CATERING MENU

APPETIZERS

Baked Clams — dozen for $21
Lightly breaded, served with lemon butter sauce

Fried Calamari — (serves 24) $90
served with marinara sauce and lemon wedges

Bruschetta — $1.65 each
Toasted bread topped with fresh tomatoes, basil, red onion, garlic and fresh mozzarella

Garlic Bread — $12
1 Loaf of French bread split in half. Serves 12

Buffalo Wings — (50 pcs) for $65
Your choice of bleu cheese or ranch

Chicken Tenders (made in-house) — (50 pcs) for $85
Served with your choice of honey mustard, ranch, bbq or marinara sauce

Toasted Cheese Ravioli — (100 pcs) for $65
Served with marinara sauce

Caprese — dozen for $20
Sliced tomatoes topped with fresh mozzarella, basil and roasted red pepper drizzled in oil & balsamic. Also great as a salad!!

Arancini — $65
Risotto filled rounds with gound beef and peas in marinara sauce

Italian Sub Sandwich Tray — $45
(includes 10-3" sandwich)

SALADS

Pricing shown is for full size bowl that serve 24 people. Half size bowl serve up to 12 people and is half of listed price.

Caesar — $50
Fresh romaine lettuce and croutons in traditional caesar dressing with shaved parmigiano

House — $50
Romaine lettuce, cherry tomatoes, black olives, shredded carrots and croutons

Chef — $60
Chopped provolone, salami, ham, and capicola over our house salad

Mamma's Chopped Salad — $60
Romaine lettuce, cherry tomatoes, shredded carrots, roasted red peppers, kalamata olives, smoked bacon, shaved parmesan and ditalini pasta in our Chicago chopped dressing

Add marinated grilled chicken — $20
to any salad selection

Dressing Selections:
Balsame Vinigrette, Ranch, Bleu Cheese, Creamy Garlic, Honey Mustard, Caesar, Chicago Chopped

PASTA

Pricing shown is for full size pans that serve 24 people. Half size pans serve up to 12 people and is half of listed price. Includes parmigiana cheese

Meat Lasagna — $95
Traditional meat lasagna

Baked Mostaccioli — $80
Baked with ricotta and mozzarella cheese

Stuffed Shells — (36 pcs) $80
Stuffed with ricotta cheese

Cheese Ravioli — (60 pcs) $80
A blend of Italian cheeses

Rigatoni Di Joey — $90
Sauteed sausage, chopped tomatoes, and peas in marinara sauce with a touch of cream and shaved parmigiana (Italian sausage made in-house)

Gnocchi — $80
With your choice of sauce

Create Your Own Pasta:
Choose Penne or Rigatoni

Choose Sauce: — $70
Bolognese, Marinara, Tomato Basil, Garlic & Oil, Alfredo, Vodka, Arrabiata or Pesto

Add Broccoli — $10
Add Shrimp — $40
Add Chicken — $20

ENTRÉES

Pricing shown is for full size pans that serve 24 people. Half size pans serve up to 12 people and is half of listed price.

Chicken Vesuvio — (24 pcs) $99
Sauteed in a white wine sauce with potato, peas, garlic and fresh herbs

Chicken Limone — (24 pcs) $99
Sauteed in lemon butter sauce with potato and spinach

Chicken Parmigiana — (24 pcs) $99
Breaded chicken with marinara sauce and mozzarella cheese

Eggplant Parmigiana — $85
Breaded eggplant with marinara sauce and mozzarella cheese

Eggplant Involtini — (30 pcs) $90
Stuffed with seasoned ricotta and topped with marinara and mozzarella cheese, baked to perfection

Sausage & Peppers — $85
(50) 3 inch pcs. with roasted red and green peppers in ajus. (Italian sausage made in-house)

Meatballs in Marinara — (mini size) $80

Italian Beef by the Pound — $13
1 lb. makes approximately 4 sandwhiches

SIDES

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Vesuvio Potatoes $40

Broccoli Sautéed in Garlic and Oil $45

Spinach Sautéed in Garlic and Oil $40

Green Peppers / Hot Giardiniera 16 oz. cup $6 ea.

Loaf of Bread (makes 10 – 3" sandwiches) $4

Loaf of Filone (rustic table bread) $4

DESSERTS

Tiramisu - Half Pan $45

Cannoli (mini) $1.75