All foods are ready to be served buffet style and include disposable plates and cutlery We suggest a delivery time of approximately 20 minutes prior to your service time.

Half tray serving recommended for 6 - 12 guests Full tray serving recommended for 15 - 20 guests

ANTIPASTI	half tray	full tray
Fresh Mozzarella Sticks with or without prosciutto, marinara	80	155
Fritto Misto zucchini, calamari, shrimp, vinegar peppers, spicy marinara	85	165
Marinated Grilled Vegetables VE, GF (24 hours notice required) chef's selection, sea salt, fresh cracked black pepper, extra virgin olive oil	90	175
Eggplant Parmigiano V roasted eggplant, marinara, mozzarella	100	195
Grilled Octopus GF celery hearts, castelvetrano olives, cipollini	120	235
Jumbo Shrimp Cocktail GF (24 hours notice required) spicy cocktail sauce, lemon	130	255
Tuna Tartare* diced yellow fin tuna, avocado, crispy garlic, black olive dressing	135	265

Wagyu Meatballs with Fresh Whipped Ricotta

Made from Fresh Ground Imperial Wagyu, Italian Sausage and Veal

1/2 Tray 95 Full Tray 185

half tray full tray

INSALATE

		Juli
Classic Caesar romaine lettuce, parmigiano cheese, garlic croutons	75	145
Tomato Mozzarella V, GF cherry tomatoes, fresh mozzarella, olive oil, fresh basil	80	155
Chopped Wedge iceberg, endive, cherry tomato, pancetta, candied walnuts, gorgonzola, croutons	80	155
Verde Salad VE, GF cucumber, avocado, marcona almonds, honey rosemary dressing	85	165
WOOD-FIRED PIZZA Margherita V fresh mozzarella, tomato, basil		12" pie 27
Vodka Pepperoni fior di latte, mozzarella, basil		28
Spicy Calabrese mozzarella, salami, lacinato kale, olio santo		29
Black Truffle		

PASTA gluten free pasta – ½ tray +10 full tray +20	half tray	full tray
Burrata Ravioli V ricotta, marinara, parmesan	75	145
Penne Fresh Tomato and Basil VE onion, garlic, olive oil	80	155
Rigatoni Garlic and Oil VE garlic, olive oil	80	155
Penne alla Vodka V onions, spicy tomato, light cream sauce	95	185
Penne Carbonara pancetta, prosciutto, bacon, onions, cream sauce	95	185
Penne Bolognese turkey, cream, parmigiano reggiano	110	215
Zitoni Genovese braised short rib, sweet onions, pecorino romano	120	235
Seafood fra Diavolo scallops, shrimp, calamari, tomato, brandy, crushed chili	125	245
SPECIALTIES	half tray	full tray
Chicken Lemon and Butter chicken breast, lemon, butter	110	195
Chicken Parmigiano thinly pounded chicken, marinara, mozzarella	110	195
Chicken Milanese breaded chicken cutlet, tricolore salad, lemon vinaigrette	110	195
Chicken Dominic GF white balsamic, chili flakes, potatoes	110	195
Shrimp Scampi GF garlic butter, fresno chili, lemon, fennel	125	245
Faroe Island Salmon Oreganato* seasoned breadcrumbs, lemon, white wine, garlic butter	135	265
Grilled Branzino GF sea salt, black pepper, extra virgin olive oil, lemon	135	265
SIMPLY GRILLED seasoned with sea salt and fresh cracked black pepper	half tray	full tray
Chicken Breast GF	110	195
Jumbo Shrimp GF	125	245
Salmon* GF	135	265
VE – vegan V – vegetarian GF – gluten-free Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellf.	sh reduces the ri	sk of foodborn

^{*}Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

STEAKS & CHOPS served sliced for your convenience with our house steak sauce seasoned with sea salt and fresh cracked black pepper	half tray	full tray
Lamb Chops* GF Filet Mignon* GF New York Strip* GF	250	495 495 495
	250	
	250	
CONTORNI	half tray	full tray
Sautéed Spinach VE, GF garlic, extra virgin olive oil	65	125
Steamed Broccoli VE, GF sea salt, lemon	65	125
Jumbo Asparagus VE, GF lemon, extra virgin olive oil, cracked pepper	65	125
Mixed Wild Mushrooms VE, GF garlic, shallots, extra virgin olive oil	65	125
Grilled Broccolini VE, GF calabrian chili, meyer lemon	65	125
Crispy Smashed Fingerling Potatoes GF garlic, parmigiano, herbs	65	125

DESSERTS	half tray	full tra
Fresh Fruit VE, GF seasonal fresh fruit and berries	65	125
Tiramisu V espresso liqueur, ladyfingers, mascarpone mousse	65	125
Oreo Zeppole V double stuffed, malted vanilla milkshake	65	125
Cannoli V chocolate chip or pistachio	65	125



NY STYLE CHEESECAKE

brûlée sugar, whipped cream

9" cake 125

20 LAYER CHOCOLATE CAKE

 $chocolate\ devils\ food\ cake, peanut\ butter\ mascarpone$

per slice 29

Whole 10" cakes availabe upon request (48hrs notice required)

Pricing and availability subject to change. Delivery charges may vary by location.
48 hours notice required on all catering orders.