

**PLATTERS**

|  | MED                               | LG  |
|--|-----------------------------------|-----|
| <b>BRUSCHETTA</b><br><i>House Made Rustic Bread, Vine Ripe Tomatoes, Garlic, Parmigiano Reggiano, Organic Basil</i>  | 35                                | 70  |
| <b>GARLIC BREAD</b><br><i>(Cheese-Additional \$5)</i>  | 30                                | 60  |
| <b>SFINCIONE</b><br><i>Authentic Sicilian Style Pizza, Caramelized Onions, Caciocavallo Cheese, Oregano, Seasoned Bread Crumbs, Anchovy</i>  | 40                                | 80  |
| <b>CLASSIC ANTIPASTO</b><br><i>Soppressata, Prosciutto di Parma, Mortadella, Marinated Artichokes, Sun Dried Tomatoes, Roasted Peppers, Bocconcini Mozzarella, Mixed Olives, Parmigiano Reggiano</i> | 80                                | 125 |
| <b>MOZZARELLA CAPRESE</b><br><i>Sliced Fresh Mozzarella, Vine Ripe Tomato Slices, Organic Basil (Roasted Peppers-Additional \$5)</i>   | 60                                | 80  |
| <b>PROSCIUTTO &amp; FRESH FRUIT</b><br><i>Prosciutto di Parma, Cantaloupe Melon, Gala Apples, Seasonal Berries, Fresh Mint</i>   | 70                                | 90  |
| <b>FRESH FRUIT SKEWERS</b><br><i>Peeled Oranges, Purple Grapes, Kiwi, Raspberry, Blueberries, Strawberries</i>   | \$40 Per Dozen<br>Minimum 2 Dozen |     |
| <b>SEASONAL FRUIT &amp; ARTISANAL CHEESES</b>  | Market Price                      |     |
| <b>CARPACCIO STYLE PORCHETTA</b><br><i>Pork loin, Filling of Pancetta, Fresh Rosemary, Garlic, Pecorino, Juniper Berries, Seasoned Bread Crumbs</i>  | 80                                | 125 |
| <b>MINI CRAB CAKES</b><br><i>Blue Lump Crab Meat, Tartar Sauce</i>   | \$50 Per Dozen<br>Minimum 2 Dozen |     |
| <b>SMOKED NORWEGIAN SALMON</b><br><i>Crackers, Cucumber &amp; Radish Slices, Red Onions, Capers, Lemon Jus, Chives</i>   | 90                                | 150 |
| <b>SHRIMP COCKTAIL</b><br><i>Wild U-15 Shrimp, Lemon Wedges, Classic Cocktail Sauce</i>  | Market Price                      |     |

**SALADS**

Served by the Bowl

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| <b>PASTA SALAD</b><br><i>Campanelle, Cherry Tomatoes, Mozzarella, Black Olives, Lemon Zest Vinaigrette, Organic Basil</i>   | 50           |
| <b>CAPRESE</b><br><i>Organic Field Greens, Cubed Mozzarella, Cherry Tomatoes, Red Onions, House Made Honey Orange Vinaigrette</i>   | 45           |
| <b>APPLE</b><br><i>Organic Field Greens, Gala Apple Slices, Ricotta Salata, Toasted Almonds, Golden Raisins, House Made Creamy Balsamic Vinaigrette</i>                                 | 45           |
| <b>GARDEN</b><br><i>Romaine Lettuce, Grape Tomatoes, Red Onions, Cucumbers, Sliced Carrots, Red Wine Vinaigrette</i>  | 40           |
| <b>CAESAR</b><br><i>Romaine Lettuce, Herb Croutons, Shaved Parmigiano Reggiano, Classic Caesar Dressing</i>   | 40           |
| <b>POTATO SALAD</b><br><i>Red Bliss Potatoes, Mustard Seeds, Fresh Parsley</i>  | 50           |
| <b>GERMAN SALAD</b><br><i>String Beans, Red Bliss Potatoes, Red Onions, Extra Virgin Olive Oil, Red Wine Vinaigrette</i>  | 50           |
| <b>QUINOA SALAD</b><br><i>Organic Quinoa, Cherry Tomatoes, Corn, Black Beans, Green Peppers, Red Onions, Jalapeño, Lime Vinaigrette</i>   | 50           |
| <b>FRESH FRUIT</b><br><i>Strawberries, Blueberries, Pineapple, Cantaloupe, Honeydew, Watermelon, Purple Grapes</i>  | 50           |
| <b>SEAFOOD SALAD</b><br><i>Calamari, Scallops, Octopus, Shrimp, New Zealand Mussels, Celery, Red Onions, Chili Flakes, Parsley, Lemon Juice, Extra Virgin Olive Oil, Dry White Wine</i> | Market Price |



CUCINA ITALIANA  
EST. 2009

**VEAL & POULTRY**

Veal Cutlet: \$7.75 Per Piece | Chicken Tenderloin: \$6.00 Per Piece  
Minimum 12 Pieces Per Item

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| <b>MARSALA</b><br><i>Organic Cremini Mushrooms, Marsala Reduction, Fresh Parsley</i>                                |
| <b>PIZZAIOLA</b><br><i>Capers, Gaeta Olives, Light Plum Tomato, Oregano, Pecorino</i>                               |
| <b>GORGONZOLA</b><br><i>Creamed Gorgonzola Reduction, Shiitake Mushrooms</i>  |
| <b>PARMIGIANA</b><br><i>Light Plum Tomato, Organic Basil</i>  |
| <b>SALTIMBOCCA</b><br><i>Pancetta, Fresh Sage, Marsala Jus</i>  |
| <b>GIAMBOTTA (CHICKEN ONLY)</b><br><i>Oven Roasted, House Made Sweet Sausage, Potatoes, Fresh Rosemary, Aus Jus</i> |
| <b>CACCIATORE</b><br><i>Sautéed Green Peppers, Gaeta Olives, Pecorino, Capers, Light Plum Tomato Sauce</i>          |

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| <b>PICCATA</b><br><i>Capers, Garlic, Lemon Emulsion, Parsley</i> |
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| <b>FRANCESE</b><br><i>Egg Wash Batter, Chives, Lemon Emulsion, Light Cream Reduction</i> |
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**BEEF & PORK**

|   | HALF   | FULL |
|---|--|------|
| <b>SAUSAGE &amp; RAINBOW PEPPERS</b><br><i>Roasted Sausage, Marinated Peperonata</i>  | 60   | 90   |
| <b>SAUSAGE &amp; MEATBALLS</b><br><i>Light Plum Tomato</i>  | 60   | 90   |
| <b>PORCHETTA</b><br><i>Pork loin, Filling of Pancetta, Fresh Rosemary, Garlic, Pecorino, Juniper Berries, Seasoned Bread Crumbs</i> | \$60 1/2 Loin   \$120 Full Loin  |      |
| <b>BRAISED SHORT RIBS</b><br><i>Organic Vegetable Soffritto, Reduced Red Wine, Tomato Consommé</i>                                  | \$8.50 Per Piece<br>Minimum 12 Pieces Per Item                                 |      |
| <b>BRACIOLE</b><br><i>Filling of Pecorino, Scallion, Parsley, Seasoned Bread Crumbs, Light Plum Tomato</i>                          | Beef \$8.50 Per Piece   Pork \$7.75 Per Piece<br>Minimum of 12 Pieces Per Item |      |

**FISH & SEAFOOD**

|  | HALF         | FULL |
|--|--------------|------|
| <b>ATLANTIC SALMON</b><br><i>Oven Roasted, Pignoli Nuts, Fresh Dill, Saffron Cream Reduction, Toasted Bread Crumbs</i>     | Market Price |      |
| <b>BRANZINO</b><br><i>Blistered Cherry Tomatoes, Organic Basil, Tomato Consommé, Red Pepper Flakes</i>                     | Market Price |      |
| <b>COD OREGANATA</b><br><i>Oven Roasted, Seasoned Bread Crumbs, White Wine</i>   | Market Price |      |
| <b>CAST IRON SEARED GULF SHRIMP</b><br><i>Wild Gulf Shrimp, Cast Iron Seared, Sicilian Style Cherry Tomato Ratatouille</i> | Market Price |      |

**PASTAS**

|   | HALF | FULL |
|---|------|------|
| <b>AMATRICIANA</b><br><i>Rigatoni, Sautéed Pancetta, Organic Basil, Light Plum Tomato, Red Pepper Flakes, Pecorino</i>    | 60   | 90   |
| <b>NORMA</b><br><i>Pennette, Sicilian Style Eggplant Ragù, Organic Basil, Ricotta Salata</i>                              | 60   | 90   |
| <b>TORTELLINI</b><br><i>Shiitake Mushrooms, White Truffle Oil, Toasted Bread Crumbs, Light Cream Reduction</i>            | 60   | 90   |
| <b>BARESE</b><br><i>Orecchiette, House Made Sweet Sausage, Broccoli Rabe, Pecorino</i>                                    | 65   | 95   |
| <b>VODKA</b><br><i>Pennette, Sautéed Pancetta, Petite Peas, Classic Vodka Sauce</i>                                       | 60   | 90   |
| <b>BERGAMASCA</b><br><i>Rigatoni, Sautéed Cremini, House Made Sweet Sausage, Light Plum Tomato, Parmigiano</i>            | 65   | 95   |
| <b>BAKED ZITI</b>   | 55   | 75   |
| <b>RAVIOLI</b><br><i>Spinach &amp; Mozzarella Filling, White Truffle Oil, Light Cream Reduction, Toasted Bread Crumbs</i> | 60   | 90   |
| <b>PASTA AL FORNO</b><br><i>Sicilian Style Baked Anelletti, Beef Ragù, Béchamel, Melted Mozzarella</i>                    | 65   | 95   |
| <b>FOUR CHEESE RAVIOLI</b><br><i>Light Plum Tomato Sauce, Organic Basil</i>   | 55   | 75   |
| <b>ORTOLANA</b><br><i>Julienne Zucchini, Carrots, White Wine, Petite Peas, Ricotta Salata</i>                             | 60   | 90   |
| <b>STUFFED SHELLS</b><br><i>Light Plum Tomato, Organic Basil, Provolone Cheese</i>  | 55   | 75   |
| <b>GAMBERETTI</b><br><i>Conchiglie, Sautéed Shrimp, Petite Peas, Pink Sauce</i>   | 65   | 95   |
| <b>ARRABBIATA</b><br><i>Penne, Sautéed Long Hots, Light Plum Tomato Sauce, Pecorino</i>                                   | 55   | 75   |
| <b>POLPETTINE</b><br><i>Conchiglie, House Made Baby Meatballs, Light Plum Tomato Sauce, Organic Basil</i>                 | 65   | 95   |

**VEGETABLES & SIDES**

|  | HALF           | FULL |
|--|----------------|------|
| <b>ROASTED ASPARAGUS</b><br><i>Sautéed Garlic, Parmigiano Reggiano</i>   | 50             | 75   |
| <b>BUTTERED BLISS POTATOES</b><br><i>Garlic Powder, Fresh Parsley</i>  | 45             | 65   |
| <b>CREAMED POLENTA</b>   | \$12 Per Quart |      |
| <b>BROCCOLI RABE</b><br><i>Roasted Garlic, Red Pepper Flakes</i>   | 50             | 75   |
| <b>STRING BEANS &amp; BABY CARROTS</b><br><i>Sautéed Onion</i>   | 50             | 75   |
| <b>ROASTED BRUSSEL SPROUTS</b><br><i>Sautéed Pancetta, Fresh Nutmeg</i>  | 50             | 75   |
| <b>RED CABBAGE</b><br><i>Slow Braised, Reduced Caramelized Red Wine Vinaigrette</i>  | 50             | 75   |
| <b>SAVORY WHITE CABBAGE</b><br><i>Braised, Parmigiano Reggiano, Fresh Nutmeg, Creamed Velouté</i>                                    | 50             | 75   |
| <b>EGGPLANT ROLLANTINI</b><br><i>Batter Dipped Eggplant, Seasoned Ricotta, Organic Basil, Light Plum Tomato, Parmigiano Reggiano</i> | 60             | 80   |
| <b>COLESLAW</b>  | \$12 Per Quart |      |

**DESSERTS**

|   | MED  | LG |
|---|--|----|
| <b>PROFITEROLE</b><br><i>Eclair Shell, Whipped Cream Filling, Warm Raspberry Ganache</i>                      | 50   | 75 |
| <b>MILLEFOGLIE</b><br><i>Pastry Sheet, Lemon Essence Pasticcera Cream, Wildflower Honey, Almond Gratinato</i> | 50   | 75 |
| <b>MINIATURE CANNOLI</b>  | \$16 Per Dozen                                   |    |
| <b>ALMOND BISCOTTI</b>  | \$18 Per Pound<br>(Approx 22 Biscotti Per Pound) |    |
| <b>ITALIAN PASTRIES</b>   | \$18 Per Dozen                                   |    |
| <b>MIXED COOKIES</b>  | \$28 Per Pound<br>(Approx 22 Cookies Per Pound)  |    |

Credit Card Information & Payment Is Required At Time Of Order | Menu Items & Prices Subject to Change | Menu Items Cannot Be Substituted And/Or Modified | Items Are Made In A Kitchen That May Contain Traces Of Peanuts, Tree Nuts, Sesame Seeds, Gluten, Wheat, Soy, Dairy, Shellfish & Seafood

48 Hour Advance Ordering Required