

	Quantity	Price
Coconut Shrimp with Coconut Milk and Dark Rum.....	2	\$8.95
Sea scallops Wrapped with bacon.....	4	\$10.95
Stuffed Littleneck Clams Oreganata or casino.....	6	\$6.95
Buffalo wings.....	6	\$4.95
Mini Crab Cakes served with Targon Sour Cream	1	\$3.95
Chicken Tenderloin Milanaise served with Honey mustard dressing.....	3	\$5.50
Chicken or shrimp Skewers with sesame garlic dipping sauce	Chicken	\$6.95
	3 Shrimp	\$13.95
Stuffed Mushrooms filled with choice of		
Vegetable, cheese, and fresh herb.....	3	\$4.00
Crab and spinach.....	3	\$5.50
Meat stuff all served in a Trapanese sauce.....	3	\$5.50
Tenderloin of beef Croistini filet mignon served on Toasted herb Italian bread topped with grilled onion And hoarse raddish sauce.....	3	\$8.95
Baked Brie Crostini Brie cheese served on toasted bread With shrimp scampi, honey and toasted almonds.....	3	\$12.95

Appetizer Platters

	<u>Small</u> (serves 8-10)	<u>Large</u> (Serves 15-20)
Asparagus Salad Alla Rosie <i>Asparagus Spears Served with fresh mozzarella sliced tomatoes Roasted peppers and sun-dried tomatoes.....</i>	\$49.75	\$90.50
Antipasto Platter <i>Mortadello, Fresh mozzarella, Provolone, Salami, Prosciutto, Roasted Peppers, Sundried tomatoes, Olives, Mushrooms, Pepperoncini, Anchovies and Egg Garnish.....</i>	\$43.75	\$80.50
Shrimp Cocktail Platter <i>served with cocktail Sauce.....</i>	\$55.95 (20 pcs.)	\$99.50 (40 pcs.)
Stuffed Mozzarella <i>wrapped with sun-dried Tomatoes, Basil Roasted Peppers served With or with out prosciuttot.....</i>	\$50.95 (20 pcs.)	\$90.50 (40 pcs.)
Fresh Mozzarella <i>served with Tomato Basil & Roasted Peppers.....</i>	\$50.95 (20 pcs.)	\$90.50 (40 pcs.)

SALADS

	<u>Full tray</u>
Caesar Salad <i>crisp romaine lettuce dressed with Our homemade Caesar dressing and croutons.....</i>	\$36.00
Mixed Green salad <i>served with lemon parmigana Dressing.....</i>	\$32.00
Tri Color salad <i>with Raddichio, Arugula, and Endive, Served with balsamic vinaigrette.....</i>	\$36.00
House Salad <i>with Roasted Peppers, Red Onion, Mushroom, Cucumber, Tomato, Artichoke Served with Balsamic Vinaigrette.....</i>	\$29.00

Wraps(cut into 3rds)

Price per wrap

Tuna Wrap	6.95
Turkey Wrap	6.95
Ham & Cheese Wrap	6.95
Chicken Salad Wrap	6.95
Roast Beef Wrap	6.95

ALL WRAPS ARE SERVED WITH LETTUCE & TOMATOE

Gourmet Wraps(cut into 3rds)

Price Per wrap

Mafia Wrap Fresh Mozzarella, Sun Dried Tomatoes,
Artichokes, Roast Peppers, Proschitto, and Basil..... 8.95

Smoked Salmon Fresh mozzarella Red Onion
and Tomatoes 8.95

Proschitto Fresh Mozzarella, Tomatoes,
and Basil..... 8.95

Sciliano Breaded Eggplant, Fresh Mozzarella,
Roasted Peppers Topped with a Pesto Sauce..... 8.95

Tuscany Wrap avocado Bacon, Sausage, Arrugula,
Roasted Peppers, Sun Dried Tomatoe
Pesto & Olive Pesto..... 8.95

Grilled Chicken Broccoli Rabe, Roasted Peppers, &
Fresh Mozzarella..... 8.95

Veggie Grilled Vegetables, Brushetta and
Fresh Mozzarella8.95

Cajun Shrimp Ceeaser wrap..... 8.95

Turkey Wrap Avocado, Lettuce, Tomatoes and Mayo 8.95

Roma Grilled Chicken, Brushetta and Fresh Mozzarella 8.95

PASTA

Cavatelli, Farfalle, Fusille, Penne, Rigatoni; Ziti

	<u>Half Trays</u>	<u>Full Trays</u>
<i>Alfredo</i> <i>Parmesan Cheese With Heavy Cream..</i>	\$38.00	\$74.00
<i>Amatriciana</i> <i>Parmesan Pancetta and Onions In A Marinara Sauce</i>	\$37.00	\$69.00
<i>Bolognese</i> <i>Beef, prosciutto, Carrots, Celery, Onions and Garlic In A Tomato Sauce.....</i>	\$38.00	\$74.00
Broccoli and Garlic In Extra Virgin Olive Oil.....	\$36.00	\$64.00
Broccoli Rabe, Roasted Garlic and Extra Virgin Olive Oil.....	\$41.00	\$74.00
<i>Carbonara</i> <i>Parmesan Cheese, Prosciutto and Heavy Cream.....</i>	\$38.00	\$74.00
Marinara <i>Traditional Tomato Sauce With Garlic and Fresh Herbs.....</i>	\$31.00	\$54.00
Primavera <i>Fresh Vegetables In A Tomato Basil, Garlic Olive Oil or Pink Sauce.....</i>	\$38.00	\$74.00
Vodka <i>Flavored With shallots prosciutto mushroom peas, Fresh Tomatoes, cream Sauce.....</i>	\$36.00	\$68.00
Salmon and Asparagus <i>In A Tomato Cream Sauce.....</i>	\$41.00	\$74.00
Sausage and Wild Mushroom Marinara <i>Traditional Tomato Sauce With Assorted Wild Mushrooms.....</i>	\$38.00	\$68.00
Toarmina <i>Shrimp, Prosciutto, Peas and Mushrooms In A Pink Cream Sauce.....</i>	\$47.00	\$94.00

BAKED PASTA DISHES

Baked Ziti <i>Traditional Baked Ziti With Cheese and Marinara Sauce...</i>	36.00	68.00
Lasagna <i>Noodles Layered With Fresh Ricotta Cheese and Our Homemade Meat Sauce.....</i>	45.00	83.00
Stuffed Shells: <i>Shell shaped pasta filled with a mixture of ricotta and fresh homemade mozzarella cheese topped with our own home made sauce</i>	34.00	62.00
Cheese ravioli: <i>Homemade cheese ravioli topped with marinara Sauce.....</i>	\$34.00	\$62.00
Manicotti: <i>Tube shaped pasta filled with a mixture of ricotta and Fresh homemade mozzarella cheese and spinach topped with our own home made sauce</i>	\$34.00	\$62.00
Meatballs: <i>Homemade meatballs with marinara sauce.....</i>	\$36.00 (20 pc)	\$68.00 (40 pc)
Eggplant Rollatini: <i>Fresh eggplant batter dipped and fried, Stuffed with ricotta cheese, then rolled and topped with mozzarella cheese.....</i>	\$40.00	\$75.00

BEEF

Filet Mignon Tips With Artichokes <i>Grilled Medallions Of Filet Mignon With Artichoke Hearts In Warm Vinaigrette.....</i>	\$.90.00	\$180.00
Filet Mignon Barolo <i>Medallions Of Filet Mignon Sauteed In A Barolo Red Wine Sauce.....</i>	\$90.00	\$180.00
Filet Mignon Fungi <i>Grilled Medallions Of Filet Mignon, Served With Wild Mushrooms, In A Madeira Wine Sauce.....</i>	\$93.00	\$186.00

Chicken

Chicken Afumacata: <i>Breast of chicken sautied in a lemon butter White wine sauce topped with tomato and smoked mozzarella.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)
Chicken Balsamico: <i>Chicken tenderloins flambeed with balsamic Vinegar finished in a brown demi glaze w/onions and mushrooms</i>	\$45.00 (15 pc)	\$85.00 (30 pc)
Chicken Dijonaise: <i>Chicken tenderloins sauteed with shallots and Mushrooms in Dijon mustard, brandy cream sauce.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)
Chicken Francaise: <i>Breast of chicken dipped in egg batter, sauteed and finished in lemon butter white wine sauce.....</i>	\$45.00 (15 pc)	\$85.00 (30 pc)
Chicken Marsala: <i>Breast of chicken sauteed with mushrooms in a Marsala wine sauce.....</i>	\$45.00 (15 pc)	\$85.00 (30 pc)
Saltibocca Rollentini <i>Spinach & prosciutto topped with mozzarella And sherry glaze.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)
Sorrento Rollentini <i>Eggplant, Tomatoe and prosciutto topped with Mozzarella and sherry glaze.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)
Pecan Crusted Chicken <i>in a pure honey Dijon mustard sauce.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)
Chicken Parmesan: <i>Breaded breast of chicken cutlet topped with Mozzarella, baked in a marinara sauce</i>	\$45.00 (15 pc)	\$85.00 (30 pc)
Chicken Primavera: <i>Chicken tenderloins sauteed with julienne Vegetables in a brandy tomato cream sauce.....</i>	\$45.00 (15 pc)	\$85.00 (30 pc)
Chicken Giambotta: <i>Chicken tenderloins sauteed with sweet Italian Sausage, onions, peppers mushrooms and potatoes in an aged Vinegar demi glaze.....</i>	\$45.00 (10 pc)	\$85.00 (20 pc)

PORK

Roast Pork Loin Giambotta: <i>Boneless pork loin sauteed with Sweet sausage, potatoes, vinegar peppers, mushrooms and onions in a white wine marinara sauce.....</i>	\$45.00	\$85.00
Roast Loin of Pork: <i>Whole boneless pork loin, lightly seasoned and Roasted in a roasted au pour sauce.....</i>	N/A	\$105.00
Stuffed Pork Tender Loin <i>with apple, Ham in a bouden sauce.....</i>	N/A	\$105.00
Sausage & Peppers: <i>Sweet Italian sausage sauteed with peppers, Onions & potatoes in a white wine marinara sauce.....</i>	\$32.00	\$68.00

VEAL

Veal Marsala: <i>Veal scaloppini sauteed with mushrooms in a Marsala wine sauce.....</i>	\$55.00 (20 pc)	\$105.00 (40 pc)
Veal Piccata: <i>Veal scaloppini sauteed with lemon butter, White Wine, garnished with capers.....</i>	\$55.00 (20 pc)	\$105.00 (40 pc)
Veal Saltimbocca: <i>Veal scaloppini sauteed, topped with prosciutto, Mozzarella and sage in a wine sauce over a bed of sauteed Spinach.....</i>	\$55.00 (15 pc)	\$105.00 (30 pc)
Veal Sorrentino: <i>Veal scaloppini topped with eggplant, prosciutto and mozzarella, finished in a marinara demi glace.....</i>	\$55.00 (15 pc)	\$105.00 (30 pc)

SEAFOOD

	<u>Half</u>	<u>Full</u>
Red Snapper Marechiaro: <i>Filet of red snapper sauteed in a light Tomato sauce, garnished with clams and mussels.....</i>		Market
Salmon Piccata: <i>salmon filet sauteed in a lemonbutter white wine sauce, garnished with capers.....</i>		Market
Shrimp Fra Diavolo: <i>Jumbo shrimp sauteed in a spicy red sauce (Choice of mild, medium or hot).....</i>		Market
Shrimp Francaise: <i>Jumbo shrimp dipped in a lightly seasoned egg Batter, sauteed in lemon butter, white wine sauce.....</i>		Market
Grilled Shrimp: <i>Marinated jumbo shrimp grilled to perfection Served over assorted roasted vegetable.....</i>		Market
Seafood Stuffed Shrimp: <i>Jumbo shrimp stuffed with crabmeat, Scallop and shrimp, baked and finished in a brandy tomato cream Sauce.....</i>		Market
Sole Oreganata <i>Filet of sole sprinkled with seasoned breadcrumbs Herbs baked and finished with lemon butter, white wine sauce....</i>		Market
Zuppa De Pesce: <i>Calamari, clams, mussels, red snapper, Sea scallops and Shrimp simmered in a light tomato broth.....</i>		Market
Shrimp Scampi: <i>Jumbo shrimp with garlic and Italian herbs, in a lemon white wine sauce</i>		Market
Stuffed Sole: <i>Filet of sole stuffed with crabmeat, Lobster Francese egg batter style, sauteed in a lemon butter white wine sauce</i>		Market
ST. Peter's Fish Stellina: <i>Pruscutto, shrimp and artichoke topped with fresh herbs and a touch of garlic lemon sauce</i>		Market