

Catering Menu

Please call the restaurant for current prices for each catering option below

House-made cake can be ordered upon request.

All menus include: coffee, tea, soda and chocolate pizza.

OPTION 1

Antipasto / served family style

Delle Valli – dry sausage, roasted peppers & mozzarella

Calamari Fritti – fried calamari

Caldo – stuffed eggplant

Pasta

Penne Pomodoro – penne with fresh tomatoes, basil and garlic

Carne or Pesce / choice of one

Pollo Quattro Funghi – chicken with a four mushroom sauce

Vitello al Limone – veal with lemon and capers

Lemon Sole – gratinati style

Salmone – wild salmon baked with finely cut roasted peppers and tomatoes

OPTION 2

Antipasto / served family style

Delle Valli – dry sausage, roasted peppers & mozzarella

Calamari Fritti – fried calamari

Caldo – stuffed eggplant

Cozze in Capello – steamed mussels in our traditional tomato sauce

Pasta / served family style

Penne Pomodoro – penne with fresh tomatoes, basil and garlic

Risotto / served family style

Risotto alla Zia Minuccia – arborio rice w/porcini mushrooms,
fontina, mascarpone, parmigiano and gorgonzola

Carne or Pesce / choice of one

Carre D'Angelo – rack of lamb seasoned with our special spices

Gamberoni al Limone – shrimp in lemon sauce

OPTION 3

Antipasto / served family style

Buffala con Pomodoro – buffalo mozzarella w/olive oil and balsamic vinegar

Caldo – stuffed eggplant

Polpo ala Brace – grilled octopus

Insalate / served family style

Insalata Mista – baby mixed greens

Pasta / served family style

Ripini (stuffed pasta)

Ravioli Special

Carne or Pesce / choice of one

Veal or Chicken Pillard – baked chicken encrusted with nuts topped with chopped salad

Bistecca Ai Ferri – 16 oz. grilled prime beef

Carre D'Angelo – rack of lamb seasoned with our special spices

Cernia all'Abruzzese – black sea bass topped with tomato sauce with capers, olives and red peppers

Gamberoni al Limone – shrimp in lemon sauce

