



New York & Long Island's Premier Catering Halls

Antipasti Misti (Appetizers)

Mozzarella Carrozza

Layers of melted Mozzarella separated by slices of white bread and fried until golden brown **\$9**

Mozzarella e Pomodoro

Slices of fresh mozzarella separated by thin garden tomatoes **\$9**

Antipasto Freddo

Boccocini Mozzarella, Cured Prosciutto, Provolone cheese, Salami, Olives and roasted Red Pepper **\$11**

Mussels Marinara, or Mussels Luciano

Fresh Mussels prepared in a crushed plum tomato sauce or, Mussels Luciano, steamed in a broth of Garlic, Pinot Grigio and Parsley **\$10**

Baked Clams, Clams Casino, Clams Cocktail

Little Neck clams (6) topped with Parsley and Breadcrumbs, or Clams Casino, with the addition of sliced Bacon or Clams Cocktail **\$10**

Antipasto Caldo

Littleneck Clam Oreganata, Clam Casino, stuffed Red Pepper and Mushroom, Eggplant Rollatini and a large Shrimp New Orleans **\$12**

Calamari Fritti

Tender cuts of Calamari lightly poached in White Flour, then fried until golden brown **\$11**

Shrimp Cocktail

Jumbo Shrimp presented over a bed of crushed ice, and served with Cocktail Sauce and Lemon Slices **\$12**

Seafood Salad

Cold Seafood Salad prepared with fresh Calamari, Baby Shrimp, Scungilli, Octopus and torn Crab Meat **\$12**



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Minestre Della Casa (Soups)

Minestrone In Brodo

A combination of Carrots, Peas, bits of Penne, and shavings of Parmigiano Reggiano make up this tasty soup **\$8**

Stracciatella Alla Romana

An Italian favorite consisting of Egg, Spinach and a touch of Romano Cheese **\$8**

Pasta

Penne Al Filetto Di Pomodoro, or Alla Vodka

Penne Pasta prepared in either of these classic sauces **\$16**

Spaghetti Alla Carbonara

With Pancetta (Bacon), diced shallots and infused with aged Parmigian and Romano Cheese **\$17**

Fettuccine Alfredo

Fettuccine Pasta served in a fresh Cream Sauce, infused with aged Parmigian and Romano Cheese **\$17**

Gnocchi Al Filetto, Pesto, or Bolognese

The Chef's own homemade Gnocchi prepared in any of these classic sauces **\$18**

Percatelli alla Puttanesca

Percatelli pasta topped with a homestyle tomato sauce made with crushed olives, capers and anchovies **\$18**

Orecchiette Alla Verdi

Prepared with Broccoli Rabe, oven roasted Garlic, Extra Virgin Olive Oil and diced Grape Tomatoes. Served with authentic Orecchiette Pasta **\$19** with sausage **\$22**

Linguine Ai Frutti Di Mare

White Clam Sauce prepared with chopped Littleneck Clams, a splash of Pinot Grigio and the addition of sliced Columbian Shrimp **\$19** with Shrimp **\$23**



Insalate (Salads)

Tossed Garden

Crisp iceberg lettuce tossed with strips of red onion, slices of garden tomato and topped in a balsamic vinaigrette **\$7**

Dei Cesari

Caesar Salad served with the Chef's very own seasoned Croutons **\$8**

Tre-Colori

A nest of torn Arugola, tall Endives, and Radicchio, topped with Balsamic Vinegar and Extra Virgin Olive Oil **\$9**

Di Arugola

A nest of Arugola enhanced with extra Virgin Olive Oil and Balsamic Vinegar **\$9**

Vegetarian

Pasta Primavera

The Season's freshest vegetables served in a Pink Sauce over Bow-Tie pasta **\$17**

Eggplant Parmigiana

Layers of Eggplant separated by fresh Ricotta, and topped with Marinara Sauce and melted Mozzarella Cheese **\$17**

Pollo (Poultry)

Pollo Francese, Marsala, Piccata, or Parmigiana

A boneless Chicken Breast prepared in any of these classic sauces **\$18**

Pollo Cardinale

A boneless breast of Chicken simmered in a White Wine sauce, and topped with roasted Red Pepper, cured Prosciutto and melted Fontana Cheese **\$18**



Pollo (Poultry) continued...

Pollo Sorrentino, or Fiorentino

Boneless Chicken Breast simmered in a White Wine sauce and topped with thin Eggplant, cured Prosciutto and melted Fontana Cheese, or Pollo Fiorentino, simmered in a white wine sauce and made with fresh spinach, cured prosciutto and melted Fontana cheese **\$18**

Pollo Scarpariello

With Peperoncini Peppers, Potatoes, and sweet Italian Sausage...
finished in a Chardonnay and Lemon Sauce **\$20**

Pollo Santa Lucia

Boneless Chicken Breast Francese accompanied by two Jumbo Shrimp Francese and served over a bed of Spinach **\$22**

Scaloppine Di Vitello (Veal)

Scaloppine Francese, Marsala, Piccata, or Parmigiana

Scaloppine of Veal served in any of these three classic sauces **\$23**

Scaloppine Del Signore Angelo

Tender Scaloppine grilled over an open flame and topped with sautéed strands of Red Peppers and Onions **\$23**

Scaloppine Saltimbocca

Tender Scaloppine topped with Prosciutto and sliced hard-boiled Egg and served over fresh Spinach **\$23**

Scaloppine Pizzaiola

Scaloppine prepared in a Marinara Sauce with Peppers, Onions, Capers and Mushrooms **\$23**

Scaloppine alla Verdi

Scaloppine topped with Eggplant, Prosciutto and melted Mozzarella Cheese **\$23**



Carni Alla Griglia (Meat)

Bistecca Di Manzo Alla Griglia A 16oz Shell

Steak broiled to your liking **\$25**

Steak Pizzaiola

Sliced shell steak prepared in a marinara sauce with peppers, onion, capers and mushrooms **\$28**

Filetto di Manzo Alla Griglia

A thick cut of Western Filet Mignon grilled over an open flame **\$31**

Costolette D`Agnello

Baby American Lamb Chops perfectly grilled, or Rack of Lamb, placed in the oven and baked with Bread Crumbs, Rosemary, and Wild Herbs **\$31**

Pesce (Seafood)

Salmone Norvegese Alla Griglia

Lightly seasoned Norwegian Salmon Steak, grilled and allowed to bask in its own natural juices **\$20**

Gamberi Scampi, Marinara, Francese, or Parmigiana

Colombian Shrimp prepared in any of these classic sauces **\$21**

Chilian Sea Bass alla Griglia

Fresh Chilian Sea Bass lightly seasoned and broiled to perfection **\$31**

Zuppa Pescatore

Colombian Shrimp, New Zealand Mussels, young Lobster Tails, Calamari and Scungilli, sautéed in a light Plum Tomato Sauce **\$34**

Surf and Turf

A thick cut of Filet Mignon grilled over an open flame and coupled with a broiled Brazilian lobster tail **\$35**