

SMALL IS SUITABLE FOR 10-15 GUESTS  
LARGE IS SUITABLE FOR 20-25 GUESTS

## CATERING - PASTAS & ENTREES

HALF SIZES ARE SUITABLE FOR 10-15 GUESTS  
FULL SIZES ARE SUITABLE FOR 20-25 GUESTS

STARTERS	SM	LG
ANTIPASTO IMPORT PLATTER	50	85
MOZZARELLA CAPRESE	40	65
DELLA CASA SALAD	30	50
CAESAR SALAD	28	45
FRIED RAVIOLI	30	50
BRUSCHETTA	30	50
SAVOY WINGS	35	55
SIDES		
MIXED VEGETABLES	28	48
ROASTED POTATOES	25	45
BROCCOLI RABE	30	50
DINNER ROLLS W/ BUTTER	6/DOZ	
DINNER LOAF W/ BUTTER	6 EA	
DESSERT		
RICOTTA CHEESECAKE	38	
TIRAMISU	38	
LARGE CANNOLI BY DOZEN	38/DOZ	
MINI CANNOLI BY DOZEN	20/DOZ	
PEANUT BUTTER PIE	23	

PASTA SPECIALITIES	HALF	FULL
LASAGNA	60	100
WHITE VEGGIE LASAGNA	70	110
EGGPLANT PARMIGIANA	45	70
EGGPLANT ROLLANTINI	29/DOZ	
BAKED PENNE	45	70
WHITE BAKED PENNE	55	80
MANICOTTI W/ MARINARA W/ BOLOGNESE, VODKA, ALFREDO	45/DOZ 50/DOZ	
CHEESE RAVIOLI W/ MARINARA W/ BOLOGNESE, VODKA, ALFREDO	16/DOZ 20/DOZ	
CAVATELLI & BROCC RABE	50	80
PASTA CARBONARA	55	80
PASTA MARINARA	35	55
PASTA FRA DIAVOLO	35	55
PASTA BOLOGNESE	50	80
PASTA ALFREDO	45	75
PASTA OIL & GARLIC	40	65
PASTA PRIMAVERA	50	80
PASTA VODKA	45	75
MEATBALLS IN SAUCE	21/DOZ	
SAUSAGE IN SAUCE	25	50
ADD CHICKEN TO PASTA	18	30
ADD SHRIMP TO PASTA	CHECK	PRICE
ADD SAUSAGE TO PASTA	18	30

CHICKEN	HALF	FULL
PARMIGIANA	45	75
MARSALA	50	80
FRANCESE	50	80
PICATTA	50	80
BRUSCHETTA	50	80
SALTIMBOCCA, SORRENTINO, CARA MIA	55	85
CHICKEN BRIANA	45	75
SUB VEAL FOR CHICKEN	+24	+48
BEEF / PORK		
STEAK PIZZAIOLA	75	105
STEAK MARSALA	75	105
SAUSAGE & PEPPERS	50	80
FISH		
TILAPIA FRANCESE	45	75
TILAPIA MARECHIARA	50	80
MUSSELS FRA DIAVOLO	30	60
CALAMARI FRA DIAVOLO	45	75
EXTRAS		
MEATBALLS IN SAUCE	21/DOZ	
SAUSAGE IN SAUCE	25	50
QUART OF MARINARA	7	
QUART OF VODKA	8.5	
QUART OF BOLOGNESE	10.5	