

**Appetizers**      1/2 tray    full tray

- Bruschetta alla Romano 40.....70
- Meatballs (2).....13
- Bruschetta alla Spinaci.....45.....80
- Toasted bread, diced tomatoes, basil, and parmesan, topped with fresh mozzarella, roasted spinach & olive oil
- Calamari Fritti .....60.....110
- Lightly breaded & fried served w/spicy marinara
- Calamari Griglio.....60.....110
- Marinated & char-broiled served over mixed greens topped w/ Balsamic vinaigrette



**Catering Menu**

**Insalata**      1/2 tray    full tray

- Dinner Salad: house or Caesar 45.....75
- Tomato, Onion, Blue cheese 45.....80
- Asparagus Salad .....45.....80
- Blue Cheese, Lemon, Olive Oil, Tomatoes
- Insalata Caprese.....45.....80
- Tomato, Fresh Mozzarella, and Basil
- Insalata alla Za Za..... 45.....80
- Mixed Field Greens, romaine, red leaf, and endive with fresh vegetables, red onions, kalamata olives, artichoke hearts, olive oil, lemon, balsamic, and Danish Blue

1/2 tray    full tray

**Appetizers**

1/2 tray    full tray

**Salsiccia con Peppers**.....50.....95  
 Italian sausage char-broiled & roasted with tri-colored peppers, mushrooms & olive oil in a light balsamic sauce

**Melanzane Parmesan**...69  
 Eggplant lightly seasoned and breaded baked in a light tomato basil sauce topped with mozzarella & fresh herbs

**Carciofi Arrosto**.....14 each  
 Whole artichoke baked with breading, garlic, parmesan cheese & fresh herbs drizzled with a light lemon & white wine sauce

**Risotto Con Pollo**.....45.....89  
 Creamy Italian rice with garlic, olive oil, roasted chicken breast, tomatoes & fontanella cheese topped with parmesan & herbs

**Carpaccio Avocado**.....40.....79  
 Thinly sliced raw sirloin, diced tomatoes, mushrooms, capers, & basil topped with parmesan, avocado drizzled with olive oil

**Baked Clams**.....1/2 Dozen...9.....Dozen...16  
 Mediterranean clams baked with a seasoned bread crumbs topped with a light lemon & white wine sauce & fresh herbs

**Chevre Al Forno**.....49.....89  
 Baked Goat cheese in a tomato basil sauce served with toasted bruschetta topped with parmesan, olives and fresh herbs

**Scampi Francese**.....79.....159  
 Jumbo scampi dipped in egg wash dusted with flour baked with capers, in an olive oil, butter, lemon & white wine sauce

**Rock Shrimp Aioli**..... 60.....110  
 Rock shrimp lightly breaded and flash fried served with a roasted garlic aioli sauce and a spicy chili sauce topped with herbs

**Griglio de Pesce**.....99.....169  
 Grilled scampi, scallops, and calamari with roasted peppers & diced tomatoes topped with a light balsamic dressing

**Mussels Spicy tomato sauce**...60.....110  
 Fresh mussels steamed with garlic, olive oil and white wine topped with spicy tomato basil sauce and herbs  
 Option: white wine sauce

**Scallops Tuscano**.....99.....169  
 Scallops roasted with garlic, olive oil served with caramelized fennel & melted leeks topped with lemon & white wine sauce

**Crimini Arrosto**.....60.....110  
 Whole crimini mushrooms stuffed & roasted with seasoned bread crumbs and homemade Italian sausage topped with a light white wine sauce

**Scampi Italiano**.....99.....169  
 Scampi roasted with olive oil, artichoke hearts, diced tomatoes, mushrooms & spinach in a light brandy sauce lemon & white wine sauce

**Pizza**

( 8" Thin Crust )

- Fantasia: Sliced Beefsteak Tomatoes, Fontanella Cheese, Fresh Basil.....13
- Margherita: Fresh Mozzarella, Plum Tomato, Fresh Basil.....12
- Cheese Pizza: Homemade tomato sauce topped with mozzarella cheese.....12
- Toppings: Sausage, Imported Pepperoni, Kalamata Olives, Mushrooms, Artichoke, Spinach Onion, Anchovy, (Prosciutto di Parma \$2.00/Extra Ingredient \$1.00)
- Spinaci: Tomato Sauce, Mozzarella, Roasted Spinach.....12
- Caprino: Plum Tomato Sauce, Fresh Mozzarella, Fresh Goat Cheese, Fresh Basil.....12
- Quattro Formaggi: Plum Tomato Sauce, Swiss, Marscapone, Mozzarella, Bleu.....12
- Stagioni: Tomato Sauce, Mozzarella, Prosciutto, Olives, Artichoke Hearts, Mushrooms.....13

Half tray feeds 6-8

Full tray 12-16

1/2 tray full tray

Pasta

1/2 tray full tray

- Capellini Tritata Arrosto.....59.....89  
Capellini with garlic & olive oil in a light tomato basil sauce topped with parmesan, and a homemade meatball
- Lasagna.....129  
House made lasagna with our seasoned ground beef and ricotta cheese, with a sweet tomato basil sauce baked topped with mozzarella cheese
- Penne Abbruzzesse.....66.....119  
Penne pasta with olive oil, Italian sausage and pancetta in a light spicy plum tomato sauce topped with fresh
- Fettucini Di Pazzo.....69.....120  
Homemade fettucini pasta in a vermouth cream sauce with sautéed chicken, mushrooms, garlic, touch of tomato sauce
- Ravioli di Aragosta.....89.....139  
Homemade lobster filled ravioli with garlic & extra virgin olive oil in a light roasted red pepper white wine cream sauce topped with fresh herbs
- Scampi Broccoli Olio.....75.....130  
Linguine with jumbo shrimp, garlic, extra virgin olive oil, broccoli and cherry tomatoes in a light white wine sauce with fresh herbs
- Rigatoni alla Vodka.....59.....105  
Home made Rigatoni with garlic, extra virgin Olive oil, in a light vodka sauce topped with Parmesan cheese and fresh herbs

- Farfalle Con Pollo.....69.....120  
Bowtie pasta with chicken breast, wild mushrooms, spinach, garlic, olive oil & pine nuts in a light brandy cream sauce
- Nana's Gravy.....69.....120  
Pork neckbones slow cooked in a tomato basil red wine & meat sauce served with pin-wheel pasta & shaved parm
- Tortellini Norcina.....69.....120  
Cheese tortellini with olive oil, pancetta, ground Italian sausage, marscapone cheese in a light white wine cream sauce
- Rigatoni alla ZaZa.....89.....139  
Rigatoni with mushrooms, veal & filet tenderloin tips, roasted peppers in a veal tomato sauce topped with fresh mozzarella
- Ravioli Mozzarella (meat or cheese).....69.....110  
Home made ricotta cheese filled or meat filled ravioli in a light tomato basil sauce topped with fresh mozzarella
- Linguine Frutti Di Mare.....99.....159  
Linguine with garlic, olive oil, scampi, sea scallops calamari mussels and clams in a spicy mannara
- Fettucini Con Salmon.....79.....139  
Home made Fettucini pasta with garlic, olive oil, roasted salmon, wild mushrooms, spinach in a tomato cream sauce

1/2 tray full tray

Entrees

1/2 tray full tray

- Pollo Bavossa.....69.....120  
Chicken breast roasted with garlic, olive oil, topped with a tomato basil sauce & fresh mozzarella cheese
- Pollo Romano.....69.....120  
Half bone in chicken roasted with garlic, olive oil, rosemary, basil and white wine
- Pesce Bianco al Spinaci.....89.....169  
Whitefish roasted with extra virgin olive oil, capers, lemon & white wine
- Sea Bass Capesante.....99.....179  
Sea Bass roasted with olive oil, jumbo scampi & sea scallop red & yellow peppers, spinach & white wine
- Salmon di Porre.....89.....169  
Roasted with tomatoes, spinach, mushrooms, french beans topped with a light mustard cream sauce
- Grouper Asparagini.....89.....169  
Grouper roasted with garlic, olive oil, sundried tomatoes Wild mushrooms, asparagus, topped with a light brandy sauce
- Walleye Picatta.....79.....159  
Walleye roasted with garlic, extra virgin olive oil, And capers in a lemon white wine sauce

- Salsiccia Diablo.....69.....120  
Charbroiled Italian sausage with garlic, olive oil, olives, capers & chilies in a spicy tomato basil sauce
- Braciolle.....31 per order  
Sirloin rolled & stuffed with Italian sausage, bread crumbs, hard boiled eggs and provolone cheese in a light tomato basil sauce
- Maiale Saltimbocca.....89.....169  
Pork tenderloin with wild mushrooms in a brandy sage sauce topped with fresh mozzarella & prosciutto
- Pork Chops Vesuvio.....89.....169  
French cut pork chops roasted with olive oil, red onions, sweet peas in a rosemary white wine sauce
- Vitello Marsala.....99.....179  
Veal tenderloin roasted with olive oil, crimini & portabella mushrooms in a sweet marsala wine sauce
- Vitello Francese.....99.....179  
Veal Tenderloin scallopine dipped in egg roasted with garlic, capers, lemon white wine sauce
- Filet Marsala.....149.....249  
Filet tenderloin roasted with garlic, olive oil, wild mushrooms in a sweet marsala wine sauce