

Salsiccia Carnavalle	39.95	79.95
Char-broiled Italian sausage sautéed with wild mushrooms, roasted peppers, garlic, olive oil, red onions in a light balsamic wine sauce		
Salsiccia Desparata	39.95	79.95
Char-broiled Italian sausage roasted with garlic, olive oil, wild mushrooms, roasted peppers, red onions in a light tomato basil sauce		

Pesce

Pesce Bianco al Spinaci	44.95	84.95
Whitefish roasted and sautéed with garlic, shallots, capers, lemon, butter and white wine		
Mahi Mahi Carciofi	44.95	84.95
Mahi Mahi roasted with garlic, olive oil, shallots, roasted spinach artichoke hearts, diced tomatoes, lemon & white wine		
Salmon Aqua Pazza	44.95	84.95
Salmon pan seared and roasted with garlic, olive oil, cherry tomatoes, capers, lemon & white wine served over roasted spinach		
Sea Bass Asparagini	44.95	84.95
Sea Bass roasted with garlic, extra virgin olive oil, sun dried tomatoes, asparagus, crimini and portabella mushrooms in a light brandy white wine sauce topped with fresh herbs		
Tilapia Portabella	44.95	84.95
Tilapia roasted with wild mushrooms, diced tomatoes, spinach, garlic, olive oil, lemon and white wine		
Tilapia Al Forno	44.95	84.95
Tilapia roasted with garlic, olive oil, pancetta, roasted cabbage and fresh basil in a light brandy sauce		

Pork Tenderloin

1/2 tray Full Tray

Majale Um Bianco	39.95	79.95
Thick cut pork tenderloins roasted with garlic, olive oil, wild mushrooms, and sage in a light brandy sauce topped with prosciutto		
Majale Asparagini	39.95	79.95
Thick cut pork tenderloins roasted with garlic, olive oil, asparagus, wild mushrooms & sun-dried tomatoes in a light brandy sauce		
Majale alla Sassi	39.95	79.95
Thick cut pork tenderloins roasted with garlic, shallots, olive oil, artichoke hearts and wild mushrooms in a light brandy sauce		

Calamari Fritti (seasoned fried calamari)	24.95	44.95
Brushette alla Romano (Toasted Italian bread, fresh diced tomatoes, basil, and parmesan topped with fresh mozzarella)	19.95	39.95
Salsiccia con Peppers (Home made Italian sausage char-broiled with garlic, olive oil wild mushrooms & roasted peppers)	24.95	44.95
Al Forno Chevre (Baked goat cheese in a tomato basil sauce served with toasted Brushetta topped with parmesan, garlic, black olives & fresh herbs)	24.95	49.95
Griglio Melanzane (Grilled eggplant stuffed with fresh ricotta cheese and parmesan baked in a light tomato basil sauce)	24.95	49.95

Side Dish Trays

	1/2 tray	Full Tray
Linguine (linguine with garlic, olive oil, diced tomatoes & roasted spinach)	19.95	34.95
Roasted Potatoes	19.95	39.95
Roasted Spinach	24.95	44.95
Roasted Vegetables (Broccoli, zucchini, yellow squash, cherry tomatoes)	24.95	44.95
Roasted Asparagus	24.95	49.95
Creamy Polenta	19.95	29.95
Garlic Mashed Potatoes	24.95	39.95
Au Gratin Potatoes	24.95	39.95
Loaf of bread		1.95 each

Desserts

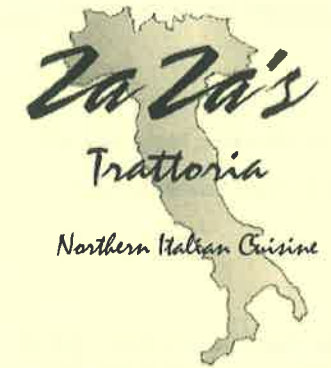
Homemade Tiramisu	3.50 each
Cannoli	2.75 each

We offer an extensive variety of entrees, appetizers, and desserts if an item is not on the catering menu, please ask a manager for pricing

Prices are subject to change without notice

Appetizers

1/2 tray Full Tray



Catering Carry-Out Menu

441 West Ogden Avenue
Clarendon Hills, IL 60514
630-920-0500
630 920-0099 fax

Salads

	<u>1/2 tray</u>	<u>Full Tray</u>
Insalata alla ZaZa Mixed field greens, romaine, red leaf, endive, fresh vegetables, kalamata olives, artichoke hearts, olive oil, lemon, balsamic, Danish blue	19.95	34.95
Caesar Salad	19.95	29.95
Asparagus salad (Danish blue cheese, lemon, olive oil)	24.95	44.95
Insalata Caprese (Tomato, Fresh Mozzarella, Basil)	24.95	44.95

Pasta

	<u>1/2 tray</u>	<u>Full Tray</u>
Conchiglie Ricotta Shell pasta in a light tomato basil sauce with garlic, olive oil, & white wine topped with imported parmesan, fresh herbs and ricotta cheese	29.95	64.95
Penne alla Vodka Penne pasta with roasted garlic, olive oil & white wine in a vodka cream sauce with imported parmesan and fresh herbs	29.95	64.95
Penne Vendure Penne pasta with garlic, olive oil, broccoli, zucchini, yellow squash and cherry tomatoes in a white wine sauce topped with parmesan and fresh herbs	29.95	64.95
Penne Tomato Basil Penne pasta with garlic, olive oil & white wine in a fresh tomato basil sauce, topped with parmesan and fresh herbs	29.95	64.95

Pasta

(meat sauces)

	<u>1/2 tray</u>	<u>Full Tray</u>
Penne Abbruzzese Penne pasta with home made Italian sausage and pancetta with garlic, shallots, and olive in a spicy tomato basil sauce, topped with parmesan	34.95	64.95
Rigatoni Di Bronzino Rigatoni pasta with garlic, olive oil, white wine, veal and filet tips, asparagus and pancetta in a light tomato cream sauce topped with fresh mozzarella	39.95	79.95
Rigatoni Bosciola Rigatoni pasta sautéed with veal and filet tenderloin tips, garlic, olive oil & wild mushrooms in a light veal tomato sauce topped with parmesan and fresh mozzarella	39.95	79.95
Rigatoni alla ZaZa Rigatoni pasta sautéed with veal and filet tenderloin tips, garlic, olive oil, wild mushrooms, roasted peppers in a light veal tomato sauce topped with parmesan and fresh mozzarella	39.95	79.95

Pasta

(chicken)

	<u>1/2 tray</u>	<u>Full Tray</u>
Conchiglie alla Umbria Shell pasta sautéed with roasted chicken, garlic, olive oil, portabella & crimini mushrooms in a pesto cream sauce topped with fresh herbs	39.95	79.95
Farfalle con Pollo Bowtie pasta sautéed with roasted chicken breast, wild mushrooms, spinach, garlic, and olive oil in a brandy cream sauce topped with parmesan and pine nuts	39.95	79.95
Farfalle Escarole con Pollo Bowtie pasta tossed with roasted chicken breast, escarole, garlic, olive oil, shallots & white wine in a light cherry tomato sauce topped with parmesan	39.95	79.95
Linguine Putenesca con Pollo Linguine sautéed with grilled chicken breast, garlic, olive oil, kalamata olives, capers, cilantro & white wine in a spicy fire roasted cherry tomato sauce	39.95	79.95

Pasta

(seafood)

	<u>1/2 tray</u>	<u>Full Tray</u>
Linguine Sara Sunta Linguine sautéed with jumbo sea scallops, garlic, olive oil & fire roasted spinach in a brandy cream sauce with a touch of tomato	49.95	89.95
Linguine Mediterranean Sautéed with garlic, olive oil, jumbo scampi, wild mushrooms, roasted peppers & sliced Italian sausage in a tomato basil sauce	42.95	74.95
Scampi Broccoli Olio Linguine sautéed with jumbo shrimp, broccoli, garlic, olive oil, lemon, white wine, chilies and fresh tomato	49.95	89.95
Linguine Arrenchini Linguine with garlic, olive oil, jumbo scampi, jumbo sea scallops & manila clams in a fire roasted cherry tomato & white wine sauce	49.95	89.95
Linguine Frutti Di Mare Liguine with garlic, extra virgin olive oil, jumbo scampi, jumbo sea scallops, cherrystone clams, calamari and mussels in a light marinara sauce topped with fresh herbs	59.95	109.95

Pasta & Entrée Trays Include:

1/2 tray: 1 1/2 loafs of bread, parmesan cheese

Full Tray: 3 loafs of bread, parmesan cheese

1/2 Tray : feeds 6 to 8

Full Tray: feeds 12 to 16

Sales tax not included

Pasta

(specialty)

	<u>1/2 tray</u>	<u>Full Tray</u>
Ravioli Mozzarella Home made cheese ravioli sautéed with garlic & olive oil, in a tomato basil sauce topped with fresh mozzarella	34.95	64.95
Tortellini alla Panna Cheese filled tortellini with garlic, white wine, wild mushrooms crushed spinach, prosciutto & petite peas in a roasted plum tomato sauce topped with fresh parmesan	34.95	64.95
Ravioli Quattro Formaggi Home made cheese ravioli sautéed with garlic, olive oil & white wine in a 4-cheese sauce with a touch of tomato & crushed spinach	34.95	64.95
Ravioli crème de Truffle Home made cheese ravioli with garlic, olive oil, in a truffle crème sauce topped with fresh herbs	42.95	74.95

Pollo

	<u>1/2 tray</u>	<u>Full Tray</u>
Pollo Bavossa Roasted chicken breast with garlic, extra virgin olive oil, in a light tomato basil sauce topped with mozzarella	39.95	79.95
Pollo Limone Chicken breast roasted with garlic, olive oil, lemon, capers and white wine	39.95	79.95
Pollo Marsala Chicken breast roasted with garlic, shallots, olive oil & wild mushrooms, in a sweet marsala wine sauce	39.95	79.95
Pollo Francese Chicken Breasts dusted with seasoned flour & roasted with garlic, olive oil, capers, lemon & white wine	39.95	79.95
Pollo Saltimbocca Chicken Breast roasted with garlic, olive oil & wild mushrooms in a light brandy & sage sauce topped with fresh mozzarella & prosciutto	44.95	84.95

Salsiccia

	<u>1/2 tray</u>	<u>Full Tray</u>
Salsiccia Napolitano Grilled home made Italian sausage sautéed with garlic, olive oil, wild mushrooms, roasted peppers & red onions in a light tomato sauce	39.95	79.95
Salsiccia Diavolo Char-broiled Italian sausage sautéed with roasted garlic, olive oil, olives, capers and chilies in a spicy tomato sauce	39.95	79.95