

Half Tray Catering Menu

(Serves 6 to 8 people)

Chicken Parmigiana..... \$65.00 <i>Boneless breast of chicken breaded, pan fried, served with tomatoe sauce topped with mozzarella cheese</i>	Veal Marsala \$95.00 <i>Boneless breast of chicken topped with mushrooms & herbs in a marsala wine sauce</i>
Chicken Aniesa \$70.00 <i>Boneless breast of chicken with sweet Italian sausage, & hot cherry peppers in a balsamic reduction sauce</i>	Veal Francise..... \$95.00 <i>Veal battered in egg sautéed in butter and white wine</i>
Chicken Martini \$70.00 <i>Boneless breast of chicken battered in a grated Parmesan, lemon & white wine sauce</i>	Ravioli Con Funghi \$60.00 <i>House made ravioli stuffed with porcini mushrooms in a brandy mushroom sauce</i>
Chicken Piccata \$65.00 <i>Boneless breast of chicken in a lemon white wine sauce & capers</i>	Caprese \$50.00 <i>House made fresh mozzarella with roasted peppers & tomato</i>
Chicken Marsala \$65.00 <i>Boneless breast of chicken topped with mushrooms & herbs in a marsala wine sauce</i>	Polpette Al Angelina \$60.00 <i>Housemade meatballs with whole milk ricotta cheese & tomato sauce</i>
Chicken Francise..... \$65.00 <i>Boneless breast of chicken battered in egg sautéed in butter and white wine</i>	Eggplant Rollatini \$50.00
Chicken Sorrentino \$95.00 <i>Boneless breast of chicken layered with proscuitto di parma, eggplant & mozzarella in a white wine sauce</i>	Calamari Friti \$60.00 <i>Fresh baby squid pan-fried with house made marinara</i>
Penne alla Vodka \$50.00 <i>Sautéed in a vodka cream sauce</i>	Rotolo Di Spinaci E Ricotta \$55.00 <i>Homemade rolled pasta filled with ricotta cheese & spinach topped with tomato sauce</i>
Penne in a Tomatoe Sauce..... \$50.00 <i>Sautéed in a tomatoe sauce with a touch of cream</i>	Caesar \$35.00 <i>Hearts of romaine, croutons, shaved Parmesan cheese, with a house made Caesar dressing</i>
Rigatoni Turi..... \$55.00 <i>Tube shaped noodles with sweet Italian sausage and peas in a pink sauce</i>	Mista \$35.00 <i>Mixed greens</i>
Rigatoni Bolognese \$55.00 <i>Sautéed in a meat sauce with a touch of cream</i>	Cucumber Salad \$40.00 <i>Cucumbers with Mixed greens</i>
Penne Angelina..... \$75.00 <i>Sautéed with shrimp, spinach, cherry tomatoes, herbs, garlic & oil</i>	
Fettuccini Tartufo \$55.00 <i>Porcini mushrooms sauté with truffle butter in a light cream sauce</i>	
Veal Parmigiana \$95.00 <i>Veal breaded, pan fried, served with tomatoe sauce topped with mozzarella cheese</i>	
Veal Piccata \$95.00 <i>Veal in a lemon white wine sauce & capers</i>	