



CATERING MENU

Authentic Italian Restaurant in the Heart of Stafford

IN HOUSE SEMI-PRIVATE ROOM UP TO 40 GUESTS

FOR

Wedding Rehearsals & Receptions

Baptisms, Communions, Confirmations

Retirement Parties

Birthday Parties

Graduations

Business Gatherings

ZIBBIBO 73

RISTORANTE & WINE BAR

Off 610 on Route 1 South 2757 Jefferson Davis Hwy Stafford, VA 22554

540-288-3349

www.zibibbo73.com

zibibbo73@gmail.com

Per Person

Salads

(Minimum Of Ten Guest)

Zibbibo Salad 4

Mixed greens with cherry tomato,carrots,cucumbers in balsamic dressing

Insalata di Cesare ... 6

Romaine lettuce,focaccia croutons in Caesar dressing

Arugula e Parmigiano 6

Arugula,cherry tomatoes,Parmesan shavings,lemon dressing

Insalata di Campo 6

Mache lettuce, pear, walnuts, goat cheese,pear dressing

Insalata di Pomodori 7

Heirloom tomatoes, basil, taggiasche olive

Insalata di Arance, Finocchio 7

Orange, fennel, mixed green, black olive, grana padano, citrus dressing

Pasta Fredda (Pasta Salads)

Penne..... 9

Cherry tomatoes, fresh buffalo mozzarella, basil, sweet corn

Insalta di Riso 9

Arborio Rice, provolone, giardiniera (mixed veggies), tuna, eggs, ham

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.**

Pastas

*Per Person
(Minimum Of Ten Guest)*

Rigatoni alla Bolognese..... 11

Rigatoni pasta, meat ragu, marzano sauce

Strozzapreti alla Primavera ... 13

Grilled zucchini, yellow squash, mushrooms, cherry tomatoes and shaved pecorino toscano

Cannelloni Ripieni 15

Hollow pasta stuffed with jumbo lump crab and Maine lobster, served in a green beans, potato, and pesto sauce

Orecchiette 11

Pancetta, caciocavallo cheese, cherry tomatoes sauce

Penne con Gamberetti 15

Shrimp, asparagus, cherry tomatoes

Tortellini alla Panna 11

Cheese Tortellini, ham, mushrooms, cream sauce

Lasagna al Forno 12

Layered with ricotta, bechamel, veal, beef and pork ragu'

Risotti

Risotto alla pere e Gorgonzola 11

Arborio Rice, pear, walnuts, gorgonzola cheese

Risotto con Radicchio 11

Arborio Rice, nebbiolo vine radicchio shaved, parmesan cheese

Risotto al Granchio 14

Arborio Rice, crab and avocado

Risotto Porcini e Tartufo 13

Risotto carnaroli, porcini, truffle sauce

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Per Person

Pesce (Fish)

(Minimum of Ten Guests)

Salmone Grigliato

14

Grilled Salmon atlantic filet,organic cherry tomatoes,mint

Branzino al Forno

MP

Baked Mediterranean sea bass,green olive,cappers

Tonno alla Griglia

MP

Grill tuna,olive,sunfriedtomatoes chimichurry sauce

Capesante con Nocciole

MP /// MP

Pan seared Sea Scallops,hazelnut lemon sauce

Pollo (Chicken)

Pollo alla Siciliana

12

Pan seared chicken scaloppine ,cappers,olive in lemon butter sauce

Pollo Ripieno

12

Chicken stuffed with ricotta cheese and spinach,mushroom truffle sauce

Pollo alla Valdostana

12

Breaded Chicken medallions,Italian ham,fontina cheese

Rotolini di Pollo

12

Chicken wrapped with pancetta and sage

Pollo one of Three Ways

12

Parmigiana: Breaded Chicken breast, mozzarella, tomato sauce

Marsala: Porcini mushrooms in dry Sicilian Marsala wine Sauce

Piccata: Artichoke,Capers, Tomato finished in a lemon chardonnay wine sauce

With

Choice of Herb Roasted Potatoe or Mashed Potatoe-Choice of Glazed Baby Carrots or Green Beans Almandine

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Per Person

Beef, Lamb, Veal, Duck (Minimum Of Ten Guest)

Tagliata di Manzo Tartufato 18

Sliced NY strip ,truffle oil,shaved parmesan cheese

Filetto di Manzo Gorgonzola 20

Grilled Marinated beef tenderloin,gorgonzola,Barolo demi

Petto D'anatra 16

Pan seared Duck breast with taggiasche olive and orange pulp .

Brasato al Barolo 18

Braised beef in barolo sauce,organic pearl onions,wild mushroom

Puntine di Agnello MP

Grilled Lamb Chops with a rosemary pesto

Cotolette di Maiale 14

Pork loin breaded,porcini mushroom sauce and black truffle

With

Choice of Herb Roasted Potatoe or Mashed Potatoe

Choice of Rainbow Carrots or Green Beans Almandine

Sides

Each

Grilled Asparagus 3.00

Fingerling Potatoe 3.00

Rainbow Carrot 2.50

Garlic Mashed 2.00

Oven Roasted Herb Potatoe 1.50

Green Beans Almandine 3.00

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Per Person

(Minimum Of Ten Guest)

FINGER FOOD 2 PC PP

Polenta frita con gorgonzola dolce 6

Fried polenta with gorgonzola dolce

Arancini 6

Traditional Sicilian rice balls with cheese and ragu'

Cetriolo Ripieno 5

Cucumber stuffed with smoke salmon,organic cream cheese

Insalata Russa 7

Russian style salad with shrimp served on spoon

Capesante Grigliate MP /// MP

Saute marinated Scallops,mango mint sauce served on spoon

Pomodori Ripieni 4

Cherry tomatoes stuffed with tuna, goat cheese, chives

Crocchette 6

Potato croquette stuffed with cod,crispy pancetta

Tartine Miste 5

Mix canapés with cured Italian meat and cheese

Zucchini Ripieni 3

Grill Zucchini stuffed with sheep ricotta, roasted wild mushrooms

Fagottini 5

Puff pastry stuffed with pear, brie cheese, honey truffle

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SPIEDINI 2Pcs PP

Per Person

(Minimum Of Ten Guests)

Spiedino di Gamberi **10**

Pineapple, red onions and shrimp skewers

Spiedino di Pollo **7**

Grilled chicken and vegetable skewers

Spiedino di Filetto **12**

Grilled beef and vegetables skewers

Spiedino Caprese **6**

Marinated cherry tomato & mozzarella skewers

Spiedino di frutta **5**

Fresh fruit skewers

Spiedino di Prosciutto **7**

Parma Prosciutto e melon skewer

Dessert

Tiramisu' Cups **4.50 Ea**

Mini Cannoli **1.50 Ea.**

Chocolate Covered Strawberries **1.50 Ea.**

Panna Cotta **4.50 Ea.**

Tartine di Frutta **3.00 Ea.**

Tartar fruit with pasticciera cream

Strudel di Mele **3.50 Ea.**

Apple strudel with pinuts in zabaione cream

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CATERING PACKAGES

THE CARINI

\$22 PP

Salad

Insalata alla Zibibbo

Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinegarette

Main Entree

Choose One

Pappardelle Bolognese

House made wide pasta, in a traditional beef, veal and pork ragu', grana padano

V-Involtini di Melanzane

Breaded Eggplant stuffed with smoked provolone and ricotta cheese, served over pennette in a San Marzano sauce

Petto di Pollo One of Two Ways

Pollo Parmigiana: Chicken breast, mozzarella, tomato sauce and side of spaghetti tomato basil

Pollo Marsala: Oyster mushrooms in a dry Sicilian Marsala wine Sauce

DOLCI/DESSERT

CHOOSE ONE

Cannoli Sicilian (3 mini cannolis)

Pastry shell filled with ricotta cheese, chocolate chips & pistachio

Profiteroles

Choux pastry filled with whipping cream& topped with soft chocolate sauce

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THE CEFALU'

\$27PP

Salad

choose one

Insalata alla Zibibbo

Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinegarette

Caesar Salad

Romaine, foccacia croutons, parmesan caesar dressing

Main Entree

Choose One

Tortelloni di Parma

Cheese tortelloni, spinach, prosciutto, mushroom & mascarpone cream sauce

Gnocchi Ripieni al Gorgonzola in Salsa di Noci

Gnocchi stuffed with Gorgonzola, sausage, caramelized leeks, in a piedmont hazelnut cream sauce

Salmone Al Pistacchio

Pistacchio encrusted Norwegian Salmon over baby spinach and risotto with raspberry balsamic reduction

Petto di Pollo One of Two Ways

Pollo Parmigiana: Chicken breast, mozzarella, tomato sauce and side of spaghetti tomato basil

Pollo Marsala: Porcini mushrooms in dry Sicilian Marsala wine Sauce

DOLCI/DESSERT

CHOOSE ONE

Cannoli Sicilian (3 mini cannolis)

Pastry shell filled with ricotta cheese, chocolate chips & pistachio

Profiteroles

Choux pastry filled with whipping cream & topped with soft chocolate sauce

Italian Gelati

Vanilla, Chocolate, or Hazelnut

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THE CATANIA

\$35 PP

Appetizers

choose one

Bruschetta Three Way

Ricotta cheese, honey, walnuts, artichokes, sun dried tomato, eggplant caponata, arugula

Arancini di Riso

Traditional Sicilian fried rice croquettes, beef/pork ragu, mozzarella, caciocavallo cheese

Salad

choose one

Insalata alla Zibibbo

Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinegarett

Caesar Salad

Romaine, foccacia croutons, parmesan caesar dressing

Main Entree

Choose One

V-Fettucine con Verdure Grigliate

Grilled oyster mushrooms, zucchini, asparagus, in a saffron cream sauce

Salmone Al Pistacchio 20.73

Pistacchio encrusted Norwegian Salmon over baby spinach and risotto with raspberry balsamic reduction

Petto di Pollo One of Two Ways 18.73

Pollo Parmigiana: Chicken breast, mozzarella, tomato sauce and side of spaghetti tomato basil

Pollo Marsala: Porcini mushrooms in dry Sicilian Marsala wine Sauce

Vitello Saltimbocca Veal topped with prosciutto, smoked provolone cheese, sage in a creamy white wine sauce

DOLCI/DESSERT

CHOOSE ONE

Torta di Ricotta

Traditional Italian Ricotta Cheesecake

Tiramisu

Ladyfingers dipped in Lavazza espresso coffee, Marsala Wine & zabaglione mascarpone cream

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