

Carry out Menu

Scratch cooking that any Italian Grandma would proud to serve.
All orders are served on disposable platters and bowls.
We will provide disposable plates, napkins and utensils for a small fee.
Local delivery is possible for a fee.

Hors D' Oeuvres

Assorted Raw Vegetable with Dip for 12	\$27	Assorted Cheese Platter for 10	\$25
Tomato & Basil Bruschetta for 12	\$24	Wild Mushroom and Ricotta Bruschetta (12pcs)	\$24
White Bean, Bacon & Parmesan Bruschetta (12pcs)*	\$24	Grilled Vegetable and Goat Cheese Bruschetta (12pcs)	\$24
Dried Fig, Caramelized Onion and Goat Cheese Dip with Crostini for 12*	\$42	Mini Crab Cakes with Piccata Aioli (12pcs)*	\$33
Bacon Wrapped Dates (12pcs)	\$27	Parmesan Fried Shrimp or Poached Chilled Shrimp (12pcs)	\$30
Assorted Meat and Cheese Platter for 10		\$50	

Salads

Mixed Greens tomato, cucumber, garlic croutons and lemon vinaigrette	\$3.75/person	Spinach Salad pears, tomato bacon vinaigrette, roasted mushrooms and gorgonzola	\$4.25/person
Radicchio Salad dried apricot, basil, parmesan reggiano and balsamic vinaigrette	\$4.25/person	Caprese Salad (Tomato & Mozzarella) seasonal*	\$4.25/person
Caesar Salad anchovies, garlic croutons and tomato	\$4.25/person	Roast Beet & Baby Green Salad lemon vinaigrette, candied pecans and crumbled goat cheese	\$4.25/person

*please allow 24 hour notice when ordering

Chicken Entrees

Grilled Chicken house made balsamic bbq glaze	\$6.50/person	Chicken Marsala	\$6.75/person
Chicken Parmigiana	\$6.50/person	Chicken Capicola with Fontina Cheese	\$6.75/person
Chicken Piccata	\$6.50/person	Chicken Saltimbocca	\$6.75/person
Buttermilk Fried Boneless Chicken	\$6.50/person	Chicken Française	\$6.75/person

Veal, Pork & Beef Entrees

Pork Milanese (<i>breaded pork cutlet</i>)*	\$6.50/person	Veal Marsala	\$17.75/person
Garlic and Herb Roasted Pork Loin* (<i>serves 12</i>)	\$7.50/person	Veal Saltimbocca	\$17.75/person
Veal Parmigiana	\$17/person	Pork Piccata*	\$17/person
Braised Boneless Beef Rib	\$17/person	Veal Française	\$17/person
Whole Roasted Beef Tenderloin*	(<i>serves 12-15pl</i>)	MP	

Seafood

Garlic & Herb Crusted Cod	\$9/person	Fresh Salmon balsamic bbq glaze	\$17/person
Shrimp Scampi	\$16/person	Lobster Tail (6 oz each) *	MP/tail

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Italian Specialties and Pasta

Eggplant Parmigiana and Sauce *	\$6/person	House Meatballs & Sauce (2/person)	\$5/person
Fresh House Made Focaccia	\$2/person	Mild or Hot Sausage and Sauce *	\$6/person
Garlic Cheese Bread \$2.25 per person	\$2/person	Mild or Hot Sausage Peppers and Onions *	\$6/person
Cheese Raviolis & Red Sauce *	\$5.75/person	Lasagna *	\$7/person
Rigatoni with Red Sauce	\$4/person	Baked Ziti with Chicken and Red Sauce	\$6.50/person
Linguini Alfredo with Broccoli	\$5/person	Chicken Rigatoni with Peppers, Mozzarella and Vodka Sauce	\$7/person
Rigatoni and Slow Cooked Pork in Red Sauce	\$6.50/person	Penna ala Primavera (vegetarian)	\$5.75/person
Linguini & Shrimp with Red Sauce or Alfredo	\$8/person	Rigatoni with African Spiced Bolognese *	\$12/person
Mushroom Risotto	\$6/person	Squash Raviolis with Brown Butter and Cheese *	\$5.75/person

Vegetables and Potatoes

Broccoli with Garlic, Lemon, Chili Flake and Parmesan	\$3/person	Roasted Cauliflower	\$3/person
Trio of Seasonal Vegetables	\$3/person	Roasted Brussel Sprouts	\$3.75/person
Herb and Garlic Roasted Potatoes	\$3/person	Thyme and Dill Roasted Carrots	\$3/person
		Mashed Potatoes	\$3/person

Dessert

Chocolate Chip Cookies *	\$1.75 each	Vanilla Cheese Cake with Berries (<i>minimum 12 people</i>) *	\$5/person
Oatmeal Raisin Cookies *	\$1.75 each	Cannoli *	\$2.75 each
Fudge Brownies *	\$2 each	Mini Cannoli *	\$1.75 each
Tiramisu (<i>minimum 12 people</i>) *	\$5/person		

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