



<b>Appetizers</b>	<i>Half</i>	<i>Full</i>
Mozzarella Sticks .....	25	50
Buffalo Wings .....	30	55
Fried Calamari .....	35	65
Bruschetta .....	25	50
Baby Garlic Shrimp .....	50	100
Sautéed Clams .....	35	65
Mussels (hot or sweet) .....	35	65
Sautéed Spinach .....	30	55
Sautéed Broccoli Rabe .....	40	65
Balsamic Garlic Portabella		
Mushrooms .....	30	50
Artichokes Francaise .....	35	65
Assorted Steamed Vegetables ..	20	40
Side of Meatballs or Sausage ..	35	60
Sausage and Peppers .....	35	65
Garlic Bread with Cheese .....	40	70
Chicken Fingers and		
French Fries .....	30	50

<b>Salads</b>	<i>Half</i>	<i>Full</i>
Mixed Greens, Tomato and Mozzarella Salad and Mozzarella Salad .....	40	70
<i>with onions, olives, roasted red peppers, and side of balsamic vinaigrette</i>		
Caesar .....	25	45
Greek .....	35	65
<i>feta cheese, stuffed grape leaves, Greek olives, tomatoes, cucumbers, lettuce</i>		
Antipasto .....	40	70
<i>proscuitto, salami, pepperoni, provolone, jardinière vegetables, artichokes, tomatoes, cucumbers, onions, olives, lettuce</i>		
House Tossed .....	25	40
<i>mixed greens, tomatoes, cucumbers, olives, carrots, onion</i>		
Spinach Salad .....	40	70
<i>baby spinach, crumbled bleu cheese, almonds and apples with honey balsamic dressing</i>		
— Choose from the following dressings —		
<i>French, Russian, Bleu Cheese, Creamy Italian, Caesar, Vinaigrette, Balsamic, Honey Mustard, Ranch</i>		

<b>Entrees</b>	<i>Half</i>	<i>Full</i>
<b>Pasta</b> ~ Choose from the following pastas: spaghetti, penne, rigatoni, angel hair, linguine		
Pasta Marinara .....	25	45
Pasta with Meatballs or Sausage	30	55
Pasta with Homemade		
Meat Sauce .....	35	65
Pasta with Oil and Garlic .....	25	45
Pasta Primavera .....	35	55
Cavatelli and Broccoli .....	35	65
Fettuccine Alfredo .....	35	65
Penne Vodka Sauce .....	35	65
Stuffed Rigatoni in Vodka Sauce	40	70
Penne with Tomato and Basil ..	35	65
Meat Lasagna .....	45	85
Baked Ziti .....	35	65
Baked Manicotti .....	35	65
Baked Stuffed Shells .....	35	65
Baked Ravioli (Cheese) .....	35	65
Baked Ravioli (Spinach) .....	40	70
Lobster Ravioli in a Garlic		
Caper Sauce .....	50	95
Linguine with White or		
Red Clam Sauce .....	45	85

<b>Eggplant</b>	<i>Half</i>	<i>Full</i>
Penne with Eggplant, Tomato and Basil .....	35	65
Eggplant Parmigiana .....	35	65
Eggplant Rollantini .....	35	65
with Ham .....	40	75
with Spinach .....	40	75

<b>Chicken</b>	<i>Half</i>	<i>Full</i>
Chicken Francaise .....	45	70
Chicken Marsala .....	45	70
Chicken Parmigiana .....	45	70
Rigatoni Vodka Sauce		
<i>with grilled chicken.</i> .....	45	70
Chicken with Portabella		
Mushrooms over Pasta .....	50	75
Chicken Picatta .....	50	75
Chicken Murphy (hot or sweet) ...	50	75
Chicken Savoy .....	50	75

<b>Veal</b>	<i>Half</i>	<i>Full</i>
Veal Francaise .....	60	110
Veal Marsala .....	60	110
Veal Parmigiana .....	60	110
Veal Piccata .....	60	110
Veal Saltimbuca .....	70	130
Veal Portofino .....	70	130

<b>Fish and Seafood</b>	<i>Half</i>	<i>Full</i>
Shrimp Parmagiana .....	60	120
Shrimp Scampi over Linguine ..	60	120
Shrimp Francaise .....	60	120
Shrimp Florentine .....	60	120
Grilled Salmon .....	60	120
<i>topped with garlic sauce and baby shrimp</i>		
Broiled Flounder .....	60	120
New Zealand Mussels .....	60	120
<i>served over pasta (hot or sweet)</i>		
Shrimp and Scallops Fridavolo .	75	130
Shrimp and Scallops .....	75	130
<i>served over a bed of pasta and arugula</i>		

**Half Trays** are intended to serve eight to ten adults.  
**Full Trays** are intended to serve eighteen to twenty adults.  
 Sternos and racks can be provided at a cost of \$2 a sterno.  
 Racks need to be returned

Orders need to be placed at least forty-eight (48) hours in advance  
 Please call the morning of for confirmation (after 10 a.m.)

**Thank You for Your Patronage!**