

Appetizers

	Half Trays (10-12)	Full Trays (20-24)
MINI RICE BALLS (20)	\$30	
POTATO CROQUETTE (20)	\$30	
PROSCIUTTO BALLS (20)	\$50	
MOZZARELLA STICKS (40) Includes Side Marinara Sauce	\$40	
FRIED CHEESE RAVIOLI Includes Side Marinara Sauce	\$50	
PIGS IN A BLANKET	\$40	
CHICKEN FINGERS (40 approx)	\$50	
BUFFALO OR BBQ WINGS (40 approx)	\$50	
ITALIAN SAMPLER (Rice Balls • Mozzarella Sticks • Fried Ravioli • Potato Croquette)	\$45	
AMERICAN SAMPLER (Buffalo Wings • Pigs In A Blanket • Mac & Cheese Bites • Chicken Fingers)	\$50	

Salads

CAESER SALAD	\$30	With Chicken	\$45
GARDEN SALAD (Side of Red Vinaigrette)	\$30		
ARUGULA & PARMESAN SALAD (Side of Lemon EVOO Vinaigrette)	\$35		

Antipasto Platters

	SMALL (SERVES 10-12)	LARGE (SERVES 15-20)
COLD ANTIPASTO PLATTER Consists of dry sausage, pepperoni, imported provolone, roasted peppers, marinated mushrooms, marinated mozzarella balls and assorted olives	\$55	\$85
ASSORTED CHEESE PLATTER Consists of a variety of our best imported and domestic cheeses, cubed and garnished	\$50	\$75
MOZZARELLA & TOMATO PLATTER Sliced fresh mozzarella layered with vine ripened tomatoes, garnished with roasted peppers, fresh basil and extra virgin olive oil	\$50	\$75
BRUSCHETTA PLATTER Diced plum tomato salad surrounded by our homemade garlic toast...great for starters!	\$40	\$60
CAPRESE COMBO PLATTER Sliced fresh mozzarella layered with vine ripened tomatoes, imported prosciutto, soppressata, imported provolone, dry sausage, garnished with roasted peppers, marinated mushrooms, and mixed olives	\$70	\$95
SHRIMP COCKTAIL A bountiful platter of U16 shrimp XXL	\$80	\$140
GRILLED VEGGIE PLATTER Grilled Eggplant, Zucchini, Squash, Asparagus, Portobello Mushrooms, Roasted Peppers and Fresh Mozzarella Balls	\$60	\$80



Pasta A La Carte Menu

	Half Trays (10-12)	Full Trays (20-24)
PENNE VODKA	\$50	\$90
PENNE VODKA WITH CHICKEN	\$55	\$100
SPAGHETTI IN MARINARA SAUCE	\$40	\$65
CHEESE LASAGNA	\$60	\$115
MEAT LASAGNA	\$65	\$125
BAKED ZITI	\$45	\$80
STUFFED SHELLS	\$50	\$90
CAVATELLI & BROCCOLI	\$50	\$90
LINGUINE WHITE / RED CLAM SAUCE	\$70	\$130
LINGUINE OIL & GARLIC	\$40	\$65
RICE PRIMAVERA Yellow rice & fresh mixed veggies	\$50	\$90
PORCINI MUSHROOM RICE	\$55	\$100
RIGATONI BOLOGNESE Rigatoni in a hearty meat sauce	\$55	\$100
RIGATONI with broccoli, sun-dried sweet peppers, garlic & oil	\$55	\$100
TORTELLINI ALFREDO In our prosciutto, peas and white cream sauce	\$55	\$100
MACARONI AND CHEESE	\$40	\$65
MACARONI AND CHEESE WITH TOASTED BREAD CRUMBS	\$45	\$70

GLUTEN FREE
OPTIONS AVAILABLE

Cold Pasta Salad A La Carte

	Half Trays (10-12)	Full Trays (20-24)
CHEESE RAVIOLETTE BALSAMICO SALAD	\$55	\$100
BOW TIE PASTA SALAD Fresh mozzarella, basil, tomato & olive oil	\$50	\$90
TORTELLINI SALAD	\$55	\$100
GREEK PASTA SALAD	\$50	\$90
TRI COLOR ITALIAN PASTA SALAD	\$50	\$90

Chicken A La Carte

	Half Trays (10-12)	Full Trays (20-24)
GRILLED CHICKEN BALSAMIC/CLASSIC	\$60	\$115
CHICKEN PARMIGIANA	\$60	\$115
CHICKEN VODAKA SAUCE PARMIGIANA Fresh mozzarella	\$65	\$125
CHICKEN FRANCESE (LEMON & BUTTER)	\$60	\$115
CHICKEN MARSALA (WINE & MUSHROOM)	\$60	\$115
CHICKEN ROLLATINI Stuffed with prosciutto and mozzarella in lemon sauce	\$65	\$125
CHICKEN FLORENTINE Layered with spinach, roasted peppers and fresh mozzarella	\$65	\$125
CHICKEN SCARPARELLO Potatoes, sausage in a vinegar and wine sauce	\$65	\$125
CHICKEN PICCATA Capers, artichokes in a light lemon and wine sauce	\$65	\$125
CHICKEN SAVOIA Spicy reduced balsamic sauce with scallions and garlic	\$60	\$115
CHICKEN CACCIATORE Capers, cracked green olives and sundried tomatoes in a red sauce	\$65	\$125
CHICKEN BELLA ITALIA (HOUSE SPECIAL) In our delicious sundried tomato, mushroom and white wine sauce, topped with mozzarella	\$65	\$125
BONELESS CHICKEN STRIPS Choose Peter Luger, Honey Mustard or Balsamic	\$60	\$115

Veal A La Carte

	Half Trays (10-12)	Full Trays (20-24)
VEAL FRANCESE	\$90	\$175
VEAL PARMIGINA	\$90	\$175
VEAL MARSALA	\$90	\$175
VEAL SALTIMBOCCA Layered with prosciutto, fresh mozzarella in a light wine sauce	\$100	\$195
VEAL BELLA ITALIA In our delicious sun-dried tomato, mushroom and white wine sauce, topped with mozzarella	\$100	\$195

Beef & Pork A La Carte

	Half Trays (10-12)	Full Trays (20-24)
SLICED ROAST BEEF WITH GRAVY	\$65	\$125
SLICED ROAST PORK WITH GRAVY	\$60	\$115
STEAK WITH PEPPERS & ONIONS Tender tips of beef with peppers and onions	\$60	\$115
HOT SAUSAGE & BROCCOLI RABE	\$60	\$115
HOMEMADE MEATBALLS (20 approx)	\$55	\$100
SAUSAGE & PEPPERS	\$55	\$100
STEAK PIZZAIOLA / MARSALA	\$65	\$125
BABY BACK RIBS	\$65	\$125
SWEDISH MEATBALLS	\$55	\$100
STEAK TERIYAKI	\$65	\$125

Vegetable A La Carte

	Half Trays (10-12)	Full Trays (20-24)
STUFFED MUSHROOMS (Approx. 30 Half Tray - Approx. 60 Full Tray)	\$50	\$90
EGGPLANT PARMIGIANO	\$50	\$90
EGGPLANT ROLLATINI (Approx. 15 Half Tray - Approx. 30 Full Tray)	\$55	\$100
SAUTEED STRING BEANS WITH GARLIC & OIL	\$40	\$65
BROCCOLI RABE WITH GARLIC & OIL	\$60	\$115
MIXED GRILLED VEGGIES WITH BALSAMIC SAUCE	\$60	\$115
SAUTEED BROCCOLI SPEARS WITH GARLIC & OIL	\$40	\$65
SAUTEED ESCAROLE & BEANS	\$50	\$90
BROCCOLI AND CAULIFLOWER OREGANATA	\$45	\$80
ROASTED POTATOES WITH ONIONS	\$45	\$80
ROSEMARY POTATOES	\$45	\$80
MASHED POTATOES	\$40	\$65
ZUCCHINI PARMIGIANA	\$65	\$125

Seafood A La Carte

	Half Trays (10-12)	Full Trays (20-24)
FILET OF SOLE FRANCESE / FRIED FILET	\$70	\$140
BAKED SALMON	\$70	\$140
SHRIMP SCAMPI Fresh lemon and garlic in our white wine and butter sauce	\$85	\$170
SEAFOOD FRA DIAVOLO	\$85	\$160
ZUPPA DI MUSSELS	\$60	\$115
SHRIMP OREGANATA / PARMIGIANA	\$85	\$170
FRIED CALAMARI / MARINARA	\$60	\$115
BAKED CLAMS (Approx. 30 Half Tray - Approx. 60 Full Tray)	\$55	\$100
SEAFOOD SALAD	Market Price	