

ANTIPASTI / SIDE DISHES

	½ Tray	Full Tray
Mozzarella & Tomato	☐ \$40	☐ \$75
Fresh Mozzarella, Roasted Peppers & Tomato		
Cold Italian Antipasto	☐ \$60	☐ \$115
Assorted Imported Italian Meats and Cheeses		
Frutta di Mare	☐ \$75	☐ \$145
Mixed Seafood Salad with Calamari, Scungilli, Shrimp & Celery tossed with EVOO & Lemon		
Hotzy Totzy Shrimp (Full Tray Approximately 75 Pieces)	☐ \$100	☐ \$195
Breaded and Fried Jumbo Shrimp in our Spicy Marinara Sauce		
Shrimp Cocktail (Full Tray Approximately 75 Pieces)	☐ \$90	☐ \$175
with our Homemade Cocktail Sauce		
Italian Meatballs (2oz)	☐ \$40	☐ \$75
Homemade Meatballs Baked in our Brick Oven, served with Sunday Meat Gravy		
Stuffed Mushrooms	☐ \$55	☐ \$105
Stuffed with Italian Sausage, Bread Crumbs & Italian Seasonings		
Crabmeat Stuffed Mushrooms	☐ \$60	☐ \$115
Stuffed with Jumbo Lump Crabmeat, Bread Crumbs & Italian Seasonings		
Grilled Vegetables	☐ \$35	☐ \$65
Seasoned Asparagus, Carrots, Eggplant & Zucchini, marinated in a Light Balsamic		
Fried Calamari with Marinara Sauce	☐ \$45	☐ \$85
Mozzarella Carozza	☐ \$40	☐ \$75
Battered & Fried Fresh Mozzarella served with Marinara Dipping Sauce		
Spiedini	☐ \$45	☐ \$85
Battered & Fried Fresh Mozzarella, served with a Lemon Butter Caper Sauce		
Chicken Fingers	☐ \$35	☐ \$65
French Fries	☐ \$25	☐ \$45
Mozzarella Sticks	☐ \$30	☐ \$55
Broccoli Rabe Sautéed in Garlic & EVOO	☐ \$40	☐ \$75
Escarole Sautéed in Garlic & EVOO	☐ \$35	☐ \$65
Spinach Sautéed in Garlic & EVOO	☐ \$30	☐ \$55
Broccoli Sautéed in Garlic & EVOO	☐ \$25	☐ \$45
Roasted Potato	☐ \$25	☐ \$45
Roasted and tossed with Garlic Butter and Parsley		
Clams Oreganato or Casino	☐ 25 Pieces \$40	☐ 50 Pieces \$75
Seasoned Italian Bread Crumbs & Herbs or Seasoned Italian Bread Crumbs, Pepper, Onion & Bacon		

SALAD

	½ Tray	Full Tray
Caesar	☐ \$25	☐ \$45
Homemade Caesar Dressing		
House	☐ \$25	☐ \$45
Homemade Balsamic Dressing		
Tuscan Mix	☐ \$40	☐ \$75
Mesclun Mix topped with Apples, Walnuts & Goat Cheese in a Raspberry Vinaigrette		
Tri Colore	☐ \$30	☐ \$55
Arugula, Endive & Radicchio in our House Vinaigrette		

Prices Subject To Change Without Notice

Selections and prices might not be available Holidays

Holidays have designated pickup times.

PASTA / EGGPLANT

	½ Tray	Full Tray
Farfalle Broccoli Rabe	☐ \$45	☐ \$85
Bowtie Pasta with sauteed Broccoli Rabe in EVOO & garlic		
Fusilli Primavera	☐ \$40	☐ \$75
Short Fusilli with Fresh Garden Vegetables sauteed in EVOO & garlic		
Lasagna	☐ \$55	☐ \$100
Homemade Pasta Sheets Layered with Ricotta, Mozzarella and a Hearty Meat Sauce		
Penne ala Mario	☐ \$55	☐ \$100
Penne Pasta with Fresh Tomato, Shrimp and Arugula, Sauteed with Garlic & EVOO		
Penne vodka	☐ \$35	☐ \$65
Peas and Prosciutto in a Pink Vodka Sauce		
Penne Bolognese	☐ \$45	☐ \$85
Traditional Italian Meat Sauce Prepared with Veal, Beef & Pork		
Penne Filetto di Pomodoro	☐ \$35	☐ \$65
Penne Pasta tossed with sauteed Fresh Tomato, Basil, Sauce, Prosciutto and Onions		
Ravioli Toscana	☐ \$40	☐ \$75
Cheese Ravioli in Tomato Basil Sauce		
Baked Ziti	☐ \$40	☐ \$75
Baked with Ricotta, Mozzarella and Marinara Sauce		
Stuffed Shells	☐ \$40	☐ \$75
Stuffed with Ricotta Cheese and topped with Marinara Sauce		
Manicotti	☐ \$50	☐ \$95
Stuffed with Ricotta Cheese and topped with Marinara Sauce		
Orecchiette and Broccoli	☐ \$45	☐ \$85
Little Ear Pasta tossed with Broccoli, EVOO and Garlic		
Eggplant Parmigiana	☐ \$40	☐ \$75
Breaded and Fried Eggplant layered with Mozzarella Cheese and Marinara Sauce		
Eggplant Rollatini	☐ \$45	☐ \$85
Fried Eggplant Stuffed with Ricotta and Mozzarella topped with Marinara Sauce		

CHICKEN

	½ Tray	Full Tray
Chicken Savoy (Boneless add \$10)	☐ \$50	☐ \$95
Roasted Chicken on the Bone sauteed with Red Wine Vinegar Italian Herbs and Spices		
Chicken Florentine	☐ \$55	☐ \$105
Chicken Breast Layered with Spinach and Mozzarella in a Brandy White Wine Lemon Butter Sauce		
Chicken Francaise	☐ \$55	☐ \$105
Boneless Chicken Breast Egg Battered & sauted in a White Wine Lemon Butter Sauce		
Chicken Marsala	☐ \$55	☐ \$105
Pan Sauteed Boneless Chicken Breast in a Marsala Wine Sauce with Mushrooms		
Chicken Milanese	☐ \$50	☐ \$95
Breaded Chicken Cutlets over Arugula, Red Onions, Fresh Tomato & Romano Cheese		
Chicken Murphy	☐ \$55	☐ \$105
Boneless Chicken Breast sauteed with Onions, Peppers, Potatoes & Mushrooms in a White Wine Sauce (can also be made with hot cherry peppers)		
Chicken Parmigiana	☐ \$55	☐ \$105
Breaded Fried Chicken Cutlet topped with Mozzarella and Marinara Sauce		
Chicken Scarpariello	☐ \$55	☐ \$105
Boneless Breast of Chicken Pieces Sauteed with Sausage, in a White Wine Rosemary Sauce		
Chicken Valdostano	☐ \$60	☐ \$115
Prosciutto Wrapped Chicken Breast Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce		
Chicken Saltimbocca	☐ \$65	☐ \$125
Boneless Breast of Chicken Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with Marsala Wine Sauce		

VEAL

	½ Tray	Full Tray
Veal Francaise	☐ \$60	☐ \$115
Egg Battered Scallopine Sauteed with Lemon Butter White Wine Sauce		
Veal Marsala	☐ \$60	☐ \$115
Veal Scallopine Sauteed with Marsala Wine and Mushrooms		
Veal Milanese	☐ \$60	☐ \$115
Breaded Scallopine over Arugula, Red Onions, Fresh Tomato & Romano Cheese		
Veal Sorrentino	☐ \$70	☐ \$135
Scallopine Layered with Prosciutto di Parma, Eggplant & Fresh Mozzarella in a White Wine Sauce		
Veal Parmigiana	☐ \$65	☐ \$125
Breaded Scallopine topped with Mozzarella and Marinara Sauce		
Veal Saltimbocca	☐ \$70	☐ \$135
Scallopine Layered with Prosciutto, Mozzarella, Spinach & Artichoke Hearts with a Marsala Wine Sauce		
Veal Valdostano	☐ \$70	☐ \$135
Prosciutto Wrapped Scallopine Stuffed with Mozzarella and Asparagus with a Marsala Wine Sauce		

BEEF / PORK

	½ Tray	Full Tray
Brascole	☐ \$70	☐ \$135
Beef Top Round rolled with Parmesan Cheese, Italian herbs and spices in our "Famous Sunday Gravy"		
Sausage Peppers Onions	☐ \$50	☐ \$95
Italian Sweet Sausage sauteed with Peppers & Onions in a Light Tomato Sauce		
Sunday Gravy Combo	☐ \$90	☐ \$175
Italian Sausage, Italian Meatballs and Petite Brascole in our "Famous Sunday Gravy"		
Sliced Loin of Pork	☐ \$70	☐ \$135
topped with Natural Pan Juices		
Sausage Murphy	☐ \$50	☐ \$95
Italian Sweet Sausage sauteed with Peppers, Onions & Potatoes in EVOO & Garlic		

SEAFOOD

	½ Tray	Full Tray
Flounder Florentine	☐ \$75	☐ \$145
Fillet Stuffed with Ricotta & Spinach in a Light Cream Sauce		
Grilled Salmon	☐ \$65	☐ \$125
Salmon Fillet topped with a Lemon Dill Sauce		
Salmon di Jonaise	☐ \$70	☐ \$135
Pan Seared Salmon Fillet in a Dijon Mustard Sauce		
Zuppa di Clams Red or White	☐ \$60	☐ \$115
Zuppa di Mussels Red or White	☐ \$60	☐ \$115
Mussels Mario	☐ \$70	☐ \$135
White Wine Sauce topped with Melted Mozzarella		
Shrimp Scampi	☐ \$100	☐ \$195
Lemon White Wine Garlic Sauce		
Shrimp Parmigiana	☐ \$100	☐ \$195
Breaded and Fried topped with Mozzarella and Marinara Sauce		
Shrimp Francaise	☐ \$100	☐ \$195
Egg Battered in a White Wine Lemon Butter Sauce		

Sterno Rack Rental requires a \$20 per rack refundable deposit.

Sterno Flames \$2.50 each

½ trays serve 8-10 people - Full trays serve 12-15 people

Prices do not include sales tax or delivery charges