

Assorted Salads and Platters

Insalata Della Casa	1/2 Pan \$18 Full \$36
Mixed greens, cherry tomatoes, red onions and cucumber with balsamic dressing on the side.	
Insalata Mangia	1/2 Pan \$20 Full \$40
Roasted peppers, artichoke hearts, sundried tomatoes, olives, red onion and gorgonzola over mesclun with balsamic.	
Insalata Di Cesare	1/2 Pan \$18 Full \$36
Hearts of romaine with shaved parmigiano, anchovies and croutons.	
Antipasto Lisa	Platter \$50
Soppressata, prosciutto, artichoke hearts, roasted peppers, tomato with fresh mozzarella, provolone, portobello and sun dried tomatoes	
Hot Peppers	\$2.50 each
Hot peppers stuffed with Italian cheeses	
Artichoke Giovanni	Platter \$35
Half artichoke hearts with stem topped with Italian breading. (Approx.30 pieces)	
Bruschetta	Platter \$30
Grilled Italian bread topped with chopped plum tomatoes.(Approx.25 pieces)	
Pizza Bread	Platter \$25
Our house specialty pizza bread(Approx.35 pieces)	
Caprese	1/2 Platter (15) \$30 Full (30) \$60
Slices of tomatoes and fresh mozzarella drizzled with olive oil and balsamic reduction	
Panini Platter	Platter \$65
Assorted selection of paninis cut in half portions 20 halves	
Deli Wrap Platter	Platter \$55
Assortment of 10 deli wraps cut in halves.	
Sandwich Platter	Platter \$55
Assorted platter of sub sandwiches cut in quarters approx.32 pieces	

Pasta Salad	1/2 Pan \$20 Full \$40
Cold pasta salad with tomatoes and olives in Italian dressing.	
Wing Platter	Platter \$55
Buffalo wings served with bleu cheese approx.100 wings	
Chicken Fingers	Platter (50) \$60
Breaded chicken fingers with bleu cheese	

Entree Selections

Pasta Broccoli or Spinach with Chicken	1/2 Pan \$35 Full \$65
Penne with garlic oil and cheese with chicken.	
Tortellini Farciti	1/2 Pan \$35 Full \$65
Head shaped pasta filled with cheese in a light cream sauce with prosciutto, mushrooms and peas.	
Penne Primavera	1/2 Pan \$30 Full \$60
Pasta with calamata olives, tomatoes, asparagus and feta cheese in a white wine garlic oil	
Ravioli Rosa	1/2 Pan \$35 Full \$65
Spinach and ricotta filled ravioli in tomato cream sauce.	
Gnocchi Mangia	1/2 Pan \$35 Full \$65
Fresh tomato dumplings with homemade pomodoro sauce.	
Penne Al Gorgonzola	1/2 Pan \$35 Full \$65
Pasta with chicken, spinach and sun-dried tomatoes in a gorgonzola cream sauce.	
Penne Bolognese	1/2 Pan \$35 Full \$65
A classic italian meat sauce over penne.	
Penne Puttanesca	1/2 Pan \$35 Full \$65
Penne with calamata olives, capers in an anchovie tomato sauce.	
Meat Lasagna	1/2 Pan \$35 Full \$65
Chef homemade traditional favorite meat lasagna with a 32 oz.side of sauce for each 1/2 pan	

Cheese Lasagna	1/2 Pan \$30 Full \$60
Chef homemade traditional favorite with cheese with a 32 oz.side of sauce for each 1/2 pan	
Penne	1/2 Pan \$25 Full \$45
Penne pasta topped with chefs special red sauce.	
Meatballs	1/2 Pan \$30 Full \$60
	(25) (50)
Topped with chefs special red sauce.	
Pollo Marsala	\$35 \$70
	(20 pieces) (40 pieces)
Chicken breast sauteeded in a mushroom marsala wine sauce.	
Pollo Siciliano	\$35 \$70
	(20 pieces) (40 pieces)
Chicken breast with sun-dried tomato, artichokes and asparagus in a marsala cream sauce.	
Roast Beef	1/2 Pan \$25 Full \$50
Sliced with au jus	
Medium Kaiser Rolls	\$5 per dozen
Chiabatta Bread with Dipping Oil	\$12 per loaf

Sides

Half Pans

Roasted Red Potatoes	\$24
Garlic Mashed	\$24
Sauteed Spinach	\$18
Asparagus	\$24
32 oz. Side Sauce	\$6
16 oz. Romano Cheese	\$5

Desserts

Cannoli	\$3 each
Tiramisu	\$6 each