

Catering Menu -- Half Tray (serves 4 - 6 people) | Full Tray (serves 10 – 12 people)

Stuffed Mushrooms <i>filled with roasted peppers, onions, bacon, breadcrumbs</i>	40 80	Chicken <i>Piccata: with marinated artichoke hearts, capers & lemon</i> <i>Marsala: with mushrooms in a Marsala wine sauce</i> <i>Francese: egg battered and sautéed with lemon & butter</i> <i>Parmigiana: a breaded cutlet w/ tomato sauce & melted mozzarella</i>	60 115
Stuffed Artichokes (cut in ½) <i>filled with olives capers, anchovies, garlic, breadcrumbs</i>	30 60	Chicken Scarpariello <i>roasted bone-in chicken sauteed w/ olive oil, garlic, white wine & lemon</i>	60 115
Eggplant Balls <i>eggplant "meatless balls" in tomato sauce</i>	50 90	Veal <i>Piccata: with marinated artichoke hearts, capers & lemon</i> <i>Marsala: with mushrooms in a Marsala wine sauce</i> <i>Francese: egg battered and sautéed with lemon & butter</i> <i>Parmigiana: a breaded cutlet w/ tomato sauce & melted mozzarella</i>	95 185
Fried Mozzarella <i>with marinara sauce</i>	40 75	Meatballs	60 115
Baked Clams	50 100	Sausage, Peppers & Onions	60 115
Grilled Octopus <i>tenderized Spanish Octopus with celery, EVOO, lemon</i>	90 170	Eggplant Rollatini	60 115
Shrimp Cocktail	80 160	Salmon <i>Oreganata: topped with breadcrumbs, garlic, olive oil</i> <i>Dijon: Dijon mustard sauce, capers, & olive oil</i>	90 180
Fried Calamari <i>with marinara sauce</i>	50 100	Jumbo Lump Crabcakes <i>with panko crusted fried tomatoes, baby greens, lemon caper aioli</i>	90 180
Cold Seafood Salad	75 145	Bronzini Livornese <i>w/ chopped olives, onions, in a white wine tomato sauce</i>	90 180
Fresh Mozzarella & Tomato	50 90	Shrimp <i>Oreganata: topped with breadcrumbs, garlic, olive oil</i> <i>Marinara: Italian plum tomato sauce</i> <i>Parmigiana: breaded shrimp w/ tomato sauce & melted mozzarella</i>	80 160
Cold Antipasto	60 115	Mussels <i>Luciano, Marinara or Fra Diavolo</i>	50 90
Bussola Chopped Salad	35 65	Seafood Diavolo <i>calamari, shrimp, clams, mussels in a spicy plum tomato sauce</i>	55 110
Caesar Salad	35 65	Potatoes Croquettes	40 75
Arugula Salad <i>with fennel, pears, walnuts, shaved parmesan</i>	40 75	Broccoli	40 75
Penne Pasquale <i>w/ peas, mushrooms, asparagus, pancetta & tomato sauce with a touch of cream</i>	60 115	Escarole & Beans	50 95
Tortellini Alfredo <i>traditional Alfredo sauce with peas and prosciutto</i>	60 115	Broccoli Rabe	50 95
Orecchiette Country Style <i>with sausage, broccoli rabe, sun-dried tomatoes, cannellini beans, garlic & oil</i>	65 125		
Rigatoni Bolognese <i>hearty beef ragu with a touch of cream</i>	65 125		
Penne Vodka <i>vodka infused tomato cream sauce</i>	60 115		
Penne Broccoli <i>with sauteed broccoli, chopped olives, garlic & oil</i>	60 115		
Rigatoni Matriciana <i>Italian plum tomatoes with bacon & onions</i>	60 115		
Lobster Ravioli <i>lobster stuffed ravioli topped with shrimp & asparagus in a light tomato cream sauce</i>	70 135		
		Sauces by the Quart	
		Marinara	14
		Bolognese	20
		Clam Sauce	20