



## Catering Menu



### Appetizers

Each appetizer feeds 15 people

**Fruit Tray** - Variety of fruits sliced. \$45

**Vegetable Tray** - Variety of cut vegetables. \$45

**Antipasto Misto** - Prosciutto, salami, provolone cheese, olives and Giuseppe's special touch. \$50

**Calamari Fritti** - Fried squid served with our homemade marinara sauce. \$50

**Funghi Ripieni** - Mushrooms stuffed with our crab meat mixture and parmesan cheese then baked. \$50

**Bruschetta alla Siciliana** - Toasted crostini brushed with olive oil and garlic served with Giuseppe's bruschetta sauce. \$40

**Pizzetta (Personal Size)** - 2 for \$25

### Main Course, Starters and Dessert

\$27.50 per adult (Child's prices and menu vary)

Prices include choice of one from each category, coffee, tea, and soda.

### Sides

House Salad with Homemade Italian Dressing

Caesar Salad

Cup of Soup of the Day

### Entrees

Pick four for your guest to choose from.

**Penne alla Putanesca** - Spaghetti served with black olives, onions and in a spicy garlic marinara sauce. Add chicken at no extra cost.

**Penne alla Matriciana** - Penne and pancetta served in a marinara sauce. Add shrimp at no extra cost.

**Fettuccine Alfredo (with chicken or shrimp)** - Rich and creamy Alfredo sauce tossed with homemade fettuccine noodles.

**Ravioli di Carne** - Meat ravioli with homemade marinara sauce.

**Tortellini Tre-Colori** - Cheese filled tortellini in a creamy Alfredo sauce.

**Lasagna in Bianca** - Layers of pasta, ground chicken, spinach, mushrooms, mozzarella cheese and topped with a light cream sauce.

**Filetti di pollo con Carciofini** - Chicken breast cooked with artichoke hearts and sun dried tomatoes in a rose wine sauce, served with linguine.

**Petto di Pollo alla Marsala** - Chicken breast cooked with marsala wine and mushrooms, served with fettuccine.

**Filetti di Pollo alla Siciliana** - Chicken breast sautéed with roasted red peppers and sun dried tomatoes in a rose wine sauce, served with penne.

**Lasagna alla Bolognese** – Layered pasta, ricotta filled, ground beef, tomato sauce and Giuseppe's blend of herbs and spices.

**Petto di Pollo alla Francese** - Chicken breast sautéed with mushrooms, and a lemon white wine butter sauce, served with fettuccine.

**Linguine con Vongole** - Fresh little neck clams cooked with garlic and herbs, sautéed in a white wine sauce.

**Gamerone Fra Diavolo** - Jumbo shrimp sautéed in a spicy marinara sauce, served with fettuccine.

**Gamberone alla Siciliana** - Jumbo shrimp cooked with roasted red peppers and a creamy rose sauce, served with linguine.

**Vitello alla Marsala** - Tender veal medallions sautéed with mushrooms and marsala wine, served with fettuccine.

**Vitello Salti in Bocca** - Tender veal medallions served with eggplant, prociutto ham and topped with mozzarella cheese, served with fettuccine.

## Desserts

Double Chocolate Mousse Cake

Coconut Cake

Chocolate Chip Cookies

Brownies

Cannoli's

Tiramisu



## Other Services Available

Bartender (4 hours min) - \$25 per hour

DJ and Dance Floor – Depends on Size

Projector and Screen - \$150

\* Other services are available upon request



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