

Pasta:

Baked ziti ½ tray: \$35 full tray:\$60

Penne Vodka (house special) ½ tray: \$50 full tray:\$85

Stuffed shells ½ tray 16 count: \$45 full tray 36 count:\$80

Rigatoni filetto d'pomodoro½ tray: \$40 full tray:\$75

Lasagna½ tray: \$50 full tray:\$85

Beef & Broccoli ½ tray: \$45 full tray:\$80

Italian style Meatballs ½ tray: \$45 full tray:\$80

Pepper steak w peppers & onions ½ tray: \$35 full tray:\$60

Sausage and peppers ½ tray: \$45 full tray:\$85

Eggplant parmigiana rollatini ½ tray: \$45 full tray:\$85

Stuffed or sliced pork with seasoning ½ tray: \$45 full tray:\$85

Chicken Marsala with wine and mushrooms ½ tray: \$45 full tray:\$85

Chicken Scarpariello with sausage potatoes and peppers ½ tray: \$45 full tray:\$80

Chicken Stuffed with ricotta mozzarella and prosciutto ½ tray: \$45 full tray:\$85

Chicken Francese with butter lemon and white wine ½ tray: \$40 full tray:\$75

Chicken Champagne house special ½ tray: \$45 full tray:\$85

Veal Francese ½ tray: \$75 full tray:\$140

Stuffed veal ½ tray: \$75 full tray:\$140

Veal wine marsala with mushrooms ½ tray: \$75 full tray:\$140

Baked clams ½ tray: \$50 full tray:\$95

Zuppa d'clams with red or white sauce ½ tray: \$50 full tray:\$90

Zuppa d'mussels with red or white sauce ½ tray: \$40 full tray:\$75

Filet of sole franchise stuffed fried or broiled ½ tray: \$80 full tray:\$150

Fried calamari with sweet medium or spicy sauce ½ tray: \$65 full tray:\$120

Calamari marinara with sweet medium or spicy sauce ½ tray: \$65 full tray:\$125

Pesto or broiled salmon whole fillet \$75

Jumbo shrimp fried, parmigiana, oregano style ½ tray: \$70ull tray:\$130

Shrimp cocktail- jumbo decorated tray with cocktail sauce &lemons ½ tray: \$70ull tray:\$135

Frutti di mare cold fish salad ½ tray: \$75full tray:\$150

Vegetables sautéed, grilled or steamed string beans, roasted red potatoes, vegetable medley ½ tray: \$2 full tray:\$45

Cold Antipasto tray:

Mozzarella balls, black and green olive medley, roasted peppers, marinated artichoke hearts, prosciutto d'parma, sopresatta and imported provolone serves 15-20 people \$75

Tri-color pasta salad:

Tossed with artichokes, fresh tomatoes, olives with vinaigrette dressing serves 20-25 people \$30

Cheese Platter:

Fresh mozzarella, imported provolone, grana padano, sharp cheddar finlandia swiss garnished with pepperoni, genoa salami and crackers serves 15-20 people \$60

\$15 Per Person