



Ariano Catering

Most of our in house dishes can be made to order in large quantities

Contact our Catering Manager for further details

Pick up only

484-802-4830 or Ariano.catering@gmail.com

Priced at 1/2 pan /whole pan

Appetizers

Aranicini - Creamy Fried Rice Balls, lightly Breaded and filled with Prosciutto Di Parma, Fresh Mozzarella and Tomato, served with our Spicy Pizzaiola Sauce. \$70 / \$140

Ariano Irpino - Fire Roasted Seasonal Vegetables over Mixed Greens \$50 / \$100

Caprese - Crostini Breads Topped with Fresh Mozzarella and Tomato \$35 / \$70

Fried Calamari - Tender Calamari Rings fried golden and served with Marinara Sauce \$50 / \$100

Zia Rosa - Artichokes Stuffed and wrapped in Prosciutto served with a Basil Cream Sauce \$ 60 / \$120

Signore Loretto - Tender Veal Braciole stuffed with Prosciutto, Fresh Mozzarella and Basil, Braised in Red Wine Tomato Sauce \$70 / \$140

Bang Bang Shrimp - Crispy Shrimp Tossed with Baby Greens and Bang Bang Sauce \$60 / \$120

Baselice - Sautéed Little Neck Clams with Garlic, Parsley and White Wine Sauce served in our Pizza bowls \$60 / \$120

Salads

Cesar - Romaine with Caesar Dressing, Croutons and our House Dressing \$25

Mista - Tomatoes & Mixed Greens tossed with Balsamic Vinaigrette \$25

Rengepe - Baby Spinach, Strawberries, Almonds and Feta finished with our Raspberry vinaigrette \$40

Via Ottagio - Romaine lettuce, Garlic croutons, Roma tomatoes, shaved Parmesan with our Gorgonzola dressing \$30

Chicken Caprese - Grilled Chicken, Mozzarella Tomato Basil Olives and Balsamic Glaze \$75

Zia Ernestina - Sliced Tomatoes, Kalamata olives, Almonds, Oregano and Fresh Mozzarella finished with olive oil. \$30

Romanguolo - Spring Mix, Granny Smith Apples, Pistachios, Gorgonzola, Red onions with our Raspberry Vinaigrette. \$40

Nonno Michelle - Grilled Chicken, Baby Arugula, Prosciutto Di Parma, Roma tomatoes with Lemon Vinaigrette and Shaved Parmesan. \$75

Entrees

(all chicken is organic)

Zio Luciano Pasta - Tender Chicken, Vodka Aurora Sauce, Mushrooms, and Drizzled with Fresh Basil Pesto over penne. \$70/\$140

Tricole Risotto - Filet Mignon tips in Mushroom Demi Glaze over creamy Risotto \$70/\$140

Salmon Risotto - Salmon Balsamico over our Creamy Risotto. \$80/\$160

Chicken Parmigiana - Fresh Mozzarella and Tomato Sauce over Tender Chicken baked in our Wood Oven. \$60/120

Esperanza Eggplant - Baked with Spinach and Ricotta in our Wood Oven. \$50/\$100

Chicken Risotto - Chicken in a Balsamic Glaze with Arugula Over our Creamy Risotto \$70/\$140

Chicken Picatta - Tender Chicken sautéed in a Lemon Caper Sauce. \$70/\$140

Salmon Balsamico - pan roasted salmon with fresh tomatoes, basil, olive oil and balsamic glaze
\$80/\$160

Ottinio Ciopino - tilapia, shrimp, bay scallops, calamari, mussels, clams and hot sausage over
creamy Risotto. \$90/\$180

Flamini Bambini - wood oven slow roasted baby back pork ribs in our signature sauce. \$90/\$180