**CATERING MENU**

$40

CALAMARI FRITTI

Fresh calamari, lightly breaded and fried, served with marinara sauce on the side

$40

EGGPLANT ROLLANTINI

Battered eggplant rolled with a filling of ricotta cheese, spinach and ground walnuts topped with marinara sauce and mozzarella

$40

ANTIPASTO

Mixed plate of meats, cheeses and vegetables

$55

COZZE

Pei mussels, clams and sausage in white wine and garlic or marinara sauce

$60

CLAMS

Clams sauteed in white wine and garlic or marinara sauce

$60

GNOCCHI SORRENTINO

Homemade potato pasta in light blush sauce garnished with fresh mozzarella cheese

$50

PENNE VODKA

Penne pasta with pancetta and peas in a vodka rose cream sauce

$65

GNOCCHI GORGONZOLA

Homemade potato pasta in a creamy gorgonzola sauce

$50

POLLO PICATTA

Sautéed chicken breast with mushrooms and capers in a lemon white wine sauce over cappellini

$60

POLLO FRANCHESE

Chicken breast dipped in eggs, sauteed with capers in a lemon white wine sauce over cappellini

$60

POLLO PARMIGIANA

Lightly breaded chicken cutlet baked with fresh marinara sauce and mozzarella cheese

$70

VITELLO PICCATA

Veal medallions with mushrooms and capers in a lemon-white wine sauce over cappellini

$75

VITELLO FONTANA

Veal medallions sautéed with porcini mushroom and prosciutto, topped with mozzarella and finished in a cognac demi-glace sauce

$90

SALMON

Filet of grill salmon served with sautéed spinach and brushccetta sauce on the side

$80

TILAPIA

Saint Pete's fish sautéed with capers, sundered tomatoes and asparagus in white wine lemon sauce

$50

**DESSERT**

Tiramisu

$60

Canolli,

$60

Torta Calabrese

$80