

All prices reflect a 1/2 tray  
(Serves 6-8 people)

Bread (rolls) available upon  
request for an additional charge

## Appetizers

\$155	<b>Salumi &amp; Cheese Platter</b> Mortadella, prosciutto, asiago, provolone, roasted peppers, olives, jam
\$125	<b>Roasted Peppers, Mozzarella, Tomato Platter</b>
\$70	<b>Spinach &amp; Artichoke Dip</b>
\$65	<b>Fried Calamari</b>
\$70	<b>Mussels Luciana</b>
\$75	<b>Chorizo Mussels</b>
\$75	<b>Short Ribs</b>
\$30	<b>Baked Clams: One dozen</b>
\$35	<b>Clams Casino: One dozen</b>
\$55	<b>Mini Crab Cakes: One dozen</b>
\$27	<b>Mini Rice Balls: One dozen</b>

## Pasta

\$55	<b>Penne Alla Vodka</b>
\$55	<b>Baked Ziti</b>
\$65	<b>Linguine Clam Sauce</b> Red/white with shell
\$60	<b>Pappardelle</b> Porcini mushroom cream sauce drizzled with truffle infused olive oil
\$80	<b>Garganelli</b> Veal and sage ragu
\$60	<b>Orecchiette</b> With sausage and broccoli rabe
\$60	<b>Fusilli</b> Seasonal vegetables, garlic & oil
\$65	<b>Penne New Orleans</b> Blackened chicken, andouille sausage, peppers & onions, spicy cajun sauce
\$50	<b>Penne Fileto</b> Fire roasted pepper fileto sauce, prosciutto
\$60	<b>Bolognese</b>

## Sandwiches

(Serves 4-6 people per foot, available: 3ft)  
(Deposit-\$20 each board)

\$32	<b>Muffalata: Per foot</b> Mortadella, salami, ham, provolone, mozzarella, giardiniera tapenade
\$32	<b>Sausage &amp; Broccoli Rabe: Per foot</b> Cherry peppers
\$37	<b>Cheese Steak: Per foot</b> 30 day dry aged rib eye American cheese, mayo, peppers, onions
\$31	<b>Chicken Cutlet: Per foot</b> Breaded or grilled chicken, roasted peppers, mozzarella, sun-dried tomato aioli
\$31	<b>Chicken Parm: Per foot</b>
\$46	<b>Sliced Filet Mignon: Per foot</b> Caramelized onions, mushrooms, provolone

## Sides

\$65	<b>Veal Meatballs</b> (20 pieces in tomato sauce)
\$55	<b>Sausage</b> (20 pieces in tomato sauce)
\$50	<b>Chicken Fingers</b>
\$60	<b>Broccoli Rabe</b> (Garlic/oil)
\$70	<b>Broccoli Rabe &amp; Sausage</b> (Garlic/oil)
\$50	<b>Broccoli</b> (Steamed or garlic/oil)
\$50	<b>String Beans</b> (Garlic/breadcrumb)
\$35	<b>Sautéed Mushrooms</b>
\$50	<b>Brussel Sprouts w/ Pancetta</b>
\$25	<b>Corn Love (Quart)</b>
\$25	<b>Cream Spinach (Quart)</b>
\$40	<b>Mashed Potatoes</b>
\$40	<b>Truffled Potatoes</b> (Tossed with parm cheese)
\$40	<b>Roasted Potatoes</b>

## Specialties

\$85	<b>Chicken</b> Francese, Marsala, Funghi, Parmigiana, Sorrentino
\$85	<b>Chicken Scarpariello</b> Chicken on the bone, sausage, peppers, onions
\$100	<b>Veal</b> Francese, Marsala, Parmigiana, Saltimbocca
\$70	<b>Eggplant Parm</b>
\$85	<b>Lasagna</b>
\$70	<b>Sausage/Pepper/Onion</b> (Red or white sauce)
\$145	<b>Shrimp</b> Francese, Parmigiana, Scampi, Cognac
\$200	<b>Seafood Pescatore</b> Shrimp, clams, mussels, calamari, tomato brodetto
\$125	<b>Salmon</b> Dijon mustard, herb crusted
\$145	<b>Marinated Skirt Steak</b> Mashed potatoes
\$140	<b>Sunday Sauce</b> Meatball, sausage, short ribs w/separate tray of pasta
<b>Salads</b>	
\$50	<b>House</b> Baby greens, tomato, onion, gorgonzola cheese, balsamic vinaigrette
\$50	<b>Tri Color</b> Arugula, endive, radicchio, goat cheese, candied walnuts, raspberry vinaigrette
\$60	<b>Pear</b> Baby greens, candied walnuts, cubed apple smoked bacon, asiago, tomato, onions, sherry vinaigrette
\$40	<b>Caesar</b>
\$200	<b>Seafood</b> Calamari, mussels, shrimp, lemon, olive oil, garlic