

**Catering Menu -- Half Tray (serves 4 - 6 people) | Full Tray (serves 10 – 12 people)**

Stuffed Mushrooms <i>filled with roasted peppers, onions, bacon, breadcrumbs</i>	45   85	Chicken <i>Piccata: with marinated artichoke hearts, capers &amp; lemon</i> <i>Marsala: with mushrooms in a Marsala wine sauce</i> <i>Francese: egg battered and sautéed with lemon &amp; butter</i> <i>Parmigiana: a breaded cutlet w/ tomato sauce &amp; melted mozzarella</i>	65   120
Stuffed Artichokes (cut in ½) <i>filled with olives capers, anchovies, garlic, breadcrumbs</i>	35   65	Chicken Scarpariello <i>roasted bone-in chicken sauteed w/ olive oil, garlic, white wine &amp; lemon</i>	65   120
Eggplant Balls <i>eggplant "meatless balls" in tomato sauce</i>	55   95	Veal <i>Piccata: with marinated artichoke hearts, capers &amp; lemon</i> <i>Marsala: with mushrooms in a Marsala wine sauce</i> <i>Francese: egg battered and sautéed with lemon &amp; butter</i> <i>Parmigiana: a breaded cutlet w/ tomato sauce &amp; melted mozzarella</i>	100   190
Fried Mozzarella <i>with marinara sauce</i>	45   80	Meatballs	65   120
Baked Clams	55   105	Sausage, Peppers & Onions	65   120
Grilled Octopus <i>tenderized Spanish Octopus with celery, EVOO, lemon</i>	95   175	Eggplant Rollatini	65   120
Shrimp Cocktail	85   165	Salmon <i>Oreganata: topped with breadcrumbs, garlic, olive oil</i> <i>Dijon: Dijon mustard sauce, capers, &amp; olive oil</i>	95   185
Fried Calamari <i>with marinara sauce</i>	55   105	Jumbo Lump Crabcakes <i>with panko crusted fried tomatoes, baby greens, lemon caper aioli</i>	95   185
Cold Seafood Salad	80   150	Bronzini Livornese <i>w/ chopped olives, onions, in a white wine tomato sauce</i>	95   185
Fresh Mozzarella & Tomato	55   95	Shrimp <i>Oreganata: topped with breadcrumbs, garlic, olive oil</i> <i>Marinara: Italian plum tomato sauce</i> <i>Parmigiana: breaded shrimp w/ tomato sauce &amp; melted mozzarella</i>	90   170
Cold Antipasto	65   120	Mussels <i>Luciano, Marinara or Fra Diavolo</i>	55   95
Bussola Chopped Salad	40   70	Seafood Diavolo <i>calamari, shrimp, clams, mussels in a spicy plum tomato sauce</i>	60   115
Caesar Salad	40   70	Potatoes Croquettes	45   80
Arugula Salad <i>with fennel, pears, walnuts, shaved parmesan</i>	45   80	Broccoli	45   80
Penne Pasquale <i>w/ peas, mushrooms, asparagus, pancetta &amp; tomato sauce with a touch of cream</i>	65   120	Escarole & Beans	50   95
Tortellini Alfredo <i>traditional Alfredo sauce with peas and prosciutto</i>	65   120	Broccoli Rabe	50   95
Orecchiette Country Style <i>with sausage, broccoli rabe, sun-dried tomatoes, cannellini beans, garlic &amp; oil</i>	70   130		
Rigatoni Bolognese <i>hearty beef ragu with a touch of cream</i>	70   130		
Penne Vodka <i>vodka infused tomato cream sauce</i>	65   120		
Penne Broccoli <i>with sauteed broccoli, chopped olives, garlic &amp; oil</i>	65   120		
Rigatoni Matriciana <i>Italian plum tomatoes with bacon &amp; onions</i>	65   120		
Lobster Ravioli <i>lobster stuffed ravioli topped with shrimp &amp; asparagus in a light tomato cream sauce</i>	75   140		
		<b>Sauces by the Quart</b>	
		Marinara	15
		Bolognese	22
		Clam Sauce	22