

Buon Appetito

ITALIAN CUISINE

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BUONAPPETITOITALIANCUISINE.COM

ANTIPASTI

Calamari Fritti 15

Baby squid dusted in flour and sautéed with a hint of lemon and served with a side of ammoglio sauce.

Mussels 16

Open faced mussels sautéed in our plum tomato sauce.

Caprese 15

Fresh mozzarella with sliced tomatoes, olive oil and fresh basil.

Hot Banana Peppers 17

Always a favorite! Hot banana peppers sautéed with Italian sausage, onions and potatoes with a touch of garlic.

Bruschetta Bread 13

Fresh garlic, tomatoes, parmigiana cheese and olive oil.

Mozzarella Fritti 14

Breaded mozzarella cheese sautéed and topped with our marinara sauce.

Arancini (Rice Balls) 11

Stuffed with our own meat sauce, peas and mozzarella cheese, breaded and fried.

Misto Fritto 17

Mini Arancini, fried meat ravioli and fried mozzarella sticks.

Antipasto Italiano 19

An assortment of Italian meats and cheeses.

Trippa 15

Fresh trippa simmered in a spicy tomato sauce.

Shrimp Cremosi 17

Lightly breaded jumbo shrimp tossed in a lemon cream sauce.

INSALATE E ZUPPE

Red Tomato Salad 16

Tomatoes, olives and cucumbers tossed in olive oil and balsamic vinegar dressing. Add grilled or blackened chicken 5 | Add grilled or blackened salmon 6

Buon Appetito Salad 18

Grilled chicken breast served over mixed green with artichoke hearts, roasted red peppers, black olives, fresh tomatoes and Fontinella cheese. Served with a side of our creamy balsamic dressing.

Caesar Salad 16

Crisp Romaine lettuce tossed in our classic Caesar dressing garnished with croutons and parmigiana cheese. Add grilled chicken or blackened chicken 5 | Add anchovies 4 | Add shrimp 5 | Add grilled or blackened salmon 6

Chicken Tortellini Soup 4.50

Minestrone Soup 4.50

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry or eggs may increase your risk of food borne illness.

PESCE

Served with a side of pasta and your choice of soup or salad.

Salmon Toscana 25

Char-broiled with Italian seasoning and topped with a lemon cream sauce.

Salmon Al Cartoccio 25

Sautéed with artichokes, asparagus and capers in a light lemon sauce.

Salmon Alla Brace 25

Char-grilled to perfection served with potato and vegetables.

White Fish Siciliana 25

Lightly breaded, grilled and served with ammoglio sauce.

Shrimp Cremosi 25

Lightly breaded jumbo shrimp tossed in a lemon cream sauce.

POLLO

Served with a side of pasta and your choice of soup or salad.

Chicken Piccante 22

Mushrooms and capers sautéed in a light wine lemon butter sauce.

Chicken Marsala 22

Fresh mushrooms sautéed in our flavorful Marsala wine sauce.

Chicken Mama Assunta 22

Sautéed chicken with artichokes and mushrooms in a lemon white wine sauce.

Chicken Parmigiana 22

Lightly breaded, topped with marinara sauce and mozzarella cheese.

Chicken Cremosi 22

Lightly breaded, sautéed in olive oil and tossed in a lemon cream sauce.

CARNE

Served with a side of pasta and your choice of soup or salad.

Filet Mignon - 42

8 oz. Char-grilled to perfection, served with potato and vegetable.

Bistecca Alla Vito 27

Grilled or Breaded. Two thin center cut choice New York steaks, chargrilled and topped with olive oil, garlic and fresh oregano served with potato and vegetable.

Bistecca Siciliano 30

Breaded 12 oz. center cut choice New York steak, chargrilled to your perfection and served with potato and vegetable.

Bistecca New York Style 30

12 oz. center cut choice New York steak, chargrilled to your perfection and served with potato and vegetable.

SPECIALITA DELLA CASA

All pasta is served with soup or salad. Add meat balls or sausage 5 | Add chicken 5 Add broccoli or spinach 3 | Add shrimp 5 | Add baked cheese 5 | Gluten-free pasta 4

Fettuccine Alfredo 18

Fettuccine pasta tossed in a creamy alfredo sauce.

Spaghetti Trapanese 18

A fresh blend of plum tomatoes, olive oil, basil and garlic tossed with steaming spaghetti.

Penne Palomino 18

Penne pasta tossed in a tomato cream sauce.

Penne Alla Palermitana 20

Penne pasta tossed with meat sauce and fresh ricotta cheese, covered with melted mozzarella cheese.

Spinach & Ricotta Rigatoni 22

Creamy blend of spinach, fresh ricotta cheese and a touch of garlic

Tortellini Primavera 21

Fresh garden vegetables and cheese filled pasta in a delightful cream sauce.

Ravioli 20

Your choice of meat or cheese ravioli, topped with our fresh sauce.

Gnocchi Italian Style 20

Classic potato dumpling topped with our fresh meat sauce.

Spaghetti or Penne 16

Topped with our fresh marinara or meat sauce.

Spaghetti Bolognese 19

A hearty meat sauce with ground sausage and veal with fresh peas tossed with steaming spaghetti.

Eggplant Parmigiana 20

Lightly breaded, topped with marinara sauce and mozzarella cheese, served with a side of pasta.

Lamb Chops – Market Price

Marinated in olive oil and herbs chargrilled to your perfection, served with potato and vegetable.

Veal Parmigiana 25

Lightly breaded, topped with marinara sauce and mozzarella cheese.

Veal Piccante 25

Sautéed with mushrooms and capers in a lemon white wine sauce.

Veal Marsala 25

Sautéed with mushrooms in a Marsala wine sauce.

Veal Siciliana 25

Lightly breaded, pan fried and served with ammoglio sauce, potato and vegetable.

Veal Saltimbooca 25

Sautéed with spinach, prosciutto and topped with mozzarella cheese.

Lasagna 20

Layers of pasta baked with mozzarella, ricotta and parmigiana cheeses in our rich tomato meat sauce.

Linguine Con Vongole 23

Freshly chopped sea clams sautéed in a white wine sauce or light red tomato sauce.

Penne Alla Vito 20

A taste of heaven! Sautéed chicken, rock shrimp and spinach tossed with penne pasta in a garlic and olive oil sauce.

Linguine Pescatora 24

Shrimp, calamari, scallops, clams and mussels sautéed in a light red sauce flavored with white wine.

Penne Lobster 25

This unforgettable dish features delectable morsels of lobster tossed in a brandy cream tomato sauce.

Penne Gillian 19

Penne pasta tossed with artichokes and sun dried tomatoes in a white cream sauce.

Seafood Fettuccine 22

Shrimp and scallops sautéed in a tomato cream sauce with a touch of white wine.

Spaghetti Godfather 20

Spaghetti pasta tossed with chicken, red peppers, spinach, olives in a garlic and oil sauce

CREATE YOUR OWN PASTA DISH

Combination Dish 20

Choose Three (3) Ingredients: Onions, garlic, mushrooms, sweet or hot peppers, roasted peppers, tomatoes, olives, peas, zucchini, squash, broccoli, fresh basil, Parmesan cheese, spinach or Prosciutto

Choose Your Base Sauce:

Marinara, Meat Sauce, Garlic & Oil, Trapanese, Alfredo, Palomino, Fra Diavolo

Choose Your Pasta:

Spaghetti, linguine, fettuccine, penne, and rigatoni. Gluten-free pasta add 4

KIDS MENU

All meals below 12 each

Chicken Strips & Fries

Pasta with Marinara or Meat Sauce & Meatball

Pasta with Marinara or Meat Sauce

Fettuccine Alfredo

Catering Menu

APPETIZERS

	HALF TRAY	FULL TRAY
Calamari Baby squid dusted in flour with a hint of lemon and served with a side of ammoglio sauce	60.00	120.00
Mussels Open faced mussels sautéed in plum tomato sauce	60.00	120.00
Caprese Fresh mozzarella with slice tomatoes, olive oil and fresh basil	40.00	80.00
Hot Banana Peppers Hot banana peppers sautéed w. Italian sausage, onions, potatoes & a touch of garlic	60.00	120.00
Bruschetta Bread Fresh garlic, tomatoes, Parmigiano and olive oil	35.00	70.00
Arancini Rice ball stuffed with our meat sauce, peas and mozzarella, breaded and fried	<i>each 6.00</i>	
Mini Arancini Rice ball stuffed with our meat sauce, peas and mozzarella, breaded and fried	60.00	120.00
	<i>approx 50 approx 100</i>	

SALADS

	HALF TRAY	FULL TRAY
Garden Salad Mixed greens, carrots, cucumbers and tomatoes	30.00	60.00
Caesar Romaine, grated Parmigiano cheese, croutons and dressing	40.00	80.00
Caesar with Grilled Chicken	50.00	100.00
Red Tomato Salad Tomatoes, olives, onions and cucumbers tossed in olive oil and balsamic vinegar dressing	45.00	90.00
Buon Appetito Salad Grilled chicken served over mixed greens with artichoke hearts, roasted red peppers, black olives, tomatoes, fontinella cheese)	50.00	100.00

CHICKEN

	HALF TRAY	FULL TRAY
Chicken Marsala Mushrooms sautéed in our flavorful marsala wine sauce	55.00	110.00
Chicken Cacciatore Mushrooms, red peppers and sweet onions in light tomato wine sauce	55.00	110.00
Chicken Parmigiana Topped with our tomato sauce and melted mozzarella cheese	55.00	110.00
Chicken Cremosi Lightly breaded chicken breast sautéed in olive oil and tossed in a lemon cream sauce	55.00	110.00
Chicken Piccante Mushrooms and capers sautéed in a light wine, lemon butter sauce	55.00	110.00

PASTA

	HALF TRAY	FULL TRAY
Penne or Spaghetti With our famous marinara sauce	40.00	80.00
Penne or Spaghetti With our famous meat sauce	45.00	85.00
Lasagna Layers of pasta baked with mozzarella, ricotta and Parmigiana cheese in our famous meat sauce	60.00	120.00
Penne Palomino Pasta tossed in a tomato cream sauce	50.00	100.00
Penne Alla Palermitana Pasta tossed with our famous meat sauce and fresh ricotta cheese covered with melted mozzarella	55.00	110.00
Spinach & Ricotta Rigatoni A creamy blend of spinach, fresh ricotta cheese and a touch of garlic with rigatoni pasta	55.00	110.00
Penne Alla Vito Sautéed chicken and rock shrimp with spinach and tossed with penne pasta in a garlic and olive oil sauce	50.00	100.00
Spaghetti Trapanese Fresh tomatoes, olive oil, basil and garlic tossed with steaming spaghetti	50.00	100.00
Fettuccine Alfredo Fettuccine pasta tossed in a creamy alfredo sauce	50.00	100.00
Tortellini Primavera Fresh garden vegetable and cheese filled pasta in a delightful cream sauce	60.00	120.00
Eggplant Parmigiana Lightly breaded top with sauce and Parmigiana cheese	55.00	110.00

ENTREES

Green Beans	40.00 <i>half</i>	80.00 <i>full</i>
Roasted Red Skin Potatoes	40.00 <i>half</i>	80.00 <i>full</i>
Meat Balls tray	60.00 <i>half</i>	120.00 <i>full</i>
Meat Sauce	9.00 <i>pint</i>	19.00 <i>qt</i>
Marinara Sauce	9.00 <i>pint</i>	19.00 <i>qt</i>
Palomino Sauce	9.00 <i>pint</i>	19.00 <i>qt</i>
Alfredo Sauce	12.00 <i>pint</i>	19.00 <i>qt</i>
Cremosi Sauce	12.00 <i>pint</i>	19.00 <i>qt</i>
Ammoglio Sauce	9.00 <i>pint</i>	15.00 <i>qt</i>
House Dressing	12.00 <i>pint</i>	19.00 <i>qt</i>
Ranch Dressing	12.00 <i>pint</i>	19.00 <i>qt</i>
Homemade		
Garlic Bread tray	25.00 <i>half</i>	50.00 <i>full</i>
Antipasto Platter		90.00
Fresh Cut		
Fruit Platter tray	60.00 <i>20 ppl</i>	120.00 <i>30ppl</i>

DESSERT

Cannoli Pastry shell filled with sweetened creamy ricotta cheese and dusted with powdered sugar	<i>mini 1.75</i>	<i>large 4.00</i>
Tirami Su Lady fingers dipped in Kahlua and Espresso, topped with sweetened mascarpone cheese and dusted with cocoa powder	<i>half tray 60.00</i>	<i>full tray 120.00</i>

HALF TRAY Feeds 8 to 10 people
FULL TRAY Feed 20 to 25 people

*Let Us Do
the Catering for you!*