutto & Mortadella	\$ 40.00	\$ 75.00
CHEESE PLATTER (SLICED OR CUBES)	Parmigiano, Yellow and White American, Provolone, Swiss and Pecorino	\$ 40.00	\$ 75.00
MOZZARELLA CAPRESE	Home Made Fresh Mozzarella, Tomato, Oregano & Extra Virgin Olive Oil	\$ 35.00	\$ 65.00
HOME MADE SALADS	Your choice of Home Made Potato, Macaroni, Egg, Tuna, or Chicken Salads	SOLD BY	THE POUND
	APPETIZERS		
EGGPLANT ROLLATINI	Sliced Eggplant Stuffed with Ricotta Cheese	\$ 30.00	\$ 55.00
EGGPLANT ROLLATINI WITH MEAT	Eggplant rollatini stuffed with meat and topped with melted fresh mozzarella and touch of tomato sauce	\$35.00	\$65.00
EGGPLANT PARMIGIANA	Fried Breaded Eggplant topped with Tom. Sauce & Mozzarella	\$ 30.00	\$ 55.00
EGGPLANT LASAGNA	Eggplant, Tomato Sauce, Cheese, Basil	\$35.00	\$65.00
STUFFED MUSHROOMS	Mushrooms Stuffed with Mixed Vegetables and Cheese	\$35.00	\$65.00
SEAFOOD SALAD	Seafood salad.	\$45.00	\$85.00
MUSSELS POSILLIPO	Fresh Black Mussels with Marinara Sauce and Parsley	\$ 30.00	\$ 55.00
CLAMS OREGANATE	Baked Clams stuffed with Breadcrumbs, Garlic, Oil and Oregano	\$ 40.00	\$ 75.00
FRIED CALAMARI	Golden Fried Calamari with Marinara Sauce on the side	\$ 45.00	\$ 85.00

PASTA

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PENNE MARINARA	Barilla Penne in a Fresh Marinara Sauce	\$ 25.00	\$ 45.00
BAKED ZITI	Baked Barilla Ziti with Ricotta, Tom. Sauce and Mozzarella	\$ 30.00	\$ 55.00
PENNE VODKA	Barilla Penne in a Vodka Pink Cream Sauce	\$ 30.00	\$ 55.00
RIGATONI NORMA	De Cecco Rigatoni with Fried Eggplant, Tomato Sauce and Dry Ricotta Cheese	\$ 30.00	\$ 55.00
RIGATONI BOLOGNESE	De Cecco Rigatoni with Meat Sauce	\$ 35.00	\$ 65.00
TORTELLINI ALFREDO	Tricolor Cheese Tortellini in a Famous “ALFREDO” Cream Sauce	\$ 35.00	\$ 65.00
CAVATELLI AND BROCCOLI	Cavatelli Pasta with Fresh Broccoli in a Garlic and Oil Sauce	\$ 30.00	\$ 55.00
RAVIOLI POMODORO	Cheese Ravioli in a light Tomato Sauce	\$30.00	\$55.00
FETTUCINE MAREMONTI	Artichoke hearts, radicchio, asparagus, and shrimp over fettuccine pasta.	\$40.00	\$75.00
PENNE ZUCCHINE	Penne sautéed with garlic, oil, and fried zucchini.	\$30.00	\$55.00
TORTELLI - DELICATI	Cheese tortelli with mushrooms, peas and ham in light cream sauce.	\$40.00	\$75.00
BOW TIE - PORCINI	Bow tie pasta in cream porcini mushroom sauce.	\$40.00	\$75.00
SHELL - CAULIFLOWER	Shell pasta with sautéed fresh cauliflower, pinoli nuts, raisins, bread crumb and onion.	\$35.00	\$65.00
WHOLE WHEAT – INTEGRALI	Whole wheat pasta with fava beans, artichoke hearts, and sun dried tomatoes, black pepper and pecorino cheese.	\$40.00	\$75.00
WHOLE WHEAT – BOCELLI	Whole wheat penne pasta with peas, fresh mozzarella and cherry tomatoes	\$35.00	\$65.00
SICILIAN MEAT LASAGNA	Lasagna Stuffed with Meat, Peas, Boiled Eggs, Ham, Cheese, & Tomato Sauce	\$ 40.00	\$75.00
HOME MADE STUFFED SHELLS	Jumbo Shell Pasta Stuffed with Ricotta Cheese in a light Tomato Sauce	\$ 35.00	\$ 65.00

ENTRÉE

CHICKEN PARMIGIANA	Chicken Cutlet with Tomato Sauce and Melted Fresh Mozzarella	\$ 35.00	\$ 65.00
CHICKEN FRANCESE	Eggs Buttered Chicken Breast in a Butter and Lemon Sauce	\$ 35.00	\$ 65.00
CHICKEN MARSALA	Chicken Breast with Mushrooms in a Brown Marsala Sauce	\$ 35.00	\$ 65.00
CHICKEN CONTADINA	Chicken Breast with artichoke Hearts, Sun Dried Tomato, Garlic and Oil	\$ 35.00	\$ 65.00
CHICKEN PICCATA	Chicken Breast with Shallots and Capers in a Light Butter and Lemon Sauce	\$ 35.00	\$ 65.00
CHICKEN GIAMBOTTA	Chicken Breast with Onion, Peppers, Eggplant and a Touch of Marinara Sauce	\$ 35.00	\$ 65.00
CHICKEN BEL PAESE	Chicken breast with grilled eggplant and zucchini topped with melted smoked mozzarella cheese and a touch of tomato sauce.	\$35.00	\$65.00
CHICKEN SORRENTINA	Chicken topped with prosciutto, tomatoes, fresh mozzarella and eggplant in a light tomato sauce	\$35.00	\$65.00
CHICKEN ROYAL	Chicken with smoked mozzarella and roasted peppers in a champagne cream sauce.	\$35.00	\$65.00
CHICKEN SCARPARELLO	Chicken pieces and sausage sautéed with hot cherry pepper, fresh garlic and touch of red vinegar.	\$40.00	\$75.00
SPICY CHICKEN	Chicken breast (or pieces) sautéed with cherry tomatoes, shitake mushrooms and hot cherry peppers.	\$40.00	\$75.00
CHICKEN DELICATO	Chicken breast sautéed with mushrooms, peas and ham in light cream sauce.	\$35.00	\$65.00
CHICKEN BONE ROASTED	Roasted chicken on the bone with onion, peppers and potatoes.	\$35.00	\$65.00
SAUSAGE AND PEPPERS	Home Made Pork Sausage with Onion, Peppers and a Touch of Marinara Sauce	\$ 35.00	\$ 65.00
PORK LOIN AND MUSHROOMS	Roasted Pork Loin with Mixed Wild Mushrooms and Fresh Rosemary	\$ 35.00	\$ 65.00
MEAT BALLS RAGU'	Stew Beef Meat Balls in a Tomato Sauce	\$ 35.00	\$ 65.00
ROASTED BEEF	Roasted Top Round Beef with Mushrooms	\$ 40.00	\$ 75.00
BLACKENED STEAK	Blackened rib eye – Black Angus steak	\$60.00	\$110.00
BBQ SPARE RIBS	Broiled spare ribs in homemade spicy BBQ sauce.	\$40.00	\$75.00
SPARE RIBS – RAGU SAUCE	Spare ribs in a ragu sauce.	\$40.00	\$75.00
VEAL PARMIGIANA	Veal cutlet with Tomato Sauce and Melted Fresh Mozzarella	\$ 45.00	\$ 85.00
VEAL FRANCESE	Eggs Buttered Veal Scaloppine in a Butter and Lemon Sauce	\$ 50.00	\$ 95.00
VEAL MARSALA	Veal Scaloppini with Mushrooms in a Brown Marsala Sauce	\$ 50.00	\$ 95.00
VEAL PICCATA	Veal Scaloppini with Shallots and Capers in a Light Butter and Lemon Sauce	\$ 50.00	\$ 95.00

VEAL BEL PAESE	Veal Scaloppini with grilled eggplant and zucchini topped with melted smoked mozzarella cheese and a touch of tomato sauce.	\$ 50.00	\$ 95.00
VEAL SORRENTINA	Veal Scaloppini topped with prosciutto, tomatoes, fresh mozzarella and eggplant in a light tomato sauce	\$ 50.00	\$ 95.00
VEAL ROYAL	Veal Scaloppini with smoked mozzarella and roasted peppers in a champagne cream sauce.	\$ 50.00	\$ 95.00
VEAL DELICATI	Veal scaloppini sautéed with mushrooms, peas and ham in light cream sauce.	\$ 50.00	\$ 95.00
VEAL CONTADINA	Veal scaloppini with artichoke Hearts, Sun Dried Tomato, Garlic and Oil	\$ 50.00	\$ 95.00
TILAPIA LIVORNESE	Tilapia with capers, olives, onions and marinara sauce with side of pasta in the same sauce.	\$ 40.00	\$ 75.00
TILAPIA OREGANATO	Tilapia Topped with Breadcrumbs and Oregano	\$ 40.00	\$ 75.00
TILAPIA FRANCESE	Eggs Buttered Tilapia in a Butter and Lemon Sauce	\$ 40.00	\$ 75.00
TILAPIA PICCATA	Tilapia with Capers in a Light Butter and Lemon Sauce	\$ 40.00	\$ 75.00
SALMON OREGANATO	Salmon Filet Topped with Breadcrumbs and Oregano	\$ 45.00	\$ 85.00
SALMON ROYALE	Salmon Filet w/ Smoked Mozzarella, Roast Peppers in Champagne Cream Sauce	\$ 45.00	\$ 85.00
SALMON PUTTANESCA	Salmon Filet w/ garlic, capers, black olives, anchovy paste and a touch of marinara sauce with pasta in the same sauce	\$ 45.00	\$ 85.00
SALMON PINK SAUCE	Broiled salmon in a pink sauce.	\$ 45.00	\$ 85.00
SHRIMP SCAMPI	Shrimp scampi in a white wine, garlic and lemon sauce.	\$45.00	\$85.00
SHRIMP FRA DIAVOLO	Shrimp sautéed with garlic and oil in fresh tomato sauce.	\$45.00	\$85.00
SHRIMP FRANCESE	Shrimp scampi in a butter and lemon sauce.	\$45.00	\$85.00
GOLDEN FRIED SHRIMP	Golden Fried Shrimp	\$45.00	\$85.00
SEAFOOD PAELLA	Shrimp, Scallops, Clams, Calamari, Mussels, Vegetables and Aromatized Rice	\$ 45.00	\$ 85.00
	VEGETABLES		
ROASTED POTATOES	Roasted Chunks of Potatoes Seasoned with Fresh Herbs	\$ 20.00	\$ 35.00
MIXED VEGETABLES	Mixed Fresh Vegetables Combination Sauté' with Garlic and Oil	\$ 25.00	\$ 45.00
CHOICE OF VEGETABLE	Your choice of string beans, broccoli, fried zucchini or escarole	\$ 25.00	\$ 45.00
BROCCOLI RAPA	Fresh "ANDY BOY" Broccoli Rapa Sauté' with Garlic and Oil	MARKET	PRICE

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