

Carry out Menu

Scratch cooking that any Italian Grandma would proud to serve.

All orders 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. 24-48 hour advance notice appreciated.

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

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

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		

