

## Catering Menu

( All the food quantity are catering portions )

Salads (\$3 per person)		Mista - mixed baby greens in balsamic & red wine vinegar & olive oil
		Cesar - creamy anchovy dressing and home baked croutons
		Caprese - sliced round tomatoes topped with bocconcini herbs and organic olive oil
		Spinach - baby spinach with honey orange dressing
		Romaine - seasonal fruits, roasted walnuts tossed with honey orange dressing
		Garden - mix green, onions, cucumber, pepper, tomato tossed in raspberry vinaigrette
Hot Appetizers	\$1	Garlic Bread - fresh herbs & garlic on toasted bread, per piece
		Bruschetta - fresh tomato & herbs on toasted bread, per piece
	\$4 per person	Polenta Skewers - bacon wrapped polenta in a cream sauce
		Mixed Antipasto - assorted cold cut meats, cheeses & marinated vegetables
		Griglia - grilled calamari topped with balsamic reduction and olive oil
		Calamari - fried until golden brown, served with a tangy marinara sauce and tzaziki
Pasta (\$6 per person)		Penne Arabbiatta -spicy tomato sauce
		pennePrimavera -bell pepper, zucchini, broccoli, tomatoes, feta cheese, olive oil
		Rigatoni Alla Bolognese- home made spicy meat sauce
		Rigatoni Diavolo - sausage, mushroom in a spicy tomato sauce
		Spaghetti Meatballs homemade meat sauce and meatballs
		Penne Vodka -prosciutto with vodka in a rose` sauce
		Fettuccini Alfredo - bacon cream sauce
		Fussile Big Papa - seasonal vegetable ,chicken, sun dry tomato mushroom in cream sauce
		Gnocchi Quattro Formaggi -, four types of cheese in a tomato sauce
		Linguine Alla Gamberi - tiger shrimps, fresh tomato, rappini in pesto white wine sauce
		Fussili Vente Cinque - chicken, sun dry tomato and mushroom in a rose` sauce
		Ravioli Zucca - ravioli stuffed with butternut squash in fresh tomato sauce
		Linguine Frutti Dimare -mussels, calamari, tiger shrimp in a tomato sauce
Risotto \$6 per person		Risotto Alla Gamberi - tiger shrimps, fresh tomato, rappine with roasted garlic white wine sauce
		Risotto California - chicken, mushroom, s.d.t & parmigiano white wine rose sauce
		Risotto Con Funghi - mixed mushrooms and asiago cheese in a white wine cream sauce
		Risotto Frutti Di Mare -mussels,claims , tigershrimps in fresh tomato and whine sauce
Pesce \$7 per piece		Snapper Fillet -, sautéed & perfectly baked with lemon wine sauce
		Salmone Siciliana - grilled salmon topped with zest fresh herbs & tomatoes, olives
Carne \$7 per piece		Veal Piccata - pan seared scaloppine in lemon, caper white wine sauce
		Veal Saltimbocca - sautéed scaloppini, prosciutto, sage in wine lemon sauce
		Veal Marsala -pan seared scaloppine in marsala mushroom cream sauce
		Grilled Chicken - topped with olive oil & lemon
		Chicken Marsala - pan seared chicken cutlet in marsala mushroom cream sauce
		Pollo Rossi - breaded chicken cutlet topped with cognac mushroom cream sauce
\$7 per piece		Parmigiano ( Veal, Chicken & eggplant ) - breaded cutlet topped with melted mozzarella cheese
\$2 per person		Sauteed mixed vegetable, Roasted potatoes
\$3 per person		Mixed vegetable or fruits, Assorted cold cut meats, Cheese and crackers , Assorted sandwiches
<p>\$65 Lasagna ( Served in 21" x 13" x 2" shallow container )</p> <p>Complementary : Bread, Butter, Cutlery &amp; Napkins</p>		