

## APPETIZERS

	Serves 10-12 Half Tray	Serves 18-20 Full Tray
1. Sautéed Broccoli	\$35	\$55
2. Sautéed Broccoli Rabe w/ Sausage	- Market Price -	
3. Fried Cauliflower	\$38	\$58
4. Fried Zucchini	\$38	\$58
5. Mini Rice Balls (24)	\$38	\$60
6. Mini Prosciutto Balls (24)	\$38	\$60
7. Potato Croquets (24)	\$38	\$60
8. Buffalo Wings	\$45	\$65
9. Mixed Appetizer Tray	\$48	\$75

Choice of any 4 items: Mozzarella Sticks, Rice Balls, Potato Croquets, Chicken Fingers, Fried Ravioli, Stuffed Mushrooms, Jalapeno Peppers, Buffalo Wings

## GOURMET SPECIALTY PLATTERS

- all platters serve 12-15 people

1. Deli Wrap Platter - choose up to 3 different combos per platter (see regular menu for choices)	\$58
2. Focaccia Platter - choose up to 3 different combos per platter (see regular menu for choices)	\$65
3. Deli Finger Sandwich Platter - choose up to 3 different combos per platter (see regular menu for choices)	\$58
4. Primavera Platter - fresh mozzarella, vine ripened tomatoes, fresh basil drizzled with extra virgin olive oil	\$58
5. Mozzarella Caprese Platter - fresh mozzarella, roasted peppers, imported prosciutto, fresh basil, drizzled with extra virgin olive oil	\$58
6. Stuffed Boli Platter (Stuffed Rolls) - chicken, sausage, eggplant, spinach	\$58
7. Italian Cold Cut Platter (serves 15) - ham, salami, prosciutto, fresh mozzarella, provolone; garnished with olives and roasted peppers (includes 2 dozen rolls and 1Lb potato salad)	\$68
8. American Cold Cut Platter (serves 15) - turkey, roast beef, ham, Swiss & American cheese; garnished with olives and pickles (includes 2 dozen rolls and 1lb potato salad)	\$68

## SALADS

	Serves 10-12 Half Tray	Serves 18-20 Full Tray
1. Tossed Salad	\$25	\$38
2. Antipasto Salad	\$45	\$65
3. Grilled Chicken Caesar Salad	\$45	\$65
4. Tortellini with Broccoli and Pesto	\$48	\$78
5. Fresh Mozzarella and Roasted Peppers	\$48	\$78
6. Ravioli Salad - scallions & balsamic sauce	\$48	\$78

## PASTA

1. Penne Carbonara - ham, sautéed onions & eggs with a touch of heavy cream	\$48	\$85
2. Gnocchi - alfredo, meat sauce, vodka or marinara sauce	\$48	\$85
3. Linguine with White or Red Clam Sauce	\$48	\$85
4. Cavatelli with Broccoli	\$48	\$80
5. Baked Ziti	\$48	\$80
6. Manicotti	\$48	\$80
7. Lasagna	\$48	\$80
8. Ravioli with Tomato Sauce	\$48	\$80
9. Tortellini - marinara or Broccoli, Garlic & Oil	\$48	\$85
10. Fettuccini Alfredo	\$48	\$80
11. Pasta Primavera with Vegetables	\$48	\$80
12. Penne a la Vodka	\$48	\$80
13. Spaghetti & Meatballs	\$48	\$80
14. Stuffed Shells	\$48	\$80

## ENTREES

1. Meatball Parmigiana	\$48	\$75
2. Eggplant Parmigiana	\$48	\$75
3. Eggplant Rollatini	\$48	\$75
4. Sausage w/ Pepper & Onion	\$48	\$75

## CHICKEN

	Serves 10-12 Half Tray	Serves 18-20 Full Tray
1. Chicken Toscano - chicken sautéed with broccoli rabe, roasted peppers, sundried tomatoes; topped with mozzarella, in a white wine sauce.	\$55	\$95
2. Chicken Lubrano - chicken sautéed with artichoke hearts, sundried tomatoes; topped with mozzarella.	\$55	\$95
3. Chicken Ciambotta - chicken with grilled sausage, roasted peppers, onions, mushrooms and potatoes, in a rich wine sauce.	\$55	\$99
4. Chicken Parmigiana	\$55	\$95
5. Chicken Francaise	\$55	\$95
6. Chicken Marsala	\$55	\$95
7. Chicken Piccata	\$55	\$95
8. Chicken Broccoli with Garlic	\$55	\$95
9. Chicken Primavera - mixed vegetables with garlic & oil or marinara sauce.	\$55	\$95
10. Chicken Saltimbocca - chicken topped with prosciutto, spinach, fresh mozzarella, in marsala wine.	\$55	\$95

## VEAL

1. Veal Saltimbocca - veal topped with prosciutto, spinach, fresh mozzarella in marsala wine.	\$65	\$105
2. Veal Sorrentina - layers of veal, eggplant, ham & fresh mozzarella, in tomato sauce.	\$65	\$105
3. Veal Parmigiana	\$65	\$105
4. Veal Francaise	\$65	\$105
5. Veal Marsala	\$65	\$105
6. Veal Piccata	\$65	\$105

## FISH

1. Fried Calamari	\$48	\$85
2. Calamari Marinara	\$55	\$95
3. Zuppa di Clams	\$58	\$95
4. Zuppa di Mussels	\$55	\$90
5. Fried Shrimp	\$65	\$108
6. Shrimp Scampi with Linguini	\$65	\$108
7. Shrimp Marechiaro with Linguini	\$65	\$108
8. Frutti di Mare Marinara - combination of shrimp, mussels, calamari & clams in our homemade marinara sauce, with pasta.	\$65	\$115
9. Penne Vodka with Shrimp or Chicken	\$65	\$98
10. Fettuccine Carinese - sautéed onions, peas, prosciutto & jumbo shrimp in a fresh plum tomato cream sauce, with pasta.	\$65	\$98





— 2' - 6' PARTY SUBS —  
PRICE PER FOOT

1. **Chicken California** \$19.95  
– chicken, lettuce, tomato, mayo or oil & vinegar
2. **Chicken Palermitano** \$19.95  
– grilled chicken, Portobello mushroom, sundried tomatoes, mozzarella & balsamic vinegar
3. **Chicken Club** \$19.95  
– fried chicken with bacon, Swiss cheese, topped with lettuce, tomato & mayonnaise
4. **Chicken Al Padrino** \$19.95  
– breaded chicken cutlet, fresh mozzarella, roasted peppers, seasoned with balsamic vinegar
5. **Italian** \$17.95  
– cappicola, genoa salami, ham, provolone and seasoned with olive oil and oregano
6. **Traditional** \$17.95  
– ham, turkey, America cheese
7. **Bambino** \$17.95  
– seasoned roast beef, turkey breast, boiled ham & cheese
8. **Wise Guy** \$17.95  
– hot sopressata, provolone, cappicola & pepperoni
9. **Sicilian Style** \$17.95  
– ham, salami & provolone
10. **Luigi's Favorite** \$19.95  
– grilled chicken, Portobello mushrooms, fresh mozzarella, roasted peppers & balsamic vinegar

Submarines are garnished with lettuce, tomatoes and onions and made of freshly baked bread from Brooklyn, N.Y.

Submarines are available in 2, 3, 4 & 6 foot lengths. Each foot serves 4-6 people. We'll gladly make any submarine combination you would like – just ask.



— COLD CATERING —

**\$9.99 per person** – minimum of 10 people.

Includes: Potato Salad, Macaroni Salad, Cole Slaw, Italian Rolls & Paper Goods.

**Choose 8 from the following:**

Ham, Genoa Salami, Cappicola, Prosciutto, Sopressata, Fresh Mozzarella, Provolone, Swiss, American, Muenster cheese.

*We use only Boar's Head cold cuts.*

— HOT CATERING —

Choose either Ala Carte or Per Tray.

**Choose 2 Pasta dishes & 4 Main Courses.**

Includes: Italian Rolls, Tossed Salad, Paper Goods, Chafing Dishes & Serving Spoons.

**Available Ala Carte or Per Person**

**\$15.99 per person** (20 person minimum).



ASK ABOUT OUR  
DESSERT MENU

including homemade cheesecake, yessuvio cake, cannoli & tarroja

- We require a 25% deposit on all catering orders
- \$50 deposit for use of chafing dishes and water pans
- \$10 deposit for hero boards
- We will deliver and set-up your party free of charge

\*\*\* All Cold Cuts are Strictly Boar's Head.

Servers available upon request. Everything on our menu is prepared fresh. Please be patient. Thank you!