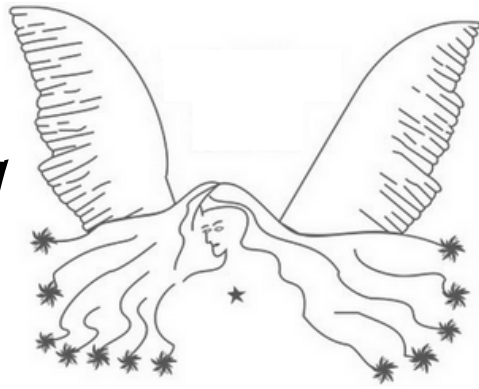


Catering



Menu

Soups	Quart	
Our soups change daily – please inquire about our current soups	\$15 + 2 for seafood	
Dressings	16oz	8oz
citrus, honey-thyme, maple, balsamic, or caesar	\$16	\$8
Sauces	Quart	
Plum tomato	\$14	
Classic bolognese	\$25	
Pink vodka	\$16	
Spicy “Diavolo”	\$16	

Salads	Half Tray	Full Tray
Mixed greens with parmesan cheese & balsamic vinaigrette	\$40	\$60
Romaine, croutons, parmesan, & homemade caesar	\$40	\$60
Seasonal Salads – as listed on our current dinner menu	\$50	\$80

Penne, Linguine, or Spaghetti	Half Tray	Full Tray
In our homemade plum tomato sauce	\$50	\$80
In our homemade pink vodka sauce	\$50	\$80
In our diavolo sauce (spicy plum tomato)	\$55	\$80
In our homemade, classic bolognese sauce	\$60	\$90
Ravioli	Half Tray	Full Tray
In our homemade plum tomato sauce	\$50	\$70
In our homemade pink vodka sauce	\$55	\$80
In our homemade bolognese sauce	\$65	\$90
Three Cheese Lasagna	Half Tray	Full Tray
With our plum tomato sauce	\$60	\$110
With our bolognese sauce	\$70	\$120
With fresh vegetables	\$70	\$120
Homemade eggplant parmesan	\$70	\$120
Specialty Pastas	Half Tray	Full Tray
Penne pasta tossed with Italian sausage, red peppers, and sautéed white onions in our homemade plum tomato sauce	\$75	\$100
Linguine tossed with grilled steak, sautéed shrimp, portabella mushrooms, and spinach in our marsala blush sauce	\$85	\$125
Linguine with sautéed shrimp, spinach, and asparagus in our spicy diavolo sauce	\$85	\$125

Appetizers	Half Tray	Full Tray
Traditional Italian meatballs with our plum tomato sauce	\$40 (20)	\$80 (40)
Venetian style beef and veal “polpettine” meatballs	\$50 (20)	\$100 (40)
Italian sausage, broccoli rabe, olive oil, and fresh garlic	\$55	\$90
Roasted polenta cake with rosemary and gorgonzola sauce	\$60 6 cakes	\$110 12 cakes

Sides	Half Tray	Full Tray
Seasonal vegetable	\$40	\$60
Whipped yukon gold potatoes	\$35	\$50
Herb roasted potatoes	\$35	\$50

Entrees	Half Tray	Full Tray
Sautéed chicken breast (Marsala, Francese, or Parmesan)	\$65	\$110
Sautéed veal cutlet (Marsala, Francese, or Parmesan)	\$80	\$160
Grilled salmon in citrus + caper sauce	\$85	\$150
Roasted pork tenderloin stuffed with risotto, cheese, and spinach. Wrapped in bacon. (requires 72 hours notice)	\$75	\$140

Desserts	Half Tray	Full Tray
Chocolate cake	\$80	\$120
Blondie Brownie	\$90	\$130

Catering



Menu

Contact

All catering orders are handled through the restaurant – 215-230-9100. If we are unable to be reached, please leave a message indicating that you would like to place an order, and we will promptly get back to you.

Timing

A minimum of 48 hours notice is recommended for orders; however, this may not always be necessary.

Our chef's work very hard to ensure your order is prepared for the pick-up time you request. We appreciate if you honor the pickup time indicated when placing your order.

Preparation

If you choose to pick up your food hot, the prepared food should be served immediately.

If you choose to pick up your food cold, it should be refrigerated immediately. With an oven heated to 350° F, any of our dishes should not take longer than 1 hour to reheat. However, all ovens can vary greatly. Be active and check your food regularly. Food should reach 165° F before serving.

Salads should be dressed immediately before serving. This is the best method to keep the greens from wilting.

Extra Information

- 1) If you've enjoyed something at our restaurant that is not listed on our catering menu, feel free to inquire about it. If it is possible to prepare for you, we would love to do so.*
- 2) Since we are also a full service restaurant, we may not be able to prepare a hot order during high volume times.*
- 3) Due to fluctuating food prices, our prices are subject to change without notice.*