

*We can accommodate!
Let our culinary professionals
help plan the perfect event for
your catering needs!*



*La Tavola uses only the
finest fresh ingredients
available from local
purveyors.*

- * We can accommodate any special dietary restrictions.*
- * If there is something you would like that is not on the menu please inquire our kitchen staff is happy to assist.*
- * Fully serviced and staffed catering available both on and off premise.*
- * Supplies- Chaffing dishes, sternos, warming boxes and paper goods can be provided on all catered deliveries at an additional cost.*
- * Delivery & Setup Available*
- * Tax & Gratuity Not Included*
- * Price Subject to Change*
- * All major credit cards accepted!*

*Book Your Next Event in our
private room!
(50 person capacity)
25% Deposit Required on all parties
(203) 755-2211*



**Stay connected for all the latest events,
specials and happenings!**



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La Tavola
RISTORANTE

Catering Menu



*702 Highland Ave
Waterbury, CT 06708*

Phone: (203) 755-2211

Fax: (203) 755-3344

www.latavolaristorante.com

Appetizers

| | Per Piece |
|---|-----------|
| Jumbo Lump Crab Cakes w/scallion aioli | \$1.50 |
| Shrimp Cocktail w/cocktail sauce | \$3.00 |
| Risotto Balls w/truffle oil & grana | \$2.00 |
| Broccoli Rabe & Sausage Stuffed Mushroom | \$1.00 |
| Mini Assorted Fritattas | \$1.25 |
| Pesto Grilled Shrimp w/roasted tomato aioli | \$2.50 |
| Mini Eggplant Torte w/tomato butter sauce | \$1.25 |
| Clams Casino | \$1.25 |

Salads

Small- \$20/ Med-\$ 35 /LG -\$ 45

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

Chopped

Mixed greens, chic peas, cucumber, tomato, olives, celery, red onion, provolone & red cabernet vinaigrette

Kale

Mandarin oranges, red onion, goat cheese, roasted sunflower seeds w/a lingonberry vinaigrette

House

Mixed hearty greens, cabernet wine vinaigrette, grana cheese

Caesar

Romaine, radicchio & frisée garlic croutons & Parmigiano Reggiano

Native Beet Salad

mixed green, apple, Maytag blue cheese, apple cider vinaigrette

Cold Specialty Salads

| | |
|-------------------------------|----------------|
| Macaroni Salad | \$25/\$35/\$50 |
| Potato Salad | \$25/\$35/\$50 |
| Cole Slaw | \$25/\$35/\$50 |
| Tortellini Pasta Salad | \$25/\$35/\$50 |
| Fruit Salad | \$25/\$35/\$50 |

***NOTICE:** Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Pasta

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

| | |
|--|-------------------|
| Baked Rigatoni w/peas & sausage | \$35/ \$50/ \$65 |
| House-made Gemelli Bolognese | \$35/ \$50/ \$65 |
| Penne Ala Vodka | \$25/ \$35/ \$50 |
| Lasagna Bolognese | \$40/ \$70/ \$100 |
| Cavatelli Pomodoro | \$35/ \$50/ \$65 |
| Cavatelli w/Broccoli Rabe & Sausage | \$35/ \$50/ \$65 |
| Linguine w/ Shrimp Fri Diavolo | \$45/ \$55/ \$75 |

*Different pasta selection or Gluten free option may be substituted at an additional cost.

Baked Specialties

| | |
|---|------------------|
| Eggplant Rollantini | Sm \$30/ Lg \$50 |
| Eggplant Parmesan | Sm \$30/ Lg \$50 |
| Pana Cotta | Sm \$30/ Lg \$50 |
| Escarole & Beans baked with bread (also available w/ chicken, sausage or shrimp for an additional cost. | |
| Meatballs & Sausage | \$50/ \$70/ \$90 |
| Sausage & Peppers (white or red) | \$45/ \$60/ \$80 |
| Meatballs | \$50/ \$70/ \$90 |

Italian Favorites

Chicken

Francaise, Marsala, Parmesan, Florentine, Picatta \$6.50 pp

Veal

\$12pp

Saltimbocca, Marsala, Parmesan, Francaise

| | |
|---------------------------------|----------------|
| Balsamic Roasted Chicken | \$40/\$60/\$80 |
| Baked Chicken | \$40/\$60/\$80 |
| La Tavola Braised Rabbit | Market Price |

Sides

| | |
|-----------------------------------|----------------|
| Rosemary Roasted Potatoes | \$30/\$40/\$55 |
| Mashed Potatoes | \$30/\$40/\$55 |
| Grilled Vegetable Medley | \$30/\$45/\$55 |
| French Green Beans | \$30/\$40/\$55 |
| Green Bean Almondine | \$30/\$40/\$55 |
| Broccoli Rabe | \$35/\$50/\$75 |
| Wild Mushroom & Onions | SM-\$50 |

Seafood Specialties

Fried Smelts \$35/\$50/\$75
Crispy fried smelts w/lemon

Fried Bacala \$48/\$72/\$90
Battered & fried served with lemon

Calamari Salad \$45/\$65/\$80
Calamari, celery, red onions, sliced olives, cherry peppers, lemon & olive oil

Bacala & Potatoes \$48/\$72/\$90
Bacala stewed with potatoes & soft onions in a pomodoro sauce

Bacala Salad \$48/\$72/\$90
Celery, potatoes, peppers, olives, onion, pepperoncini, olive oil w/ a hint of vinegar

Ensalda Di Mare \$60/\$80/\$120
Scungili, calamari, shrimp, scallops, octopus, celery, red-onion, peppers, lemon, olive oil, parsley & fresh basil

Fried Calamari \$45/\$60/\$80
Battered & fried, served with a cherry pepper aioli, spicy marinara sauce & lemon

Sautéed Calamari Fra Diavolo \$45/\$60/\$80
(red or white)

Crab Meat Stuffed Shrimp Market Price

Meats

Ham \$45/\$75/\$95
Glazed, topped with sliced pineapples & maraschino cherries

Porketta \$60/\$90/\$120
Aromatic rolled and tied pork belly and tenderloins in a natural au jus

Tenderloins \$100/\$180/\$260
Grilled tenderloins w/wild mushroom & red wine sauce

Porkloin \$45/\$75/\$95
Herb crusted porkloin w/caramelized gravy

Prime Rib \$80/\$120/\$220
Rubbed w/spices & roasted, served with au jus