

Catering Menu

Appetizers (6-8 ppl)

Calamari Fritti: Crisp Fried Squid, spicy remoulade sauce \$54.00

Carciofi Fritti: Crisp Fried Baby Artichokes, herb aioli \$45.00

Antipasto Misto: Italian salami, cheese, marinated vegetables/
olives/roasted garlic, served with Acme Bread
and Cuneo Bakery breadsticks \$57.00

Ravioli Tostati: Crisp Fried Cheese filled pasta pillows, salsa pomodoro \$45.00

Salads (6-8 ppl)

All dressing served on the side

Primavera: Organic Field Lettuces/Apples/Gorgonzola/
Glazed Walnuts/Red Onions/ Balsamic Dressing
\$40.00

Add Chicken: \$52.00

Add Shrimp: \$64.00

Baby Iceberg: Avocado/Crispy Prosciutto/
Tomato Basil Fresca/Gorgonzola Dressing
\$40.00

Add Chicken: \$52.00

Add Shrimp: \$64.00

Caesar Salad Classico: House made Dressing/
Croutons/Shaved Parmesan \$25.00

Add Chicken: \$40.00

Add Shrimp; \$ 55.00

Insalata Mista: Mixed Lettuces/Marinated Tuscan Beans/Croutons/Tomatoes \$22.00
(includes the following dressings Creamy Gorgonzola, Ranch, Vinaigrette)

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Pastas (5-7 ppl or 15-18ppl)

Lasagna al Forno: Layered with Italian cheese/Ricotta/Italian Sausage/Meat Sauce \$55.00/\$95.00

Vegetarian Lasagna: Layered with Italian Cheeses/Ricotta/Mixed Vegetables/Cream Sauce
\$45.00/\$85.00

Tortelloni alla Panna: Meat filled Pasta tossed with cream sauce/topped with prosciutto/parmesan
\$45.00/\$85.00

Gnocchi di Patate: Fior di Latte Mozzarella/Basilico/Pomodoro Sauce \$45.00/\$85.00

Spaghetti: Salsa di Pomodoro Della Nonna \$40.00/\$80.00

Add House made Meatballs or Molinari Sicilian Sausage \$2.00 per item

Fish/Chicken/Beef (6-8ppl)

Scaloppine Di Vitello: Veal Slices sautéed with mushrooms/garlic/scallion/marsala \$85.00

Salsiccia & Polenta: Molinari Sicilian Sausages on the grill/sautéed peppers and onions \$70.00

Chicken Contadino: Half Roasted Chicken Bone in/Roasted Garlic/E.V.O.O./roasted potatoes/herbs
\$70.00

Cotolette alla Parmigiana: Breaded Cutlet/tomato sauce/mozzarella melt

Your choice of Veal/Chicken or Eggplant \$85.00

Pan-Seared Wild Salmon from British Columbia/lemon-caper sauce \$100.00

Desserts (6-8ppl)

Warm Goopy Toffee Butter Cake with caramel and chocolate sauce \$45.00

Budino/warm bread pudding/Italian patone/raisins/whiskey sauce/served with vanilla gelato \$45.00

Cannoli alla Siciliana/crisp pastry tube filled with sweetened ricotta cheese/chocolate/pistachios \$38.00

Warm Seasonal Fruit Cobbler \$45.00

Sides (6-8ppl)

Sautéed Spinach/E.V.O.O./Garlic \$20.00

Sautéed Seasonal Vegetables \$20.00

Risotto of the Day \$37.00