

CATERING MENU

Each Tray Serves Approximately 10 guests



SEAFOOD STARTERS

Fried Calamari 65

Served with traditional marinara sauce

Sauteed Clams 65

Garlic white wine sauce or spicy fradiavolo sauce

Sauteed Mussels 50

Garlic white wine sauce or spicy fradiavolo sauce

Mix Seafood Sautee 60

Mussels and Clams sauteed in white wine or spicy fradiavolo

Clams Casino 50

Our signature clams stuffed with bacon, peppers and onions

Sesame Ahi Tuna 75

Pickled Ginger, Wasabi and Sushi sauce

Shrimp Cocktail 70

Wild Texan Gulf Shrimp with cocktail sauce

Grilled Shrimp 75

Spicy dry rub, mango salsa

SIGNATURE STARTERS

Antipasto Italiano 75

Eggplant, zucchini, roasted red peppers, olives, provolone, mozzarella, Prosciutto di Parma, soppressata

Burrata 75

Buffalo Mozzarella with creamy center, Prosciutto di Parma, heirloom tomato, arugula

Bruschetta 30

Marinated tomatoes, garlic, basil, fresh mozzarella

Meatballs Parmigiana 50

Mozzarella, marinara and parmigiano

Eggplant Rollatini 60

Ricotta cheese, marinara, mozzarella and parmigiano

Arancini 50

Rise balls filled with mozzarella over pesto marinara

Caprese 60

Fresh mozzarella, tomatoes, basil, balsamic, EVOO

SALADS

Classic Caesar 40

Romaine hearts, croutons, shaved Parmigiano cheese

Red Beet & Goat Cheese 50

Spring mix, oranges, sunflower seeds, balsamic vinaigrette

House Salad 40

Spring mix, carrots, red onions, cherry tomatoes, balsamic vinaigrette

The Vegetarian 50

Grilled eggplant, zucchini, roasted peppers, crumbled blue cheese, aruqula, balsamic vinaigrette

CHICKEN \$80 & VEAL \$110

Marsala

Raisin Marsala wine reduction, wild mushrooms

Piccata

Lemon white wine sauce and cappers

Francese

Egg battered in white wine lemon sauce

Jarrettown

Mushrooms, asparagus, brandy cream sauce

Parmigiana

Tomato sauce, mozzarella and parmigiano cheese

Saltimbocca

Prosciutto, spinach, mozzarella, white wine sauce

SERVED OVER ANGEL HAIR PASTA add \$20

SEAFOOD ENTREES

Scottish Salmon Special 120

Pesto basil risotto, grilled seasonal vegetables

Salmon Piccata 100

Cappers white wine lemon sauce

Mediterranean Grouper 100

Francese style, wine lemon sauce, mushrooms, asparagus

Shrimp Risotto 100

Pan seared, Modena aged balsamic, vegetable risotto

Lobster Ravioli 100

Jumbo lump crab meat, brandy cream sauce

PASTA SPECIALTIES

Penne alla Vodka or Pomodoro 55

Penne pasta in vodka sauce or marinara sauce

Paccheri Bolognese 65

Ground beef, veal and pork, tomato sauce, giant rigatoni

Ravioli di Gio 65

Cheese ravioli, fresh tomato sauce, ricotta, basil aioli

Rigtoni Siciliana 65

Eggplant, zucchini, fresh tomato sauce and mozzarella

House Special 100

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

FILLET MIGNON mkp

Cooked medium-rare and served with mashed potatoes and sauteed spinach

LAMB LOLLIPOPS mkp

Cooked medium-rare and served with mashed potatoes and sauteed spinach

DESSERTS: MINICANNOLIS 1.75 ea. TIRAMISU 55