

Breakfast Packages

Prices are per person. 15 person minimum

Peninsula: Bagels, Muffins, Yogurt, Fruit, Orange Juice **\$9**

Trattoria: Pastries, Scrambled Eggs, Bacon, Potatoes, Fruit Orange Juice **\$15**

Italiano: Steak & Eggs Wrap, French Toast, Pastries, Potatoes, Fruit, Orange Juice **\$18**

Sandwiches & Wraps

Roma: Choice of 10 Sandwiches **\$80**

Diavolo: capicola, salame, soppressatta, roast pepper relish, fontinella, chipotle aioli

Italiano: Italian deli meats, house dressing, provolone, lettuce, tomato, banana peppers

Caprese: Fresh tomato, fresh mozzarella, greens, pesto aioli

Venice: Choice of 10 Wraps **\$85**

Turkey: Turkey, bacon, ham, fontina, lettuce, tomato, cheddar, avocado aioli

Chicken Caesar: Grilled chicken, Romaine lettuce, Caesar dressing, feta

Stir Fry: fresh veggies, Balsamic-Peanut sauce

Milano: Choice of 5 Sandwiches and 5 Wraps **\$90**

Boxed Lunch

(10 person min)

Choose any sandwich or wrap, chips, & cookie **\$10**

Dessert

6/12 portions

Tiramisu **\$35/\$65**

NY Cheesecake **\$30/\$50**

Chocolate-Hazelnut Brownie **\$35/\$65**

Cannoli **\$25/\$45**

Peanut Butter Cup

Heath Bar

Cookies N' Cream

Biscotti by Dozen **\$9**

Beverages

Bottled Water **1**

San Pellegrino Sparkling **3**

Panna Still **3**

Blood Orange Soda **2.50**

Lemon Soda **2.50**

Red Bull **3.50**

Fever Tree Ginger Beer **3.50**

Appetizers

Half/Full

- Anitpasto Misto: Italian Meats, cheeses, macerated vegetables **\$40/\$75**
 Polenta: Crispy polenta, mushrooms, Balsamic-Gorgonzola cream sauce **\$35/\$65**
 Bruschetta: Grilled focaccia, warm vegetables, fresh mozzarella **\$35/\$65**
 Carrot Hummus: served with pita, pasta chips, dipping veggies **\$35/\$65**
 Stuffed Meatball: 4 cheese stuffed meatball, marinara, grilled focaccia **\$50/\$100**
Carne Amore: Sausage, meatballs, peppers, & onions **\$40/\$75**

Arancini: Risotto Croquettes

Half/Full

- Crab: Lump crab, capers, cocktail aioli **\$50/\$95**
 Marsala: Chicken, mushrooms, Marsala aioli **\$40/\$75**
Cheese: 4 Cheese, smoked tomato marinara **\$35/\$75**

Salads

Half/Full

- House: Greens, red wine vinaigrette, assorted vegetables **\$35/\$65**
 Caesar: Romaine lettuce, Caesar Dressing, Focaccia croutons **\$35/\$65**
 Wedge: Iceberg, buttermilk ranch, cherry tomatoes, scallions, candied walnuts, Gorgonzola **\$35/\$65**
 Caprese: Fresh tomato, Fresh mozzarella, Basil, Garlic Oil, Balsamic reduction **\$40/\$75**

Create your own pasta with sauce starting at \$40/\$75

<u>Pasta</u>	<u>Sauce</u>	<u>Additions</u>
Penne	Marinara	Meatballs 12/24
Farfalle	Alfredo	Sausage 12/24
Rigatoni	Puttanesca	Smoked Bacon 9/18
Fusili	Arabiatta	Chicken 18/36
Fettuccine	Diavola	Shrimp 20/40
Whole Wheat Rotini 5/10	Bolognese	Vegetables 12/24
Gluten Free 10/20	Pesto Cream	

Consuming raw or undercooked food can be hazardous to your health.

Please make note of any food allergies or dietary specifications before placing your order

Signature Items

- Lasagne \$70/\$135** Beef & sausage ragu, spinach, 3 cheese lasagne with marinara
- Rotolo \$80/\$155** Fresh pasta rolled with ricotta and spinach, with marinara & Alfredo
- Pollo Gorgonzola \$50/\$95** Grilled chicken, mushrooms, sun-dried tomatoes, spinach, Gorgonzola pesto white wine sauce, fusilli
- Baked Ziti** Vegetarian marinara \$45/\$85 or Bolognese \$55/\$90

Handmade Ravioli

- 3 Cheese Spinach \$45/\$85** Tomato-basil sauce with mushrooms, snow peas, spinach
- BBQ Chicken \$50/\$95** Roast pepper cream sauce with mushrooms and roast corn
- Sausage Asiago \$55/\$95** Tomato cream sauce with peppers and onions
- Artichoke Brie \$45/\$85** Pesto butter sauce with shallots, broccoli, and toasted almonds
- Pumpkin \$45/\$85** Shallots, mushrooms, chile pepper, toasted hazelnuts, Madeira cream sauce
- Smoked Salmon \$75/\$145** Creamy tomato sauce with capers, mushrooms, and spinach
- Crab Mascarpone \$85/\$165** Scallions, mushrooms, roast corn, Dijon-caper cream sauce
- Lobster \$115/\$225** Saffron pesto sauce, leeks, capers, zucchini, and yellow squash

A LA CARTE

Meat & Seafood

- Salmon 55/105
Shrimp 50/95
Grilled Chicken 35/65
Chicken Saltimbocca 95/185
Meatballs 30/55
Sausage 35/65
Parmesan 45/85
Eggplant or Chicken
Veal 55/105

Vegetables

- Veggie Medley 35/65
Haricot Vert 40/75
Honey Glazed Carrots 30/55
Brussels Sprouts 40/75

Sides

- Roast Red Skin Potatoes 35/65
Whipped Potatoes 35/65
Asiago
Gorgonzola
Smoked Salmon Dill
Risotto 40/75
Four Cheese
Port Mushroom
Pesto Vegetable

All prices are based on half pan/full pan sizes. 48 hour preferred on most orders. Half pans are a.k.a. half hotel pans. A hotel pan is the basic unit of measure in foodservice.

**A full pan fits in most chaffing dishes. 2 halves in a chaffing dish.
A half pan usually has about 10-6oz portions, full pan 20-6oz portions**

Delivery may be available, with fee. \$100 minimum order.

Discounts and any other promotions not applicable

Include bread service for \$.65 per person