



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**