

## Father's Day 2025 Catering Menu

### APPETIZERS

#### MEATBALLS MARINARA

Our pork, beef & veal recipe over marinara sauce

Half Tray = 10 Meatballs / Full Tray = 20 Meatballs

#### EGGPLANT ROLLATINI

Golden fried eggplant stuffed with ricotta cheese & parsley topped with mozzarella Grande & marinara sauce

Half Tray = 10 Pieces / Full Tray = 20 Pieces

#### CLAMS CASINO

Northern Middle Neck clams stuffed with prosciutto, provolone, roasted red peppers, onions, garlic & Italian seasoned breadcrumbs

Half Tray = 30 Clams / Full Tray = 60 Clams

#### CLAMS OREGANATA

Northern Middle Neck Clams topped with Italian seasoned breadcrumbs

Half Tray = 30 Clams / Full Tray = 60 Clams

#### ITALIAN SAUSAGE

Mild sausage sautéed with peppers & onions

Half Tray = 10 Sausages / Full Tray = 20 Sausages

#### HALF TRAY/FULL TRAY

45/80

50/90

70/130

70/130

50/90

### SALADS

Half Tray = 10 Servings Full Tray = 20 Servings

#### FRESH GARDEN

Romaine hearts, tomatoes, carrots, cucumber, onions & vinaigrette

40/70

#### CLASSIC CAESAR

Romaine hearts, croutons, Reggiano & creamy Caesar dressing

45/80

#### THE GREEK

Chopped romaine hearts, bell pepper, tomatoes, cucumber, onions, kalamata olives, feta cheese & balsamic dressing

50/90

### SIDES

Half Tray 15-20 servings

#### ASPARAGUS

60

#### MASHED POTATOES

50

### SPECIAL MENU

#### HALF TRAY/FULL TRAY

Half Tray = 10 Servings / Full Tray = 20 Servings

#### RIGATONI PRIMAVERA

Sautéed broccoli, spinach, mushrooms, carrots, and green peas over rigatoni with garlic and olive oil.

70/130

#### RIGATONI MARINARA

Sautéed with our homemade marinara sauce

50/90

#### RIGATONI ALLA VODKA

Rigatoni in a creamy pink vodka sauce, tomatoes, onions, peas, hot capicola.

70/130

#### CHICKEN PARM

Thinly pounded and lightly breaded chicken topped with marinara sauce and melted cheese.

70/130

#### CHICKEN ALLA PARM VODKA

Thinly pounded and lightly breaded chicken topped with creamy pink vodka sauce, tomatoes, onions, peas, hot capicola, and melted cheese.

90/170

#### CHICKEN SCARPARELLO

Pan-seared chicken sautéed with roasted red peppers, onions, mushrooms, Kalamata olives, mild pepperoncini, and Italian sausage in a light Marsala wine sauce

120/230

#### VEAL FRASCATI

Milk-fed veal sautéed with spinach, capers, artichoke hearts, and roasted red peppers in a lemon, butter, and white wine sauce.

160/310

#### RED PEPPER SALMON

4 oz. pan-seared center-cut Atlantic salmon in a lemon, saffron, butter, and white wine sauce with red pepper.

120/230

#### SHRIMP SCAMPI

Jumbo lump crabmeat and shrimp sautéed in a lemon, butter, garlic, and white wine sauce.

Served over linguine.

110/210

#### CRAB & SHRIMP SCAMPI

Jumbo lump crabmeat and shrimp sautéed in a lemon, butter, garlic, and white wine sauce.

Served over linguine

190/370

#### PORK OSSO BUCO

A 16 oz. pork shank, slowly braised with chopped vegetables in a rich, flavorful sauce.

300/590

#### SEAFOOD ALLA SAMBUCA

Jumbo shrimp, Manila clams, P.E.I. mussels, and calamari sautéed with shallots, cherry tomatoes, and a hint of red pepper flakes in a creamy white Sambuca sauce. Served over linguine.

250/490

#### FRUTTI DI MARE

Jumbo shrimp, northern middle neck clams, P.E.I. Mussels & calamari sautéed with fresh tomatoes, garlic & basil over linguine

250/490

### DESSERTS

10- MINI-SICILIAN CANNOLIS

30

25 CHOCOLATE CHIP COOKIES

25

10" X 12 "TIRAMISU

60