

PIZZA

Classic Pepperoni

pepperoni, fresh mozzarella, tomato sauce
\$6.00 square \$30 half (6) \$60 whole (12)

Margherita

fior di latte, mozzarella, basil, tomato sauce, sea salt, olive oil
\$6.00 square \$30 half (6) \$60 whole (12)

Funghi

roasted mushrooms, mozzarella, pecorino, basil pesto, truffle crema
\$6.50 square \$33 half (6) \$65 whole (12)

Italian Sausage

sweet and spicy sausage, bechamel sauce, virgin and shredded mozzarella, caramelized red onion, jalapeno pesto, fried rosemary
\$6.50 square \$33 half (6) \$65 whole (12)

BBQ Pulled Chicken

bbq pulled chicken, caramelized onion, sundried cherry tomato, basil, mozzarella, tomato sauce
\$6.50 square \$33 half (6) \$65 whole (12)

Dip (2oz)

chef's home made garlic ranch
\$1.00

SANDWICH

Eggplant Grilled Cheese

crisp eggplant, marinara sauce, fresh mozzarella, olive salsa, basil
\$11.99

Organic Chicken Meatball

basil pesto, fior di latte, crispy onion
\$13.99

Steak & Peppers

shaved beef, sautéed peppers, caramelized onion, provolone, tomato sauce, crispy pickled jalapeños
\$13.99

Bomba Burger

5oz mozzarella stuffed beef patty, chef's bomba, pickled red onion, arugula, lemon garlic aioli
\$12.99

Veal Parmesan

veal cutlet, mozzarella, tomato sauce
\$12.99

VEAL PARMESAN ADDITIONS:

roasted peppers, sweet onions, sautéed mushrooms, roasted jalapeño relish, pickled eggplant, provolone (\$1.00/addition)

PASTA

Seafood Fettuccine

squid ink fettuccine, seafood medley, prosciutto, sun dried cherry tomato, garlic, onion, chili, parsley, butter

\$17.00

Fusilli

pulled chicken, vodka rose sauce, basil, parmesan

\$17.00

Ricotta Gnocchi

lemon, stracciatella, reggiano

\$16.00

Spaghetti

beef bolognese, reggiano

\$16.00

Gluten-Free Vegan Penne

blistered cherry tomato, sweet pea, arugula, lemon zest, white wine olive oil sauce

\$16.00

SIDE SALADS

SMALL (6-8) \$30 MEDIUM (10-12) \$55 LARGE (14-16) \$70

Greens

artisanal greens, heirloom cherry tomato, cucumber, pickled red onion, with balsamic vinaigrette

Panzanella

heirloom cherry tomato, cucumber, red onion, bell peppers, herb croutons, bocconcini, basil, with red wine vinaigrette

Heirloom Beets

yellow beets, candy cane beets, arugula, cranberries, walnuts, goat cheese, with white wine vinaigrette

Kale Caesar

chopped kale, garlic croutons, parmesan, caesar dressing

SIDES

Parmesan Fries

crispy fries, parmesan, with garlic aioli

\$6.99

Cacio e Pepe Garlic Bread

garlic parmesan crema, toasted peppercorn, mozzarella, fior di latte, pecorino served with tomato sauce

\$6.99

*Disposable cutlery, napkins, plates & cups can be included upon request with any catering order, priced accordingly.

*Allow 24 hours when placing your order.

*Cancellations must be made at least 24 hours in advance or subject to a 50% charge

*Delivery available – priced based on distance of destination starting at \$5

*Custom orders available upon request. Additional costs may apply.

WARM BUFFET

These menus are created for large group parties of 8 people or more. All items are delivered warm in aluminum trays. Serving utensils will be included upon request. Please allow a minimum of 24 hours when placing your order.

Menu #1

traditional meatballs (veal, beef, pork)
rigatoni pasta with rose sauce (spicy upon request) *gluten-free penne available upon request
garlic parmesan roasted potato
kale caesar salad
\$16.99/person

Menu #2

roasted paprika chicken
farfalle pasta with truffle mushroom cream SAUCE *gluten-free penne available upon request
butternut squash with red onion and chili
panzanella salad with tomato, cucumber, bocconcini and garlic croutons
\$17.99/person

Menu #3

roasted paprika chicken
oven baked atlantic salmon
string beans with garlic and olive oil
mixed greens salad with apples, cranberries and citrus dressing
\$18.99/person

Custom menus available upon request

COCKTAIL MENU

This menu is catered towards events/meetings that would require small hors d'oeuvres.

Popcorn-Style Chicken

served with garlic aioli

\$12/dozen

Devilled Eggs

mayonnaise, fabbrica BBQ sauce, white anchovy

\$17/dozen

Caprese Skewers

cherry tomato, baby bocconcini, balsamic reduction, olive oil, basil

\$18/dozen

Arancini

tomato mozzarella

\$22/dozen

Crostini

- date puree with sliced prosciutto, *almonds*, olive oil

- fresh figs with gorgonzola and spiced honey

- pork belly sumac riette with date puree

\$22/dozen

Prosciutto & Melon

choice between cantaloupe or honeydew

wrapped in sliced prosciutto di parma

\$22/dozen

Pesto Shrimp Skewers

nut free

basil pesto, parmesan

\$25/dozen

Organic Chicken Meatball Sliders

organic chicken meatball, fior di latte, tomato sauce, salsa verde

\$4/each

Chicken Parmesan Sliders

chicken cutlet, tomato sauce, virgin mozzarella, basil

\$3.50/each