

MAMA'S

& CAFE BACI

BE A GUEST AT YOUR OWN PARTY!

OFF-PREMISE CATERING PACKAGES
& À LA CARTE SELECTIONS

AVAILABLE SERVICES

PICK-UP

All food and additional items will be ready for easy transportation to your home or event location. Includes consultation with one of our catering specialists about final food preparation before serving.

FULL DELIVERY & SETUP

All food and additional items will be delivered to your home or event location and set up by our professional staff.

DELIVERY, SETUP, SERVERS & CLEANING

Includes our professional serving staff for the length of your event.



260 Mountain Avenue ❖ Hackettstown, NJ 07840

www.MamasCafeBaci.com

(908) 852-2820

Info@MamasCafeBaci.com

PLEASE SPEAK WITH TOM, SHERI, DAWN OR SAMANTHA.

CLASSIC PACKAGE

Select Two Appetizers, Garden or Feta Mix Salad, Two Pastas & Two Entrées.
Includes homemade bread, butter, sauce for garnishing, an assorted cookie tray, chafing dishes, sternos, serving spoons, heavy-duty plastic plates, utensils & napkins.

APPETIZERS

Select Two

- Eggplant Primo** ~ Eggplant rolled with prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto
- Gourmet Focaccia, Sandwich & Wrap Tray** ~ A variety of focaccia, dinner rolls & wraps: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese
- Party Combo Platter** ~ Hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks
- Italian Flare** ~ An assortment of Italian breads: bruschetta, pesto bread with sun-dried tomatoes & garlic knots
- Variety Tray** ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style
- Imported Fresh Mozzarella, Roasted Peppers, Tomatoes & Stuffed Cherry Peppers** ~ Garnished with sun-dried tomatoes & served over baby greens

PASTAS

Select Two

- Fettuccine Carbonara** ~ Tossed with bacon in our homemade Alfredo sauce.
- Tortellini** ~ Cheese or meat tortellini in homemade Alfredo or tomato-basil sauce
- Fusilli Vesuvio** ~ Homemade creamy rosa sauce with peas, mushrooms & bacon
- Ravioli** ~ Cheese, meat or spinach ravioli in homemade Alfredo or tomato-basil sauce
- Penne Creamy Pesto** ~ A delightful combination of our homemade Alfredo & pesto sauces
- Baked Ziti or Rigatoni** ~ Prepared in our homemade tomato-basil or our creamy rosa sauce
- Rigatoni Primavera** ~ Broccoli, roasted peppers, tomatoes & zucchini sautéed in garlic & olive oil
- Rigatoni alla Roasted Peppers & Sun-Dried Tomatoes** ~ Prepared in our homemade tomato-basil sauce
- Baked Stuffed Rigatoni** ~ Prepared in homemade tomato-basil or creamy rosa sauce and topped with melted mozzarella
- Baked Rigatoni Bolognese** ~ Prepared in our homemade tomato sauce with ground beef & topped with mozzarella cheese
- CHAMPAGNE PENNE PALMA** ~ Sun-dried tomatoes, spinach & artichokes in our white champagne sauce served over penne
- Cavatelli & Broccoli** ~ Small ricotta-filled pasta sautéed with fresh broccoli & garlic and served in our sherry wine-garlic sauce
- Cheese Tortellini Verdura** ~ Mushrooms, roasted peppers, spinach & onions sautéed with garlic and served in homemade red sauce

ENTRÉES

Select Two

- Chicken Francese** ~ Prepared in our homemade white wine & lemon sauce.
- Meatballs & Sausage** ~ Homemade meatballs & lightly seasoned Italian sausage in our tomato-basil sauce
- Sausage & Peppers** ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce
- Chicken Parmigiana** ~ Made with our homemade tomato-basil sauce and topped with melted mozzarella cheese
- Chicken & Broccoli** ~ Chicken & fresh broccoli sautéed with fresh garlic in our sherry wine sauce
- Chicken Marsala** ~ Sautéed with fresh mushrooms in our homemade Marsala wine sauce
- Lemon Chicken** ~ Chicken sautéed in our homemade butter-lemon sauce and seasoned with fresh herbs & a touch of rosemary
- Chicken Toscana** ~ With imported prosciutto & roasted peppers over spinach in our white wine sauce topped with mozzarella
- Glazed Ham** ~ Whole glazed ham, baked and sliced for serving. May be prepared with pineapple if desired
- Eggplant Rollantini** ~ Breaded & baked eggplant rolled with ricotta, our tomato-basil sauce & topped with melted mozzarella cheese

Beef Tenderloin is available as an entrée for \$6 per guest.

10-15 Guests
\$265

20-25 Guests
\$445

30-40 Guests
\$715

40 or more Guests
\$20 per guest

PREMIERE PACKAGE

Select Two Appetizers, Garden or Feta Mix Salad, Two Pastas & Two Entrées.
Includes homemade bread, butter, sauce for garnishing, an assorted cookie tray, chafing dishes, sternos, serving spoons, heavy-duty plastic plates, utensils & napkins.

APPETIZERS

Select two from any of the Classic Package Appetizers or from the selections listed below.

Eggplant Primo & Fried Ravioli Tray ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto and fried ravioli served with our tomato-basil sauce for dipping.

Mini Quiche Platter ~ A variety of flavors baked with mozzarella cheese.

Baked Stuffed Mushrooms ~ Fresh mushrooms & our seasoned filling topped with mozzarella cheese.

Cranberry, Pecan & Feta Crescents ~ Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.

Sesame Green Beans with Almonds ~ Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.

PASTAS

Select Two

Penne Creamy Pesto & Bruschetta ~ A delightful combination of our homemade Alfredo & pesto sauces topped with bruschetta.

Penne Vodka with Prosciutto ~ Imported prosciutto in our famous vodka sauce served with penne.

Rigatoni Di Santo ~ Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.

Campagna ~ Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with melted mozzarella and served over rigatoni.

Eggplant, Sun-Dried Tomatoes & Roasted Peppers ~ Prepared in our creamy rosa sauce and served over rigatoni.

Ravioli ~ Lobster or spinach ravioli in our tomato-basil, creamy rosa or vodka sauce.

Tortellini ~ Cheese or meat tortellini in homemade Alfredo or tomato-basil sauce.

Formaggio Di Terra ~ Imported spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.

Rigatoni Della Nonna ~ Creamy rosa sauce with sun-dried tomatoes & artichokes.

Clams & Mussels ~ Select scampi style, in our imported white wine sauce or in our tomato-basil sauce.

Lasagna ~ Select homemade meat lasagna (ham, sausage, ground beef, herbs & spices) or homemade vegetable lasagna (spinach, breaded eggplant, zucchini, herbs & spices).

ENTRÉES

Select Two

Chicken Vesuvio ~ Creamy rosa sauce with chicken, peas, mushrooms & bacon.

Chicken Torino ~ Prepared with capers in our white wine sauce, topped with melted mozzarella & served over spinach.

Medallions of Sausage ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes in garlic & olive oil.

Chicken Cacciatore ~ Made with fresh mushrooms, sweet bell peppers & onions in our homemade tomato-basil sauce.

Chicken Riva ~ Prepared with sausage, sweet bell peppers, plum tomatoes, garlic & a touch of rosemary. Served with roasted potatoes.

Chicken Toscana ~ With imported prosciutto & roasted peppers over spinach in our white wine sauce topped with mozzarella.

Pepper Steak ~ Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes.

Chicken Di Sorronno ~ Lightly battered chicken layered with imported prosciutto, breaded eggplant & fresh mozzarella with our balsamic reduction. Served over roasted potatoes.

Veal Marsala ~ Delicately battered veal sautéed with mushrooms in our homemade Marsala wine sauce. Served over spinach.

Beef Tenderloin is available as an entrée for \$6 per guest.

10-15 Guests
\$295

20-25 Guests
\$495

30-40 Guests
\$795

40 or more Guests
\$22 per guest

COFFEE & DESSERT

Gluten-free dessert selections are available. Please speak to a catering specialist for details.

COFFEE & TEA PACKAGE

Regular & decaffeinated coffee, flavored & decaffeinated tea,
sliced lemons, milk, half & half, sweeteners, cups, stirrers & urns.
\$5 per guest

CANNOLI & CHOCOLATE BITES TRAY

\$3 per guest

ITALIAN PASTRIES, MINI CANNOLI & CHOCOLATE BITES TRAY

\$4 per guest

DISTINCTIVE SHEET CAKES

Custom decorations & inscriptions can be accommodated. Asterisk indicates an additional charge.

CAKE FLAVORS

Vanilla
Chocolate
Shadow

Two Layers: Chocolate Cake Over Vanilla Cake

Half Vanilla-Half Chocolate
Only ½ or full sheet cakes

ICINGS

Buttercream

Whipped Cream*

FILLINGS

Banana*
Buttercream
Chocolate Mousse*
Chocolate Pudding*
Cannoli*
Cherry*
Peach

Pineapple
Raspberries*
Raspberry Preserves
Strawberries*
Strawberry Preserves
Vanilla Custard
Whipped Cream*

SIZES

¼: \$89 (15-20 guests)

½: \$119 (30-40 guests)

¾: \$159 (45-60 guests)

Full: \$189 (65-80 guests)

MAMA'S & CAFÉ BACI GOURMET DESSERTS

Cookie & Mini Cannoli Tray ~ Please note: If you have selected a [Classic or Premiere Package](#), an assorted cookie tray is included.

Mini Cannolis, Assorted Cookies & Chocolate Bites Tray ~ Please note: If you have selected a [Classic or Premiere Package](#), an assorted cookie tray is included.

Assorted Pastries, Mini Cannolis & Chocolate Bites Tray

Napoleon ~ Layers of puff pastry filled with Chantilly cream and glazed with fondant. 16 pieces, \$38.

Tiramisú ~ Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder. 16 pieces, \$38.

Vesuvius ~ Dark chocolate brownie cake topped with cheesecake then dipped in chocolate, surrounded by toasted nuts, mounded with chocolate mousse & drizzled with white chocolate. 16 pieces, \$38.

Frutta Di Bosca ~ Fragrant short crust filled with pastry cream then decorated with a rich assortment of black and red currants & raspberries. 14 pieces, \$38.

Midnight in Venice ~ Chocolate and vanilla cake layered with cannoli filling then covered with bittersweet chocolate & sliced almonds. 16 pieces, \$38.

NY Cheesecake ~ Prepared New York-style with a graham cracker crust and a rich, smooth cream cheese filling. 14 pieces, \$38.

Carrot Cake ~ Traditional carrot cake made with raisins, nuts & cream cheese icing topped with caramel. 14 pieces, \$38.

À LA CARTE CATERING SELECTIONS & SERVICES

A LA CARTE

Use the selections on these pages to enhance your off-premise catering package or to create your own event menu. In addition to all of our traditional and unique offerings, we have a range of service enhancements and Smart Eating and Gluten-Free selections.

SMART EATING

Enjoy the convenience of these specially presented selections of our healthier dishes. Now it's easy to have enjoyable and healthful satisfaction at any event.

GLUTEN FREE

These selections accommodate our guests who have celiac sprue disease and must maintain a diet free of gluten. We appreciate the sensitivity of gluten for these guests and prepare all of our gluten-free dishes with exceptional care to ensure satisfaction and peace of mind.

ALL CATERINGS INCLUDE THESE COMPLIMENTARY ITEMS

- ∞ Chafing Dishes
- ∞ Sternos
- ∞ Serving Spoons
- ∞ Extra Sauces for Garnishing
- ∞ Homemade Italian Bread
- ∞ Easy-to-Transport Trays

RECOMMENDED SERVINGS

HALF TRAY ~ 8-10 Guests

FULL TRAY ~ 16-20 Guests

AVAILABLE ENHANCEMENTS

- ∞ Coffee & Tea Packages
- ∞ Gourmet Dessert Selections
- ∞ Chocolate Fountains
- ∞ Floral Arrangements
- ∞ Live Music Entertainment
- ∞ DJ Services
- ∞ Centerpieces
- ∞ Tent Rental

ON-PREMISE CATERING ROOMS

CAFÉ BACI ~ An elegant & eclectic room perfect for christenings, baby showers, graduations, bridal showers, communions, family gatherings and business meetings.

RAINBOW ROOM ~ Quaint accommodations with access to our outdoor patio café. Perfect for rehearsal dinners, business meetings, community organizations and intimate parties.

BELLO GIORNO CATERING ~ Our elegant catering hall located in a picturesque riverside setting offers accommodations for 150 guests, complete banquet facilities and premiere service.

Our On-Premise Catering Menu offers unique packages for any occasion.

View our on-premise menu at MamasCafeBaci.com or you may receive a copy in the restaurant.

ACCOMPANIMENTS

GOURMET SALADS

Garden Salad ~ *Lettuce, tomatoes, black olives, fresh bell peppers, mushrooms & red onions.*

Insalata Italiano ~ *Fresh mozzarella, roasted peppers, sun-dried tomatoes & pignoli nuts over baby greens. Available with pesto.*

Popcorn Chicken ~ *Leaf & iceberg lettuce, tomatoes, red onions, olives, shredded mozzarella, popcorn chicken & ranch dressing.*

American Antipasto ~ *Lettuce, tomatoes, black olives, mushrooms, sweet bell peppers, pepperoni, ham, salami, provolone cheese & mozzarella cheese.*

Italian Antipasto Salad ~ *Lettuce, tomatoes, black olives, ham, salami, provolone cheese & giardiniera (marinated vegetables).*

Grilled Tuna ~ *Seared fresh tuna, tomatoes, red onions & capers over baby greens. Dressed with a lemon vinaigrette.*

Feta Mix ~ *Tomatoes, red onions & feta cheese over baby greens.*

Caesar ~ *Lettuce, seasoned croutons, Caesar dressing & shredded Parmesan.*

Grilled Chicken or Shrimp Caesar Salad ~ *Lettuce, seasoned croutons, grilled chicken or shrimp, Caesar dressing & shredded Parmesan.*

Moresca ~ *Dried cranberries, walnuts, feta cheese, tomatoes & red onions over baby greens.*

Adriana ~ *Grape tomatoes, black olives, red onion, artichokes & capers topped with shredded Parmesan served over baby greens.*

Shrimp & Feta ~ *Grilled shrimp, feta cheese, tomatoes, red onions & black olives over baby greens.*

COLD SALADS

Cheese Tortellini Verde ~ *Cheese tortellini tossed with our classic pesto & sun-dried tomatoes.*

Chicken Caesar Pasta Salad ~ *Imported spirelli pasta tossed with grilled chicken, tomatoes, Caesar dressing & shredded Parmesan.*

Pasta Salad ~ *Imported spirelli pasta with Italian dressing, broccoli, sweet bell peppers, black olives, tomatoes, red onions & herbs.*

Cole Slaw ~ *Shredded cabbage with carrots, herbs & seasonings in a mayonnaise dressing.*

Macaroni Salad ~ *Elbow pasta with mayonnaise, celery, red onions & seasonings.*

Potato Salad ~ *Idaho potatoes with mayonnaise, red onions, herbs & seasonings.*

SIDE DISHES

Grilled Vegetables ~ *Tricolor bell peppers, zucchini, asparagus, eggplant & grape tomatoes with olive oil & herbs.*

Roasted Potatoes ~ *Red potatoes prepared with roasted peppers, red onions, garlic, fresh rosemary & olive oil.*

Asparagus Luciano ~ *Fresh asparagus and imported prosciutto sautéed in garlic & olive oil.*

Portobello Mushrooms ~ *Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella.*

Sausage & Broccoli Rabe ~ *Lightly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.*

Sautéed or Steamed Vegetable Medley ~ *Broccoli, zucchini, cauliflower, sweet bell peppers & carrots sautéed in garlic & olive oil.*

Sesame Green Beans with Almonds ~ *Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.*

APPETIZERS

GOURMET APPETIZERS

- Fresh Mozzarella, Roasted Peppers, Basil & Sun-Dried Tomatoes** ~ Imported fresh mozzarella with roasted peppers & sun-dried tomatoes. Seasoned with fresh garlic, olive oil & basil. Available with imported prosciutto.
- Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.
- Cranberry, Pecan & Feta Crescents** ~ Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.
- Party Combo Tray** ~ Hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks.
- Variety Tray** ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style.
- Mini Quiche Platter** ~ A variety of flavors baked with mozzarella cheese.
- Baked Stuffed Mushrooms** ~ Fresh mushrooms & our seasoned filling topped with mozzarella cheese.
- Tortellini Verde** ~ Cheese tortellini in our classic pesto sauce with sun-dried tomatoes. Served hot or cold.
- Portobello Mushrooms** ~ Sautéed in our Marsala wine sauce with imported prosciutto and topped with melted mozzarella.
- Bruschetta** ~ Homemade focaccia topped with bruschetta & black olives.
- Italian Flare** ~ An Italian bread assortment: bruschetta, pesto bread with sun-dried tomatoes & garlic knots.
- Focaccia Garlic Bread** ~ Homemade focaccia topped with seasoned garlic butter.

FAMILY FAVORITE APPETIZERS

- Party Combo Tray** ~ Hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks.
- Stuffed Pizza Platter** ~ A stuffed pizza filled with your personal favorites.
- Vegetarian Party Combo Tray** ~ A mixture of fried ravioli, mozzarella sticks, jalapeño poppers & zucchini sticks. Served with homemade red sauce for dipping.
- Mac & Cheese** ~ The homemade classic! Perfect for younger guests or young-at-heart adults.
- Chicken Fingers, Mozzarella Sticks & French Fry Tray** ~ Great for kids. Served with homemade tomato-basil sauce.
- Hot Wings Platter** ~ Gently spiced wings served with blue cheese dressing & barbecue sauce.
- Variety Tray** ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style.
- 2 or 3 Foot Stromboli** ~ Homemade stromboli available with a variety of meats or vegetarian style.

SANDWICH APPETIZERS

- Gourmet Sandwiches, Focaccia & Wrap Tray** ~ Focaccia, dinner rolls & wraps prepared with a variety of meats, cheese & vegetables: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. Or create your own.
- Gourmet Focaccia & Wraps Tray** ~ Prepared with a variety of meats, cheese & vegetables: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. Or create your own.
- 3-Foot or 6-Foot Sub** ~ Any combination made to order. Served with oil & vinegar, mayonnaise & mustard on the side.
- Sandwich Ring** ~ Any combination made to order. Served with oil & vinegar, mayonnaise & mustard on the side.

APPETIZERS

CLASSIC ITALIAN APPETIZERS

- Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.
- Asparagus Luciano** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.
- Grilled Chicken Torino** ~ Sautéed with capers in our white wine sauce, topped with melted mozzarella & served over spinach.
- Sausage & Broccoli Rabe** ~ Lightly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.
- Asparagus Fresco** ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.
- Eggplant Primo & Fried Ravioli Tray** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto and fried ravioli served with our tomato-basil sauce for dipping.
- Piatto Antipasto Tray** ~ Cappicola, imported prosciutto, soppressata, pepperoni, ham, fresh mozzarella, provolone cheese, Parmigiano, black olives & peperoncini served over baby greens.

SEAFOOD APPETIZERS

- Scallops Wrapped in Bacon & Battered Shrimp Tray** ~ An assortment of broiled bay scallops wrapped in bacon and our lightly-seasoned breaded shrimp.
- Seafood Scampi** ~ Mussels, clams & shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.
- Zuppa Di Pesce** ~ Fresh calamari, mussels, clams & shrimp sautéed with fresh garlic & served in our homemade tomato-basil sauce.
- Fried Calamari** ~ Hand-battered calamari served with homemade tomato-basil sauce.
- Battered Shrimp Tray** ~ Lightly-seasoned breaded shrimp served with lemons, cocktail sauce, blue cheese dressing & pesto for dipping.
- Battered Shrimp & Fried Calamari** ~ Served with lemons, cocktail sauce & homemade tomato-basil sauce.
- Shrimp & Prosciutto** ~ Shrimp wrapped in imported prosciutto and baked then topped with our classic pesto.
- Smoked Salmon** ~ Served with cream cheese & black olives on party bread.
- Calamari, Shrimp, Clams & Scungilli Tray** ~ Sautéed in olive oil with lemon, fresh garlic & herbs. Served chilled over greens.
- Kiwi Mussels** ~ Prepared with fresh garlic in our tomato-basil sauce. Served spicy or mild.
- Shrimp Cocktail** ~ Served with lemons & cocktail sauce.

DISPLAY APPETIZERS

- Fresh Fruit Arrangement** ~ An assortment of seasonal fruits beautifully arranged for presentation.
- Vegetable Dip Tray** ~ Cucumbers, cherry tomatoes, celery, sweet bell peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip.
- Gourmet Cheese & Cracker Tray** ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.
- Bread Bowl** ~ A round marble loaf filled with spinach-artichoke dip and served with an assortment of crackers.
- Bread Bowl with Gourmet Cheese & Crackers** ~ A round marble loaf filled with spinach-artichoke dip along with an assortment of gourmet cheese & crackers.

PASTAS

TRADITIONAL PASTAS

Baked Ziti ~ *Mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.*

Tortellini Alfredo ~ *Cheese, meat or spinach-filled pasta served with our homemade Alfredo sauce.*

Penne Creamy Pesto ~ *Our homemade Alfredo & our classic pesto together in a creamy, flavorful sauce.*

Baked Tortellini ~ *Cheese, meat or spinach-filled pasta in our homemade tomato-basil sauce baked with mozzarella cheese.*

Fettuccine Alfredo with Broccoli ~ *Our homemade Alfredo sauce enhanced with fresh broccoli & served over imported fettuccine.*

Manicotti or Stuffed Shells ~ *Ricotta-filled pasta served in our homemade tomato-basil sauce or our creamy rosa sauce & topped with melted mozzarella.*

Meat Lasagna ~ *Ham, sausage, ground beef, ricotta cheese, herbs & spices topped with melted mozzarella cheese.*

Vegetable Lasagna ~ *Eggplant, spinach, zucchini, herbs & spices topped with melted mozzarella cheese.*

Ravioli ~ *Your choice of meat, cheese, spinach or lobster in our homemade tomato-basil sauce, creamy rosa sauce, vodka sauce or Alfredo sauce.*

Ziti or Penne Red ~ *Imported ziti or penne served with our homemade tomato-basil sauce.*

Rigatoni alla Roasted Peppers & Sun-Dried Tomatoes ~ *Prepared in our homemade tomato-basil sauce.*

Stuffed Rigatoni ~ *Homemade rigatoni filled with ricotta cheese served in our tomato-basil sauce or our creamy rosa sauce. Available baked with melted mozzarella cheese.*

VEGETABLE PASTAS

Primavera ~ *Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.*

Cavatelli & Broccoli ~ *Small ricotta-filled pasta sautéed with broccoli & fresh garlic in sherry wine sauce or prepared in our homemade tomato-basil sauce.*

Della Nonna ~ *Artichoke hearts & sun-dried tomatoes in our creamy rosa sauce over rigatoni.*

Roasted Peppers, Eggplant & Sun-Dried Tomatoes ~ *Breaded & baked eggplant with roasted peppers & sun-dried tomatoes prepared in our creamy rosa sauce over rigatoni.*

Campagna ~ *Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce, topped with melted mozzarella and served over rigatoni.*

Eggplant, Spinach & Garlic ~ *Breaded & baked eggplant with sautéed spinach & fresh garlic prepared in our homemade tomato-basil sauce over rigatoni.*

Tortellini Verdura ~ *Fresh zucchini, mushrooms & sweet bell peppers sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*

Romano ~ *Breaded & baked eggplant sautéed with roasted peppers in our sherry wine & garlic sauce.*

Spinach Ravioli ~ *Served in our creamy pink rosa sauce with fresh tomatoes, red onions & basil.*

Roasted Pepper Ravioli ~ *Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.*

Spinach Tortellini ~ *Served in our homemade tomato-basil sauce or our creamy pink rosa sauce.*

Penne Di Santo ~ *Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.*

CREAMY RISOTTOS

Chicken ~ *Chicken, bacon, sun-dried tomatoes & onion in our white cream sauce with tender risotto.*

Sausage ~ *Prepared with mild Italian sausage, black olives, sweet bell peppers & asparagus in our creamy light red sauce.*

Seafood ~ *Mussels, clams and shrimp with in our pink champagne sauce with a touch of rosemary.*

Vegetable ~ *Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light red sauce with tender risotto.*

For your convenience, many dishes may be prepared with whole wheat or gluten-free pasta.

PASTAS

SPECIALTY PASTAS

- Penne Vodka or Rosa** ~ *Our creamy pink sauce over penne. Available with a touch of vodka. May be enhanced with prosciutto.*
- Champagne Penne Palma** ~ *Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce over imported penne*
- Champagne Casena Rosa** ~ *Our creamy pink champagne sauce served over imported rigatoni and topped with fresh bruschetta*
- Spinach Ravioli with Sausage** ~ *Prepared in a light tomato sauce with Parmesan & fresh basil.*
- Vesuvio** ~ *Mushroom, peas & bacon in our creamy rosa sauce or our Alfredo sauce with imported fusilli pasta.*
- Penne Vodka with Grilled Chicken** ~ *Prepared in our famous vodka sauce.*
- Mushrooms & Bacon** ~ *Prepared in our Alfredo sauce or our creamy pink rosa sauce.*
- Capresa** ~ *Imported prosciutto & mushrooms served in Alfredo sauce or creamy pink rosa sauce.*
- Verona** ~ *Spinach, mushrooms & imported prosciutto prepared in garlic & olive oil or our homemade tomato-basil sauce.*
- Asparagus & Prosciutto** ~ *Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.*
- Formaggio Di Terra** ~ *Imported spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.*

SEAFOOD PASTAS

- Shrimp Primavera** ~ *Shrimp, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil.*
- Lobster Ravioli** ~ *Prepared in our homemade creamy rosa sauce with fresh tomatoes, red onions & basil.*
- Calamari** ~ *Fresh calamari sautéed with garlic in our homemade tomato-basil sauce. Served spicy or mild.*
- Baby Clams** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Kiwi Mussels** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Toscana** ~ *Shrimp, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese. Served over rigatoni.*
- Pescatore** ~ *Mussels, clams & shrimp sautéed with fresh garlic. Served in our white wine sauce or prepared in our homemade tomato-basil sauce. Available with scungilli.*
- Shrimp & Broccoli** ~ *Sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Clams & Shrimp** ~ *A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Vesuvio** ~ *Prepared with mushrooms, peas & bacon in our creamy rosa sauce.*
- Shrimp & Bacon** ~ *Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce.*
- Shrimp Verona** ~ *Shrimp, spinach, mushrooms & imported prosciutto sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*
- Shrimp Parmigiana** ~ *Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.*
- Pesto Shrimp** ~ *Shrimp in our classic pesto sauce with sun-dried tomatoes and topped with grated Parmesan.*
- Shrimp Scampi** ~ *Shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.*
- Salmon Sapore** ~ *Fresh salmon, capers and onions prepared in our creamy rosa sauce or our famous vodka sauce over fettuccine.*

SEAFOOD OVER WILD RICE

- Parmesan-Herb Crusted Tilapia** ~ *Served in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.*
- Lemon-Herb Salmon** ~ *Served in our homemade lemon-herb sauce.*
- Salmon alla Creamy Pesto** ~ *Served in a delightful combination of our homemade Alfredo sauce and our classic pesto with grape tomatoes & pignoli nuts.*

ENTRÉES

TRADITIONAL ENTRÉES

- Chicken Parmigiana** ~ Breaded chicken topped with melted mozzarella cheese in our tomato-basil sauce or our creamy rosa sauce.
- Eggplant Rollantini** ~ Breaded & baked eggplant layered with ricotta cheese & a touch of homemade tomato-basil sauce, then topped with melted mozzarella cheese. Also available layered with spinach.
- Meatballs** ~ Prepared in our homemade tomato-basil sauce. May be prepared with sweet bell peppers.
- Meatball Parmigiana** ~ Prepared in our homemade tomato-basil sauce topped with melted mozzarella cheese.
- Sausage** ~ Lightly seasoned sausage prepared in our homemade tomato-basil sauce.
- Sausage & Peppers** ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce.

CHICKEN ENTRÉES

- Toscana** ~ Chicken, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.
- Riva** ~ Baked chicken, sausage, sweet bell peppers, plum tomatoes, roasted potatoes, fresh garlic & a touch of rosemary.
- Marsala** ~ Sautéed with fresh mushrooms in our Marsala wine sauce.
- Lemon-Rosemary Chicken** ~ Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary.
- Piccata** ~ Sautéed in our imported white wine-lemon sauce with fresh garlic & capers.
- Francese** ~ Chicken sautéed in our imported white wine & lemon sauce.
- Cacciatore** ~ Grilled chicken prepared with mushrooms, sweet bell peppers & red onions in our tomato-basil sauce.
- Balsamic Chicken** ~ Battered chicken sautéed with garlic & onions in our balsamic reduction and topped with fresh mozzarella.
- Carbonara** ~ Breaded chicken prepared in our creamy Alfredo sauce with bacon.
- Fiore** ~ Grilled chicken & capers sautéed in our garlic-lemon sauce served over spinach.
- Chicken Campagna** ~ Battered chicken, artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.
- Chicken, Spinach & Roasted Peppers** ~ Prepared in our creamy rosa sauce.
- Chicken & Broccoli** ~ Chicken & fresh broccoli sautéed in our sherry wine-garlic sauce.
- Vesuvio** ~ Chicken, mushroom, peas & bacon prepared in our creamy rosa sauce or Alfredo sauce.
- Primavera** ~ Chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed with fresh garlic in olive oil.
- Chicken, Roasted Peppers & Red Onions** ~ Sautéed with fresh garlic in our sherry wine sauce.

VEAL, BEEF & PORK ENTRÉES

- Medallions of Sausage** ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.
- Veal Toscana** ~ Veal, prosciutto & roasted peppers over spinach in our white wine sauce topped with melted mozzarella cheese.
- Veal Marsala** ~ Sautéed with fresh mushrooms in our Marsala wine sauce.
- Veal Francese** ~ Veal sautéed in our imported white wine-lemon sauce.
- Veal Parmigiana** ~ Topped with melted mozzarella cheese and prepared in our homemade tomato-basil sauce or our creamy rosa sauce.
- Beef Tenderloin** ~ Beef tenderloin seared, roasted & sliced thin.
- London Broil** ~ Marinated with mushrooms & onions. Served over potatoes.
- Pepper Steak** ~ Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes.
- Glazed Ham** ~ Whole glazed ham, baked and sliced for serving. May be served with pineapple if desired.

HEALTHY EATING SELECTIONS

APPETIZERS

- Grilled Chicken Torino** ~ *Sautéed with capers in our white wine sauce, topped with melted mozzarella & served over spinach.*
- Insalata Italiano** ~ *Fresh mozzarella, roasted peppers, sun-dried tomatoes & pignoli nuts over baby greens. Available with pesto.*
- Fresh Mozzarella & Roasted Peppers** ~ *Garnished with tomatoes, fresh garlic & sun-dried tomatoes. Served over baby greens.*
- Eggplant Rollantini** ~ *Breaded & baked eggplant rolled with ricotta cheese, a touch of homemade red sauce, then topped with mozzarella cheese. Also available layered with spinach.*
- Cranberry, Pecan & Feta Crescents** ~ *Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.*
- Vegetable Roll Tray** ~ *A variety of freshly made bite-size portions: Broccoli, sun-dried tomatoes & spinach; Eggplant, spinach & garlic; Mushrooms, roasted peppers & black olives.*
- Baked Stuffed Mushrooms** ~ *Fresh mushrooms with our seasoned filling topped with mozzarella cheese.*
- Vegetable Dip Tray** ~ *Cucumbers, cherry tomatoes, celery, sweet bell peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip.*
- Sesame Green Beans with Almonds** ~ *Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.*
- Asparagus Fresco** ~ *Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.*
- Grilled or Steamed Vegetable Medley** ~ *Fresh broccoli, zucchini, cauliflower, sweet bell peppers & carrots.*

WHOLE WHEAT PASTA DISHES

You may substitute traditional pasta.

- Artichokes, Sun-Dried Tomatoes & Broccoli** ~ *Sautéed in our sherry wine-garlic sauce & topped with melted mozzarella cheese.*
- Eggplant, Spinach & Garlic** ~ *Breaded & baked eggplant, spinach & garlic with a touch of our homemade tomato-basil sauce & melted mozzarella cheese.*
- Eggplant Romano** ~ *Breaded & baked eggplant with roasted peppers sautéed in our sherry wine-garlic sauce.*
- Chicken Sorrento** ~ *Grilled chicken, sun-dried tomatoes & fresh mozzarella with our classic pesto sauce.*
- Lemon Chicken** ~ *Grilled chicken sautéed in our homemade butter-lemon sauce seasoned with herbs.*
- Grilled Chicken Francese** ~ *Grilled chicken sautéed in an imported white wine & lemon sauce.*
- Grilled Chicken Marsala** ~ *Sautéed with fresh mushrooms in our Marsala wine sauce.*
- Chicken Fiore** ~ *Grilled chicken, spinach & capers sautéed in our garlic-lemon sauce.*

ENTRÉES

All entrées may be enhanced with whole wheat, gluten-free or traditional pasta.

- Balsamic Chicken** ~ *Grilled chicken sautéed with garlic & onions in our balsamic reduction and topped with fresh mozzarella.*
- Chicken Primavera** ~ *Grilled chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.*
- Chicken Fiore** ~ *Grilled chicken, spinach & capers sautéed in our garlic-lemon sauce.*
- Grilled Chicken Toscana** ~ *Chicken, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.*
- Chicken Feta** ~ *Grilled chicken, melted provolone cheese, feta cheese, red onions & balsamic vinegar over spinach or asparagus.*
- Grilled Chicken Piazza** ~ *Prepared with melted mozzarella cheese, bruschetta & pignoli nuts with balsamic vinegar. Served over spinach or asparagus.*
- Grilled Chicken Capri** ~ *Prepared with roasted peppers & fresh mozzarella with balsamic vinegar. Served over spinach or asparagus.*
- Tilapia or Salmon** ~ *Available with our homemade lemon-herb sauce or prepared in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.*

GLUTEN-FREE ACCOMPANIMENTS

GOURMET SALADS

Garden Salad ~ *Lettuce, tomatoes, black olives, fresh bell peppers, mushrooms & red onions.*

Insalata Italiano ~ *Fresh mozzarella, roasted peppers, sun-dried tomatoes & pignoli nuts over baby greens. Available with pesto.*

American Antipasto ~ *Lettuce, tomatoes, black olives, mushrooms, sweet bell peppers, pepperoni, ham, salami, provolone cheese & mozzarella cheese.*

Italian Antipasto Salad ~ *Lettuce, tomatoes, black olives, ham, salami, provolone cheese & giardiniera (marinated vegetables).*

Grilled Tuna ~ *Seared fresh tuna, tomatoes, red onions & capers over baby greens. Dressed with a lemon vinaigrette.*

Feta Mix ~ *Tomatoes, red onions & feta cheese over baby greens.*

Caesar ~ *Lettuce, seasoned croutons, Caesar dressing & shredded Parmesan.*

Grilled Chicken or Shrimp Caesar Salad ~ *Lettuce, seasoned croutons, grilled chicken or shrimp, Caesar dressing & shredded Parmesan.*

Shrimp & Feta ~ *Grilled shrimp, feta cheese, tomatoes, red onions & black olives over baby greens.*

Moresca ~ *Dried cranberries, walnuts, feta cheese, tomatoes & red onions over baby greens.*

Adriana ~ *Grape tomatoes, black olives, red onion, artichokes & capers topped with shredded Parmesan served over baby greens.*

COLD SALADS

Chicken Caesar Pasta Salad ~ *Gluten-free pasta tossed with grilled chicken, tomatoes, Caesar dressing & shredded Parmesan.*

Pasta Salad ~ *Gluten-free pasta with Italian dressing, broccoli, sweet bell peppers, black olives, tomatoes, red onions & herbs.*

Macaroni Salad ~ *Gluten-free pasta mixed with mayonnaise, celery, red onions & seasonings.*

Cole Slaw ~ *Shredded cabbage mixed with carrots & seasonings in a mayonnaise dressing.*

Potato Salad ~ *Idaho potatoes mixed with mayonnaise, red onions & seasonings.*

SIDE DISHES

Grilled Vegetables ~ *Tricolor bell peppers, zucchini, asparagus, eggplant & grape tomatoes with olive oil.*

Roasted Potatoes ~ *Red potatoes prepared with roasted peppers, red onions, garlic, fresh rosemary & olive oil.*

Asparagus Luciano ~ *Fresh asparagus and imported prosciutto sautéed in garlic & olive oil.*

Portobello Mushrooms ~ *Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella.*

Sausage & Broccoli Rabe ~ *Perfectly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.*

Sautéed or Steamed Vegetable Medley ~ *Broccoli, zucchini, cauliflower, sweet bell peppers & carrots sautéed in garlic & olive oil.*

Sesame Green Beans with Almonds ~ *Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.*

GLUTEN-FREE APPETIZERS

GOURMET APPETIZERS

- Gluten-Free Party Assortment** ~ *Mozzarella sticks, onion rings and zucchini sticks battered with gluten-free bread crumbs and served with dipping sauce/*
- Fresh Mozzarella, Roasted Peppers, Basil & Sun-Dried Tomatoes** ~ *Seasoned with fresh garlic, olive oil & basil. Available with imported prosciutto.*
- Gluten-Free Italian Flare** ~ *An assortment of gluten-free Italian breads: bruschetta, pesto bread with sun-dried tomatoes & garlic knots.*
- Portobello Mushrooms** ~ *Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella.*
- Mac & Cheese** ~ *The homemade classic! Perfect for younger guests or young-at-heart adults.*
- Gourmet Baguette Sandwiches** ~ *Gluten-free baguettes prepared with a variety of meats, cheese & vegetables: Chicken, pesto & sun-dried tomatoes; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. Or create your own.*
- Sesame Green Beans with Almonds** ~ *Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.*
- Asparagus Luciano** ~ *Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.*
- Grilled Chicken Torino** ~ *Sautéed with capers in our white wine sauce, topped with melted mozzarella & served over spinach.*
- Sausage & Broccoli Rabe** ~ *Lightly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.*
- Asparagus Fresco** ~ *Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.*
- Piatto Antipasto Tray** ~ *Cappicola, imported prosciutto, soppressata, pepperoni, ham, fresh mozzarella, provolone cheese, Parmigiano, black olives & peperoncini served over baby greens.*

SEAFOOD APPETIZERS

- Scallops Wrapped in Bacon** ~ *Delicate bay scallops wrapped in bacon.*
- Seafood Scampi** ~ *Mussels, clams & shrimp sautéed with butter, garlic, seasoned gluten-free bread crumbs, white wine & lemon.*
- Zuppa Di Pesce** ~ *Fresh calamari, mussels, clams & shrimp sautéed with fresh garlic & served in our homemade tomato-basil sauce.*
- Shrimp & Prosciutto** ~ *Shrimp wrapped in imported prosciutto and topped with our classic pesto.*
- Calamari, Shrimp, Clams & Scungilli Tray** ~ *Sautéed in olive oil with lemon, fresh garlic & herbs. Served chilled over greens.*
- Kiwi Mussels** ~ *Prepared with fresh garlic in our tomato-basil sauce. Served spicy or mild.*
- Shrimp Cocktail** ~ *Served with lemons & cocktail sauce.*

DISPLAY APPETIZERS

- Fresh Fruit Arrangement** ~ *An assortment of seasonal fruits beautifully arranged for presentation.*
- Vegetable Dip Tray** ~ *Cucumbers, cherry tomatoes, celery, sweet bell peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip.*
- Gourmet Gluten-Free Cheese & Cracker Tray** ~ *Assorted domestic, Italian & imported cheeses served with a variety of crackers.*

GLUTEN-FREE PASTAS

TRADITIONAL & VEGETABLE PASTAS

- Baked Ziti** ~ Mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.
- Penne Creamy Pesto** ~ A delightful combination of our homemade Alfredo sauce and our classic pesto.
- Penne Red** ~ Served in our homemade tomato-basil sauce.
- Penne with Meatballs** ~ Gluten-free meatballs over penne served in our homemade tomato-basil sauce.
- Primavera** ~ Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.
- Della Nonna** ~ Artichoke hearts & sun-dried tomatoes prepared in our creamy rosa sauce.
- Campagna** ~ Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.
- Verdura** ~ Mushrooms, roasted peppers spinach & onions sautéed with garlic and served in our homemade red sauce.
- Pasta Di Santo** ~ Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.

SPECIALTY PASTAS

- Champagne Penne Palma** ~ Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce over imported penne
- Champagne Casena Rosa** ~ Our creamy pink champagne sauce served over imported rigatoni and topped with fresh bruschetta
- Penne Vodka or Rosa** ~ Our creamy pink sauce over penne. Available with a touch of vodka. May be enhanced with prosciutto.
- Vesuvio** ~ Mushroom, peas & bacon in our creamy rosa sauce or Alfredo sauce with spirelli pasta.
- Penne Vodka with Grilled Chicken** ~ Prepared in our famous vodka sauce.
- Mushrooms & Bacon** ~ Served with Alfredo sauce or creamy pink rosa sauce.
- Capresa** ~ Imported prosciutto & mushrooms served in Alfredo sauce or creamy pink rosa sauce.
- Verona** ~ Spinach, mushrooms & imported prosciutto served in garlic & olive oil or our homemade tomato-basil sauce.
- Asparagus & Prosciutto** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.
- Formaggio Di Terra** ~ Spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.

SEAFOOD PASTAS

- Shrimp Primavera** ~ Shrimp, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil.
- Calamari** ~ Fresh calamari sautéed with garlic in our homemade tomato-basil sauce. Served spicy or mild.
- Baby Clams** ~ Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.
- Kiwi Mussels** ~ Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.
- Shrimp Toscana** ~ Shrimp, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.
- Pescatore** ~ Mussels, clams & shrimp sautéed with fresh garlic. Served in garlic & olive oil or prepared in our tomato-basil sauce.
- Shrimp & Broccoli** ~ Sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.
- Clams & Shrimp** ~ A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.
- Shrimp Vesuvio** ~ Shrimp, mushrooms, peas & bacon prepared in our creamy rosa sauce.
- Shrimp & Bacon** ~ Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce.
- Shrimp Verona** ~ Shrimp, spinach, mushrooms & imported prosciutto sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.
- Shrimp Parmigiana** ~ Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.
- Pesto Shrimp** ~ Shrimp in our classic pesto sauce with sun-dried tomatoes and topped with grated Parmesan.
- Shrimp Scampi** ~ Shrimp sautéed with butter, garlic, seasoned gluten-free bread crumbs, white wine & lemon.
- Salmon Sapore** ~ Fresh salmon, capers and onions prepared in our creamy rosa sauce or our famous vodka sauce.

Gluten-free dessert selections are available. Please speak to a catering specialist for details.

GLUTEN-FREE ENTRÉES

CHICKEN ENTRÉES

Grilled Chicken Parmigiana ~ Prepared in our homemade tomato-basil sauce or our creamy rosa sauce topped with melted mozzarella cheese.

Toscana ~ Grilled chicken prepared with imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.

Grilled Chicken Marsala ~ Sautéed with fresh mushrooms in our Marsala wine sauce.

Lemon-Rosemary Chicken ~ Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary.

Piccata ~ Sautéed in our imported white wine-lemon sauce with fresh garlic & capers.

Francese ~ Chicken sautéed in our imported white wine & lemon sauce.

Cacciatore ~ Grilled chicken prepared with mushrooms, sweet bell peppers & red onions in our tomato-basil sauce.

Carbonara ~ Grilled chicken prepared in our creamy Alfredo sauce with bacon.

Fiore ~ Grilled chicken & capers sautéed in our garlic-lemon sauce served over spinach.

Campagna ~ Grilled chicken, artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.

Chicken, Spinach & Roasted Peppers ~ Prepared in our creamy rosa sauce.

Chicken & Broccoli ~ Chicken & fresh broccoli sautéed in our sherry wine-garlic sauce.

Vesuvio ~ Grilled chicken, mushroom, peas & bacon prepared in our creamy rosa sauce or Alfredo sauce.

Primavera ~ Chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed with fresh garlic in olive oil.

Chicken, Roasted Peppers & Red Onions ~ Sautéed with fresh garlic in our sherry wine sauce.

BEEF & PORK ENTRÉES

Medallions of Sausage ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Sausage & Peppers ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce.

Beef Tenderloin ~ Beef tenderloin seared, roasted & sliced thin.

London Broil ~ Marinated with mushrooms & onions. Served over potatoes.

Pepper Steak ~ Tender cuts of beef sautéed with sweet bell peppers & onions in our homemade marinade. Served over roasted potatoes.

Glazed Ham ~ Whole glazed ham, baked and sliced for serving. May be served with pineapple if desired.

CREAMY RISOTTOS

Chicken ~ Chicken, bacon, sun-dried tomatoes & onion in our white cream sauce with tender risotto.

Sausage ~ Prepared with mild Italian sausage, black olives, sweet bell peppers & asparagus in our creamy light red sauce.

Seafood ~ Mussels, clams and shrimp with grilled tomatoes, capers & rosemary with our pink champagne sauce.

Vegetable ~ Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light red sauce with tender risotto.

SEAFOOD OVER WILD RICE

Parmesan-Herb Crusted Tilapia ~ Served in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.

Lemon-Herb Salmon ~ Served in our homemade lemon-herb sauce.

Salmon alla Creamy Pesto ~ Served in a delightful combination of our homemade Alfredo sauce and our classic pesto with grape tomatoes & pignoli nuts.

Gluten-free dessert selections are available. Please speak to a catering specialist for details.