



Gourmet Catering menu

All trays are priced by ½ tray size that feeds up to 8 to 10 guests

APPETIZER SELECTIONS

- Baked clams oreganata -\$50
- Homemade mini riceballs -\$35
- Riceball vodka w/ fresh mozzarella \$40
- Homemade mini meatballs-\$45
- Homemade mozzarella sticks -\$40
- Jumbo buffalo wings- \$45
- Eggplant rollatini -\$50
- Eggplant parmigiana - \$55
- Sausage, peppers & onions \$50
- Stuffed mushrooms w/ crabmeat \$45
- Stuffed mushrooms w/ breadcrumbs - \$35
- Stuffed mushrooms w/ sausage meat marinara sauce - \$40
- Cold antipasto extravaganza - imported italian meats & cheese \$75
- Hot antipasto extravaganza - baked clams, fried shrimp, eggplant, fried zucchini, mini riceballs & fried calamari \$75
- Chicken spidini - rollatini stuffed with seasoned breadcrumbs, grated pecorino & sautéed duck sauce \$50
- Mr pizzas famous stuffed artichokes - market price
- Fried shrimp or shrimp cocktail \$80
- Zuppa di Mussels - \$45
- Zuppa di Clams -\$50
- Fried calamari - \$50
- Fried zucchini - \$40
- Chicken strips & French fries \$25

PASTA

- Penne vodka \$40
- Penne vodka w/ chicken \$55
- Pasquelini sauce \$50
- Prosciutto sauce \$50
- Meat sauce \$50
- Marinara sauce \$45
- Primevera sauce \$50
- Eggplant siciliano \$50
- Baked ziti \$50
- Chopped shrimp sauce \$50
- Clam sauce \$50
- Carbonara sauce \$45
- Old fashioned peas & macaroni \$50
- Lasagna w/ sausage \$65
- Alfredo sauce \$45
- Gregorio sauce w/ baked chicken \$60
- Ravioli \$50
- Nicoletta \$60
- avioli ubriachi \$60
- Spicy buratta \$60
- Garlic & oil \$45
- Broccoli di rabe & sausage \$55

SALAD

- House salad \$25
- Everything salad \$35
- Cesar salad \$30
- Hail Cesar salad \$40
- Nicole salad \$40
- Nutty Wedge \$45

SIDES

- Broccoli \$30
- Spinach \$30
- Garlic knots \$25
- Broccoli di rabe m/p
- French fries \$30
- Potato croquettes \$35

CHICKEN & VEAL SELECTIONS

- Chicken & veal selections
- Dante - chicken \$59/ veal \$69
- Saltimbocco -chicken- \$59/ veal \$69
- Scarpriello- chicken only- \$59
- Carcioffi - chicken only -\$59
- Parmigiana- chicken- \$59/ veal \$69
- Francese -chicken -\$59/ veal \$69
- Marsala-chicken- \$59/ veal \$69
- Wawa - chicken only -\$69
- Pizziola - chicken -\$59/ veal \$69
- Inferno -chicken only-\$59
- Amalfitano- chicken only- (stuffed rollatini w/ prosciutto, roasted peppers & mozzarella mushroom & pepper sauce) \$70
- Almond - chicken only (stuffed rollatini w/ sausage, ricotta & mozzarella almond butter sauce) \$70
- Vico rollatini - veal only (stuffed rollatini with spinach & mozzarella in marsala wine sauce with prosciutto & mushrooms) \$79

SEAFOOD SELECTIONS

- shrimp preparations \$85 (35 shrimp)
- Oreganata - francese - fried - scampi - picatta - fra diavolo - conti - stuffed shrimp - marinara - marechiara - fantasma
- Seafood fra diavolo - clams, mussels, shrimp & calamari - \$90
- Fried filet of sole w/ garlic, lemon & butter sauce \$85
- Stuffed filet of sole w/ crabmeat \$90
- Calamari oreganata - \$75
- Calamari fra diavolo \$75
- Calamari sautéed w/ artichoke hearts, hot cherry peppers, plum tomato & garlic \$75
- Cold seafood salad \$25 per pound

STEAK PREPARATIONS \$100

- Marsala - inferno - marechiara - pizziolo