

Catering Menu <sup>1</sup>/<sub>2</sub> Tray serves 6 – 8 people Full Tray serves 12- 16 people

## <u>Appetizers</u>

 Caprese

 ½ Tray
 \$ 45

 Full Tray
 \$ 80

Beef Steak tomatoes, fresh mozzarella, basil, EVOO, balsamic glaze from Modena

Arancini *\$ 3.00 each* Rice balls Stuffed with 100% Ground Beef, peas, mozzarella and cheese served with tomato sauce

> Salumi & Formaggi Charcuterie and cheeses ½ Tray \$ 55 Full Tray \$ 105

Prosciutto di parma, capicollo, salame, calabrese spicy salame, olives, provolone, Ricotta salata, grana padano, pecorino romano, served with crostini bread

Meatballs

*\$3.00 each* 100% Ground beef meatballs served with tomato sauce and cheese

## <u>Salad</u>

 ½ Tray
 \$ 45.73

 Full Tray
 \$ 75.75

### Panzanella Siciliana

Tomato, cucumber, red onion, croutons, black kalamata olives, chickpeas, fresh mozzarella, roasted peppers, avocado served with Balsamic glaze of Modena

Insalata della Casa

Mix greens lettuce, tomato, cucomber, carrots, balsamic vinaigrette.

Caesar Salad

Romaine lettuce, croutons, Grana Padano cheese and Caesar dressing.Add Shrimp \$ 32Add Salmon \$ 38Add Chicken \$ 28



## <u>Primi</u>

 ½ Tray
 \$ 65.73

 Full Tray
 \$ 95.73

#### Gnocchi alla Siciliana

Potato dumplings served with Italian sausage, cherry tomato, diced eggplant and shaved ricotta salata cheese.

#### Spaghetti alla Bolognese

spaghetti served with meat sauce.

## Spaghetti alla Carbonara

Spaghetti with crispy pancetta served in a creamy Parmigiano egg sauce

#### Lasagna Thinly sliced sheet pasta served with meat sauce, bechamel and Parmigiano cheese topped with mozzarella cheese

#### Penne alla Stagione

Penne pasta tossed with zucchini, mushrooms, yellow squash, grape tomatoes and spinach served with light red sauce

### Tortelloni alla Campagnola

Stuffed cheese tortelloni served with prosciutto, mushrooms, spinach, eggplant, zucchini and grape tomato in a creamy sauce

**Spaghetti al Pomodoro** Spaghetti pasta with basil and tomato sauce

## <u>Secondi</u>

 ½ Tray
 \$ 75.73

 Full Tray
 \$ 105.73

#### Eggplant Parmigiana

Thinly sliced fried eggplant served with tomato sauce, basil, Parmigiano cheese and mozzarella cheese

#### Pollo Parmigiana

Thinly sliced breaded chicken breast served with tomato sauce and mozzarella cheese

Salmone al Pistachio Pistachio crusted Norvegian salmon

**Pollo Marsala** Chicken breast Scaloppini, wild mushrooms, Sicilian Marsala sauce

#### Eggplant Rollantini

Lightly breaded eggplant stuffed with ricotta cheese, served with tomato sauce and mozzarella cheese

#### Sausage and Peppers

Italian roasted sweet rope sausage with onion, red peppers, green peppers served in a white wine sauce or tomato sauce

#### Veal Scallopini

Veal scallopini thinly sliced, served with mushrooms in a creamy lemon sauce

## <u>Tray</u>

½ Side

Mix veggie	\$ 40
Broccoli	\$ 40
Brussels sprouts roasted	\$ 45
Roasted rosemary potato	\$ 40
Mashed potatoes	\$ 45
Saffron Rice	\$ 45
String beans	\$ 45

## <u>Schiacciata Tray</u> <u>Sandwich Tray</u>

*Half sandwiches made on brick oven pizza for \$105 25 sandwiches of your choice* 

#### San Daniele

Prosciutto di Parma, tomato sliced, fresh mozzarella, arugula, balsamic glaze from Modena

#### Romana

Ham, fresh mozzarella, tomato, mayo and romaine lettuce

### Pollo Arrostito

Roasted chicken breast served with romaine lettuce, tomato, avocado, pesto mayo and bacon.

#### <u>Dessert</u>

Tiramisu\$ 59,73Torta al Limone\$ 59,73Torta della Nonna\$ 59,73Torta Cioccolato\$ 59,73Mini cannoli Siciliani\$ 3,00 each

### <u>Gelato</u>

\$ 60 Each

Choice of: Cioccolato, Vanilla, Fragola, Nocciola, Pistacchio

## <u>Beverage</u>

Coffee, tea, espresso, lemonade, water, soft drink





# *The Carini 32.73\$ p/p*

## <u>Salad</u>

Insalata alla Zibibbo Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinaigrette

# Main Entree

Choose One

**Tagliatelle Bolognese** Fresh pasta in traditional beef ragu, Grana Padano.

Melanzane Parmigiana Breaded eggplant stuffed with fresh mozzarella, parmesan, served over spaghetti in tomato San Marzano sauce

**Pollo Parmigiana** Thinly sliced breaded chicken breast served with tomato sauce and mozzarella cheese

**Pollo Marsala** Chicken breast scaloppina, wild mushrooms, Sicilian Marsala sauce

## <u>Dolci – Dessert</u>

**2 Cannoli Sicilian** Pastry shell filled with ricotta cheese and chocolate chips.





# *The Cefalu 35.73\$ p/p*

<u>Salad</u> Choose one

Insalata alla Zibibbo Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinaigrette

> **Caesar Salad** Romaine, focaccia, croutons, parmesan Caesar dressing

## <u>Main Entree</u>

Choose one

**Tortelloni di Parma** Cheese tortelloni, spinach, pancetta, mushroom and mascarpone cream sauce

#### **Gnocchi al Pesto** Gnocchi in creamy pesto sauce topped with mozzarella cheese and parmesan cheese

**Salmone al Pistachio** Pistachio encrusted Norwegian Salmon over baby spinach and truffle French fries with raspberry balsamic reduction

Pollo Parmigiana Thinly sliced breaded chicken breast served with tomato sauce and mozzarella cheese

**Pollo Marsala** Chicken breast scaloppina, wild mushrooms, Sicilian Marsala sauce

## <u>Dolci – Dessert</u>

Choose one

**2 Cannoli Sicilian** Pastry shells filled with ricotta imported from Sicily with chocolate chips and pistachio

Profiterole Cake Choux pastry filled with whipped cream and topped with soft chocolate sauce



# *The Palermo 42.73\$ p/p*

Appetizers Choose one

**Italian Flat Bread** Brick oven flat bread, pesto, ricotta honey walnut, tomato, basil

Arancini di Riso Traditional Sicilian fried riceballs, beef ragu, mozzarella, Romano cheese

## <u>Salad</u>

Choose one

Insalata alla Zibibbo Mixed greens, carrots, cucumber, cherry tomatoes, balsamic vinaigrette

> **Caesar Salad** Romaine, focaccia croutons, parmesan Caesar dressing

## <u>Main Entree</u>

Choose one

**Fettucine con Gamberi Alfredo sauce** Fresh tagliatella pasta with shrimp in Alfredo creamy sauce

#### Salmone al Pistachio Pistachio encrusted Norwegian Salmon over baby spinach and truffle Frenchfries with raspberry balsamic reduction

Pollo Parmigiana Thinly sliced breaded chicken breast served with tomato sauce and mozzarella cheese

Pollo Marsala Chicken breast scaloppina, wild mushrooms, Sicilian Marsala sauce

**Veal Parmigiana** Tender veal top round lightly breaded, served mozzarella, Parmesan, and side of Spaghetti in tomato sauce

<u>Dolci – Dessert</u>

Choose one

Cheesecake Rocher Traditional Italian Cheesecake with Rocher chocolate sauce

Tiramisu Lady fingers dipped in Lavazza coffee Zabaglione mascarpone cream



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