



CATERING

Half Trays Serve 8 to 12 people

Full Trays Serve 16 to 20 people

Appetizers

	<i>1/2 Tray</i>	<i>Full Tray</i>
Artichoke Hearts Francese <i>Tender artichoke hearts dipped in seasoned eggs, sauteed in a sherry lemon reduction with red roasted peppers</i>	\$65.00	\$120.00
Stuffed Mushroom Caps with Sausage <i>broiled in a butter beef reduction with fresh parsley</i>	\$65.00	\$120.00
Roasted Vegetable Assortment <i>In balsamic reduction, served with cheese</i>	\$50.00	\$95.00
Clams Casino <i>Little neck clams topped with bacon, worcestershire sauce, tabasco, butter, white wine and lemon</i>	\$65.00	\$120.00
Breaded Chicken Breast Strips <i>Served with french fries</i>	\$55.00	\$105.00
Cheese Platter <i>Assorted imported and domestic cheeses</i>	\$55.00	\$105.00
Asparagus Rollantina <i>Asparagus spears wrapped in prosciutto, fontina cheese and seasoned bread crumbs baked in wine reduction</i>	\$65.00	\$120.00
Arancini <i>Risotto balls filled a fresh mozzarella center, breaded and lightly fried served with our famous marinara sauce</i>	\$50.00	\$95.00
Caprese Skewers <i>Ripe grape tomatoes, fresh bocconcini mozzarella , extra virgin olive oil, fresh basil and balsamic drizzle served in rustic pannell bread base</i>	\$50.00	\$95.00
Antipasto Italiano <i>Imported Italian meats, mediterranean cheeses, grilled vegetables, roasted peppers and olives</i>	\$75.00	\$140.00
Escarole & Beans	\$50.00	\$95.00

Salads

Eatalia	\$40.00	\$75.00
----------------	----------------	----------------

Mixed baby greens, garden vegetable, roasted beets, melon, kalamata olives tossed in red wine vinaigrette

Caesar \$35.00 \$65.00

House prepared classic caesar salad with romaine lettuce and crouton

Arugula \$45.00 \$85.00

Extra virgin olive, lemon, red wine, white onion, ripe grape tomato, shaved parmigiana and prosciutto

Chopped Antipasto \$50.00 \$95.00

Romaine, red onion, tomato, celery, cucumbers, olives, roasted red peppers, chopped salami, prosciutto, sopressata, capicola, sharp provolone and fresh mozzarella red wine and olive oil

String Bean Potato \$40.00 \$75.00

Red potatoes, fresh string beans, celery, cherry peppers, roasted peppers, marinated in fresh garlic extra virgin olive oil and red wine

Pasta

Rigatoni Alla Vodka \$50.00 \$95.00

A pink tomato cream sauce with red onion and prosciutto

Penne Bolognese \$ 60.00 \$115.00

A hearty tomato sauce made with beef, pork and veal

Rigatoni Carbonara \$50.00 \$95.00

Sauteed bacon, caramelized onions, cream, egg and parmesan Cheese

Cavatelli with Broccoli & Spinach \$50.00 \$95.00

Roasted garlic, olive oil baby spinach and broccoli florets tossed with romano cheese

Linguine Con Vongole \$65.00 \$125.00

Fresh little neck clams sauteed in a butter, white wine lemon sauce or in plum tomato sauce

Penne Pomodoro \$55.00 \$105.00

Sauteed spanish onion, prosciutto di parma and fresh basil in a plum tomato sauce

Orecchiette Broccoli Rabe \$60.00 \$115.00

Broccoli rabe, homemade sausage, garlic and oil with shaved parmesan and romano cheeses

***Gnocchi Gorgonzola** \$55.00 \$105.00

Potato gnocchi sauteed in garlic and olive oil with baby arugula, gorgonzola and romano cheeses in vegetable reduction

***Pasta Marinara** \$50.00 \$105.00

Penne pasta tossed in plum tomato sauce with garlic and fresh herbs

***Vegetarian**

Lasagna Alla Forno \$70.00 \$135.00

Fresh pasta layered sauteed beef, pork and veal, ricotta, mozzarella, grated romano cheese and tomato sauce baked in the oven

Classics

Francese *dipped in seasoned eggs and sauteed in sherry with butter & lemon*

Piccatta *sauteed in butter white wine and lemon*

Marsala *sweet marsala wine reduction with mushrooms*

Scampi *butter, white wine, garlic, lemon sauce*

Milanese *lightly breaded and hand fried served over baby arugula and tomato bruschetta*

Parmigiana *breaded, fried, topped with melted mozzarella cheese and tomato sauce*

Saltimbocca *layered with prosciutto, fontina cheese, fresh sage and sauteed in sherry reduction over wilted spinach*

Chicken **\$75.00 \$145.00**

Veal **\$85.00 \$165.00**

Eggplant Parmigiana **\$55.00 \$105.00**

Seasoned Chicken **\$55.00 \$105.00**

Pieces of chicken on the bone, heavily seasoned and roasted in hot oven finished with a balsamic reduction

Chicken Cacciatore **\$55.00 \$105.00**

Quartered chicken slow roasted in red wine with mushrooms, capers, olive and fresh herbs

Roast Pork **\$55.00 \$105.00**

Fresh herb rubbed pork loin roasted with vegetables and served with natural juices

Homemade Meatballs *tossed in tomato sauce* **\$55.00 \$105.00**

Sausage & Peppers **\$55.00 \$105.00**

House made sausage, char grilled, tossed with sauteed sweet peppers and onions and slow roasted in light tomato sauce

Veal & Peppers **\$80.00 \$155.00**

A veal stew with sweet bell peppers and plum tomatoes

Stuffed Breads

Full Loaf

Roasted Pork Broccoli Rabe & Provolone **\$55.00**

Shaved Ribeye Peppers, Onions & Asiago Cheese **\$55.00**

Roasted Vegetables & Ricotta **\$45.00**

Prosciutto & Asiago **\$55.00**

Spinach Mushroom Parmigiana **\$45.00**