



CATERING MENU

Prices denote half pan (serves 8–10) / Full pan (serves 16–20)

ANTIPASTI

Melanzane \$70.00/+	eggplant • marinara • basil Half Pan \$70.00 Full Pan \$140.00
Capresella \$60.00/+	crostini • mozzarella di bufala • avocado • heirloom tomatoes • EVOO • balsamic glaze • basil Half Pan \$60.00 Full Pan \$110.00
Bruschetta Napoletana \$40.00/+	mozzarella • tomatoes • EVOO • basil Half Pan \$40.00 Full Pan \$80.00
Insalata di Mare \$100.00/+	calamari • octopus • sepia • shrimp • celery • onion • black olives • lemon • EVOO • garlic • parsley Half Pan \$100.00 Full Pan \$200.00
Calamari Fritti \$90.00/+	fried with lemon Half Pan \$90.00 Full Pan \$170.00
Calamari Affogati \$90.00/+	black olives • tomato sauce • olive oil • white wine • garlic • parsley Half Pan \$90.00 Full Pan \$170.00
Salsiccie Friarielli \$70.00/+	spicy sausage sauté • rapini • garlic oil Half Pan \$70.00 Full Pan \$140.00

INSALATE

Add Ons	Chicken \$25.00/\$50.00 • Shrimp \$40.00/\$80.00 • Prosciutto \$25.00/\$50.00 • Avocado \$20.00/\$40.00
Rucola e Parmigiano \$40.00/+	arugula • parmigiano • EVOO • lemon Half Pan \$40.00 Full Pan \$80.00
Mista \$40.00/+	mixed greens • cherry tomatoes • black olives • EVOO • balsamic vinegar Half Pan \$40.00 Full Pan \$80.00

Insalata di Tonno \$60.00/+	mixed greens • olives • cherry tomatoes • onions • EVOO • imported Genoa tuna Half Pan \$60.00 Full Pan \$120.00
Prosciutto e Rucola \$60.00/+	prosciutto di Parma • arugula • parmigiano • EVOO Half Pan \$60.00 Full Pan \$120.00
Pere e Gorgonzola \$60.00/+	arugula • gorgonzola • sliced pear • EVOO • balsamic vinegar • walnuts Half Pan \$60.00 Full Pan \$120.00
Spinaci \$40.00/+	spinach • bell peppers • onions • EVOO • balsamic Half Pan \$40.00 Full Pan \$80.00
Pomodori \$40.00/+	tomatoes • onions • black olives • EVOO • oregano Half Pan \$40.00 Full Pan \$80.00

RISOTTI

Quattro Formaggi \$80.00/+	gorgonzola • parmigiano • emmental • mozzarella • cream sauce Half Pan \$80.00 Full Pan \$160.00
Contadina \$100.00/+	sausage • parmigiano • black truffle • mushrooms • cream sauce • walnuts Half Pan \$100.00 Full Pan \$200.00
Pescatori \$100.00/+	calamari • shrimp • mussels • clams • cherry tomatoes Half Pan \$100.00 Full Pan \$200.00
Lobster \$140.00/+	6oz lobster tail • cognac cream sauce Half Pan \$140.00 Full Pan \$280.00

SECONDI PIATTI

Pollo alla Saltimbocca \$70.00/+	prosciutto • mozzarella • spinach • white wine sauce Half Pan \$70.00 Full Pan \$140.00
Pollo alla Sorrentina \$65.00/+	mozzarella • marinara sauce • garlic • basil Half Pan \$65.00 Full Pan \$130.00
Pollo Limone \$65.00/+	lemon sauce • capers Half Pan \$65.00 Full Pan \$130.00
Pollo Marsala \$65.00/+	mushroom • onion • marsala sauce Half Pan \$65.00 Full Pan \$130.00

Pollo Vesuvio \$65.00/+	roasted potato • garlic oil • white wine sauce Half Pan \$65.00 Full Pan \$130.00
Sautéed Spinaci \$40.00/+	spinach • garlic • EVOO Half Pan \$40.00 Full Pan \$80.00

PASTA

Calamarata \$110.00/+	calamari • black olives • tomato sauce • olive oil • garlic • red pepper flakes Half Pan \$110.00 Full Pan \$210.00
Paccheri alla Boscaiola \$70.00/+	sausage • parmigiano • mushrooms • black olives • cream sauce • parsley Half Pan \$70.00 Full Pan \$140.00
Rigatoni Ragù \$70.00/+	parmigiano • bolognese sauce Half Pan \$70.00 Full Pan \$140.00
Penne Arrabbiata \$50.00/+	spicy tomato sauce • EVOO • garlic • red pepper flakes • parsley Half Pan \$50.00 Full Pan \$100.00
Ravioli Tartuffo \$90.00/+	black truffle • porcini mushrooms • cream sauce Half Pan \$90.00 Full Pan \$180.00
Lobster Ravioli \$120.00/+	lobster ravioli • cream sauce • baby clams Half Pan \$120.00 Full Pan \$230.00
Calamarta di Agnello \$90.00/+	braised lamb ragù • cherry tomato sauce Half Pan \$90.00 Full Pan \$180.00
Rigatoni Primavera \$70.00/+	grilled zucchini • cherry tomatoes • eggplant • mushrooms • bell peppers • garlic • white wine sauce Half Pan \$70.00 Full Pan \$140.00
Penne al Pomodoro \$50.00/+	tomato sauce • basil Half Pan \$50.00 Full Pan \$100.00

PIZZE

Cavani \$18.00	speck • sausage • spicy salami • mozzarella • tomato sauce • basil
Nella D.O.P. \$17.00	mozzarella di bufala • San Marzano tomatoes • basil
Cafone \$18.00	speck • sausage • mozzarella • onions

Amalfi \$19.00	mozzarella di bufala • cherry tomatoes • artichoke hearts • spinach • goat cheese
Bianco Nero \$19.00	black truffle paté • mozzarella di bufala • grilled zucchini • porcini mushrooms • white truffle oil
Fiorentina \$17.00	mozzarella • parmigiano • ricotta • spinach
Troisi \$17.00	sausage • mozzarella • rapini
Organica \$17.00	mozzarella • parmigiano • cherry tomatoes • portobello mushrooms • arugula
Margherita \$15.00	mozzarella • tomato sauce • basil
Capricciosa \$18.00	prosciutto cotto • mozzarella • artichoke hearts • mushrooms • black olives • tomato sauce • basil
Ortolana \$17.00	mozzarella • eggplant • zucchini • bell peppers • mushrooms • tomato sauce • basil
Diavola \$17.00	spicy salami • mozzarella • tomato sauce • red pepper flakes • basil
Funghi e Salsiccia \$16.00	sausage • mozzarella • mushrooms • basil
Sorrentina \$18.00	mozzarella di bufala • cherry tomatoes • basil
Quattro Formaggi \$15.00	mozzarella • gorgonzola • emmental • caciotta dolce
Prosciutto e Rucola \$18.00	prosciutto di Parma • mozzarella • parmigiano • arugula
Bombe Vesuvio \$22.00	prosciutto cotto • spicy salami • mozzarella • parmigiano • mushrooms • tomato sauce • basil
Bombe Ciotta Ciotta \$22.00	prosciutto crudo di Parma • prosciutto cotto • sausage • spicy salami • mozzarella • quattro formaggio • tomato sauce • basil

DOLCI

Tiramisu \$75.00 / \$150.00	mascarpone • ladyfingers soaked in espresso
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Nutella Pizza \$15.00
