



ITALIAN SPECIALTIES

Our hearty Italian specialty menu is sure to please your guests when there is a need for a hearty meal. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

ITALIANO PACKAGE 1

Starting at \$31.95, this package includes one main, one pasta, parmesan, salad, bread and dessert

ITALIANO PACKAGE 2

Starting at \$34.95, this package includes one main, two pastas, parmesan, salad, bread and dessert.

ITALIANO PACKAGE 3

Starting at \$44.95, this package includes two mains, two pastas, parmesan, salad, bread and dessert.

BUILD YOUR OWN PASTA STATION

Starting at \$54.95, this package includes two mains, build your own pasta station, salad, bread and dessert.

SELECTIONS

MAINS

TUSCAN GRILLED CHICKEN (GF)
CHICKEN PARMESAN
EGGPLANT ROLLETES (V)
CHICKEN MARSALA
CHICKEN SALTIMBOCCA
CHICKEN INVOLTINI +2 (GF)
GRANDE MEATBALLS IN POMODORO
SAUSAGE SALSICCIA & PEPPERS (GF)
VEAL MILANESE
SALMON SORRENTO (GF)
CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
CAPRESE PORTOBELLO MUSHROOM (V,GF)
STUFFED BELL PEPPERS
VEGAN EGGPLANT ROLLATINI (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)
ITALIAN HOUSE SALAD (V)
CLASSIC CAESAR SALAD
CAPRESE TOMATO SALAD +1 (V,GF)

BREADS

HOUSE MADE GARLIC BREAD (V)
HONEY WHEAT ROLLS & HONEY BUTTER (V)
ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

PASTA

ZITI AL FORNO (V)
ZITI AL FORNO CON CARNE
MEAT LASAGNA
VEGETABLE LASAGNA (V)
FETTUCCINE ALFREDO (V)
CHICKEN PENNE ALFREDO +1
GNOCCHI CARBONARA
PENNE ALLA VODKA (V)
PENNE ARRABBIATA (V)
PASTA PRIMAVERA (VG)
ASPARAGUS RISOTTO (V)
RISOTTO AL LIMONE (V)
SPAGHETTI & MARINARA (VG)
PESTO GENOVESE (V)
SHRIMP SCAMPI & ANGEL HAIR +1
RICOTTA STUFFED SHELLS +1 (V)
SEASONAL RAVIOLI +2
GLUTEN FREE PASTA +2

DESSERT

FRESH FRUIT PLATTER (VG,GF)
COOKIE & BROWNIE PLATTER (V)
ITALIAN DESSERT & FRUIT BOARD +2 (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability.
Staffed service may be subject to tax, service fee & gratuity.