



## **APPETIZERS**

### Italian & Cheese Vegetable Antipasta

Aged Provolone, Pepper Shooters, Broccoli Rabe, Roasted Peppers, Chick Peas, Marinated Eggplant, Mediterranean Olives 12" Tray - Feeds 10 \$50 16" Tray - Feeds 20 \$100 18" - Tray Feeds 30 \$150



#### **Cured Italian Meat & Cheese Charcuterie**

Aged Provolone, Aged Asiago, Prosciutto di Parma. Soppressata, Dry Capicolo, Mortadella, Stuffed Pepper Shooters, Marinated Artichoke, Mediterranean Olives, Roasted Sweet Peppers 12" Tray - Feeds 10 \$50 16" Tray - Feeds 20 \$100 18" Tray - Feeds 30 \$150



#### **Caprese Tray**

Sliced Heirloom Tomatoes, Creamy Burrata Cheese, Extra Virgin Olive Oil, Fresh Basil, Sliced thin Prosciutto di Parma, Balsamic Reduction 12" Tray - Feeds 10 \$50

16" Tray - Feeds 20 \$100 18" Tray - Feeds 30 \$150



Basil, Chopped Beefsteak Tomatoes, Red Onion, Parsley, Garlic, Crabmeat, Extra Virgin Olive Oil, with Toasted Baguette Pieces 25 pieces \$75



#### Old Bay Shrimp Cocktail Tray

Peeled & Deveined, Old Bay, Lemon Wedges, House Cocktail Sauce 4lbs. (Approximately 60 pieces) \$95



#### Stuffed Italian Long Hots

Italian Long Hot Peppers stuffed with Italian Sausage, Gruvere & Cheddar Cheese and Italian Bread Crumbs Zesty Chipotle Sauce on side 10 pieces \$80

#### Large Scallops

Wrapped with Crispy Applewood Bacon 10 pieces \$100

#### **Jumbo Lump Crabcakes**

All Jumbo Lump Crabmeat / No Filler Large (6.5 oz) \$30 each Mini (4 oz) \$18 each

### **Colossal Shrimp Stuffed** with Jumbo Lump Crabmeat

10 pieces \$200

### **Italian Wedding Soup**

Feeds 6 \$60 Feeds 12 \$120

#### **Lobster Bisque**

Blush cream Feeds 6 \$120 Feeds 12 \$240

#### **Crab & Shrimp Bisque**

White cream Feeds 6 \$120 Feeds 12 \$240







## **APPETIZERS**

### Wings

#### Flats & Drumsticks

With Bleu Cheese Sauce on side Hot & Spicy 25 pieces for \$50 Honey BBQ 25 pieces for \$50

#### **Grilled Sicilian Style Wings**

Grilled with Rosemary, Crushed Red Pepper, Sea Salt, Caramelized Onions & Shaved Parmigiano 25 pieces for \$75

#### **Philly Cheesesteak Spring Rolls**

With Sriracha Ketchup on the side 25 pieces for \$75

#### **Chicken Fingers**

With BBQ Sauce & Honey Mustard on the side 25 pieces for \$50

#### **Assorted Italian Sandwich Tray**

An Assortment of the following

**Breaded Chicken Cutlet** 

with Spinach, Sweet Peppers & Mild Provolone

#### **Grilled Chicken**

with Fresh Mozzarella, Sliced Tomato, Sweet Peppers & Pesto

#### **Roasted Porchetta**

with Broccoli Rabe, Sweet Peppers & Mild Provolone

#### Italian Hoagie

Proscuitto, Provolone, Soppresatta & Capicola

\*\*Italian Long Hots on side\*\* 20 pieces on Seeded Roll \$150



## **SALADS**

#### Mixed Green Tossed Salad

Honey Balsamic Vinaigrette on side Feeds 6 \$30 Feeds 12 \$60



#### Strawberry Spinach Salad

Candied Walnuts, Crumbled Gorgonzola, Sliced Strawberries Honey Balsamic Vinaigrette on side Feeds 6 \$40 Feeds 12 \$80



Croutons & Shaved Parmigiano Reggiano House Caesar Dressing on side Feeds 6 \$35 Feeds 12 \$70



#### Dried Cranberry & Crumbled Goat Cheese Salad

Candied Walnuts & Mixed Field Greens Honey Balsamic Vinaigrette on side Feeds 6 \$40 Feeds 12 \$80







## **ENTREES**

#### Meatballs

3 oz. made from Pork, Lamb and Veal 15 Meatballs \$40

#### **Italian Sausage, Peppers & Onions**

Half Tray (Feeds 8-10) \$65 Full Tray (Feeds 15-20) \$130

### **Chicken Cutlet Parmigiana**

Cutlets Baked with Mozzarella, Basil and Pomodoro Sauce 10 Whole Pieces \$60

#### Chicken Marsala

With Wild Mixed Mushrooms Imported Italian Marsala Wine with a touch of cream 10 Whole Pieces \$90

# Italian Style Rosemary Roasted Chicken

Breast, Leg, Wing & Thigh 25 pieces \$75

#### **Veal Marsala or Piccante**

with Mixed Wild Mushrooms 10 Whole Pieces \$150

#### **Veal Cutlet Parmigiano**

Italian Bread Crumbs & Mozzarella 10 Whole Pieces \$125

#### Prime Rib Au Jus

Horseradish Cream Sauce on side Seasoned & Cooked Whole \$400 Half \$200



#### **Hot Roast Beef**

**ENTREES** 

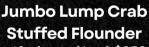
Sliced Thin in Au Jus Half Tray (Feeds 8-10) \$75 Full Tray (Feeds 15-20) \$150

#### **Roasted & Seasoned Porchetta**

Sliced Thin in Au Jus Half Tray (Feeds 8-10) \$75 Full Tray (Feeds 15-20) \$150

#### **Pork Tenderloin**

With Rosemary, Wild Mushrooms, Port Wine & Balsamic Reduction Half Tray (Feeds 8-10) \$95 Full Tray (Feeds 15-20) \$190



10 pieces (6 oz) \$250



#### **Chilled Seafood Feast**

Bacala, Grilled Shrimp, Clams, Mussels, Grilled Calamari, Scallops, Octopus House Lemon Italian Vinaigrette Dressing Feeds 12-15 people \$195

# Roasted Mediterranean Salmon with Shrimp

Lemon, White Wine, Capers, Sundried Tomatoes 10 pieces (6 oz) with 20 pieces of Shrimp \$100





### ENTREES

#### **Beef Tenderloin (Filet Mignon)**

Sliced or Whole Wild Mushroom Chianti Sauce Horseradish Cream Sauce on side Feeds 15 Piece \$250



## **SIDES**

#### **Italian Style String Beans**

In Garlic & Olive Oil Half Tray (Feeds 8-10) \$40 Full Tray (Feeds 15-20) \$80

#### **Italian Style Vegetable Medley**

Half Tray (Feeds 8-10) \$60

Full Tray (Feeds 15-20) \$120

#### **Redskin Rosemary Roasted Potatoes**

Half Tray (Feeds 8-10) \$50 Full Tray (Feeds 15-20) \$100

#### Yukon Whipped **Garlic Mashed Potatoes** with Scallions

Half Tray (Feeds 8-10) \$60 Full Tray (Feeds 15-20) \$120

#### **Broccoli Rabe**

Served Hot or Chilled Half Tray (Feeds 8-10) \$75 Full Tray (Feeds 15-20) \$150

#### **Fried Italian Long Hots** \$15/lb

**Roasted Sweet Peppers** \$12/lb

#### **Aged Provolone** \$15/lb

**Club Rolls** Dozen \$9.95

**Long Dinner Rolls** Dozen \$7.95

### Stuffed Beef Tenderloin (Filet Mianon)

Stuffed with Fontina Cheese. Asparagus & Roasted Peppers with Gorgonzola Cream Sauce on side Feeds 20 \$300



Domestic Frenched 9 Bone Rack \$75 per Rack



### **Eggplant Rollatini**

Rolled with Italian Bread Crumbs. Ricotta & Mozzarella Cheese in a Pomodoro Basil Sauce 10 pieces \$60



With Brown Sugar Glaze Feeds 15-20 \$125



Half Tray (Feeds 8-10) \$75 Full Tray (Feeds 15-20) \$150











### **PASTA**

#### **Baked Ziti**

Ricotta, Basil & Mozzarella Cheese Half Tray (8-10 people) \$50 Full Tray (15-20 people) \$100

#### Penne Alla Vodka

With Sweet Peas & Crispy Pancetta Half Tray (8-10 people) \$50 Full Tray (15-20 people) \$100

#### Homemade Ricotta Gnocchi

Pomodoro Basil Sauce Half Tray (8-10 people) \$75 Full Tray (15-20 people) \$150

#### **Gnocchi Bolognese**

Ricotta Gnocchi Tossed with Pork, Veal, Lamb Ragu Half Tray (8-10 people) \$95 Full Tray (15-20 people) \$190



## **PASTA**

#### **Asparagus Stuffed Gnocchi**

Pillows of Love Stuffed with Ricotta & Asparagus Filling in a White Cream Sauce with Asparagus Tips Half Tray (8-10 people) \$95 Full Tray (15-20 people) \$190

# Prosciutto & Fontina Filled Sacchetti

Pasta Purses Tossed with Peas, Mushrooms & Proscuitto in a White Cream Sauce Half Tray (8-10 people) \$95 Full Tray (15-20 people) \$190

### **Shrimp Scampi**

Linguini or Penne Pasta White Wine Sauce & Cracked Black Pepper Half Tray (25 Shrimp - 8-10 people) \$65 Full Tray (50 Shrimp - 15-20 people) \$130

### Homemade Large Cheese Ravioli

Pomodoro Basil Sauce Half Tray (15 Ravioli) \$60 Full Tray (30 Ravioli) \$120

#### Four Cheese Meat Lasagna

Veal, Pork, Lamb Ragu Half Tray (6-8 cuts) \$60 Full Tray (12-16 cuts) \$120

#### Tortolloni Boscaiola

White Cream Sauce, Peas, Mushrooms & Sausage Medallions Half Tray (8-10 people) \$65 Full Tray (15-20 people) \$130



#### **Pescatore**

Linguini or Penne Pasta Shrimp, Scallops & Jumbo Lump Crabmeat in a Lobster Blush Sauce Half Tray (8-10 people) \$125 Full Tray (15-20 people) \$250

#### Frutti di Mare

Linguini or Penne Pasta Shrimp, Scallops, Jumbo Lump Crabmeat, Mussels & Clams in a White Wine Sauce Half Tray (8-10 people) \$150 Full Tray (15-20 people) \$300





## **DESSERTS**

Mini Cannoli & Assorted Mini Pastry Tray 30 pieces \$95

**Death by Chocolate Cake**With Chocolate Fudge & Ganache
14 cuts \$75

Italian Rum Cake 14 cuts \$75

New York Cheesecake
With Fruit Topping on side
14 cuts \$75

1/4 Sheet Tiramisu 12-15 cuts \$95

Fresh Sliced Fruit Tray
With Strawberry Yogurt Dip
8-10 people \$75
15-20 people \$150

## **DI PAOLO'S WINE**

Di Paolo's Private Label Wine
Famiglia - Bordeaux
Cabernet/Merlot Blend \$24
Sei Stelle "Six Stars" Pinot Grigio \$24
Alberto Sangiovese \$39
(Dry, Light to Medium Bodied Red Wine)

## **DI PAOLO'S CELLO**

Homemade Cellos
Lemon & Cream
Orange & Cream
Cioccolato & Cream
Half Liter \$20
Liter \$38





