

## Appetizers

	Per Piece
<b>Jumbo Lump Crab Cakes</b> <i>w/scallion aioli</i>	\$MP
<b>Shrimp Cocktail</b> <i>w/cocktail sauce</i>	\$MP
<b>Risotto Balls</b> <i>w/truffle oil &amp; grana</i>	\$2.00
<b>Broccoli Rabe &amp; Sausage Stuffed Mushrooms</b>	\$2.00
<b>Mini Assorted Frittata</b>	\$1.50
<b>Pesto Grilled Shrimp</b> <i>w/roasted tomato aioli</i>	\$MP
<b>Mini Eggplant Torte</b> <i>w/tomato butter sauce</i>	\$1.50
<b>Clams Casino</b>	\$MP

5 dozen minimum

## Salads

Small- \$35/ Med- \$45 /LG- \$55

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

### Chopped

Mixed greens, chickpeas, 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

<b>Macaroni Salad</b>	\$40/\$50/\$70
<b>Potato Salad</b>	\$40/\$50/\$70
<b>Cole Slaw</b>	\$40/\$50/\$70
<b>Tortellini Pasta Salad</b>	\$40/\$50/\$70
<b>Seasonal Fruit Salad</b>	\$40/\$50/\$70
<b>Tomato &amp; Cucumber Salad</b>	\$40/\$50/\$70

**\*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

<b>Baked Rigatoni</b> <i>w/peas &amp; sausage</i>	\$50/ \$60/ \$75
<b>House-made Gemelli Bolognese</b>	\$50/ \$60/ \$75
<b>Penne Ala Vodka</b>	\$45/ \$60/ \$75
<b>Lasagna Bolognese</b>	\$60/ / \$110
<b>Cavatelli Pomodoro</b>	\$45/ \$60/ \$75
<b>Cavatelli</b> <i>w/Broccoli Rabe &amp; Sausage</i>	\$50/ \$60/ \$75
<b>Linguine w/ Shrimp Fra Diavolo</b>	\$70/ \$90/ \$130
<b>Garganelli w/ Mushrooms</b>	
<b>Parmigiano Crema &amp; Truffle Oil</b>	\$70/ \$90/ \$130

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

## Baked Specialties

<b>Eggplant Rollatini</b>	Sm \$60/ Lg \$85
<b>Eggplant Parmesan</b>	Sm \$55/ Lg \$75
<b>Pana Cotta</b>	Sm \$55/ Lg \$75
<i>Escarole &amp; Beans baked with bread (also available w/ chicken, sausage or shrimp for an additional cost.)</i>	
<b>Meatballs &amp; Sausage</b>	\$65/ \$85/ \$105
<b>Sausage &amp; Peppers</b> <i>(white or red)</i>	\$65/ \$85/ \$105
<b>Meatballs</b>	\$65/ \$85/ \$105
<b>Broccoli Rabe &amp; Sausage</b>	\$65/ \$85/ \$105

## Italian Favorites

### Chicken

Francaise, Marsala, Parmesan, Florentine, Picatta \$9.00 pp

### Veal

\$16.00 pp

Saltimbocca, Marsala, Parmesan, Francaise

**Balsamic Roasted Chicken** \$60/\$80/\$100

**Baked Chicken** \$60/\$80/\$100

**La Tavola Braised Rabbit** Market Price

## Sides

<b>Rosemary Roasted Potatoes</b>	\$45/\$55/\$70
<b>Mashed Potatoes</b>	\$45/\$55/\$70
<b>Grilled Vegetable Medley</b>	\$45/\$55/\$70
<b>French Green Beans</b>	\$45/\$55/\$70
<b>Green Bean Almondine</b>	\$45/\$55/\$70
<b>Broccoli Rabe</b>	\$55/\$75/\$95
<b>Wild Mushroom &amp; Onions</b>	\$55/\$75/\$95

## Seafood Specialties

**Fried Smelts** \$75/\$90/\$105  
*Crispy fried smelts w/lemon*

**Fried Bacala** \$65/\$90/\$105  
*Battered & fried served with lemon*

**Calamari Salad** \$75/\$95/\$115  
*Calamari, celery, red onions, sliced olives, cherry peppers, lemon & olive oil*

**Bacala & Potatoes** \$65/\$90/\$105  
*Bacala stewed with potatoes & soft onions in a pomodoro sauce*

**Bacala Salad** \$65/\$90/\$105  
*Celery, potatoes, peppers, olives, onion, pepperoncini, olive oil w/ a hint of vinegar*

**Insalata Di Mare** \$75/\$95/\$135  
*Scungili, calamari, shrimp, scallops, octopus, celery, red onion, peppers, lemon, olive oil, parsley & fresh basil*

**Fried Calamari** \$75/\$90/\$110  
*Battered & fried, served with a cherry pepper aioli, spicy marinara sauce & lemon*

**Sautéed Calamari Fra Diavolo** \$75/\$90/\$110  
*(red or white)*

**Crab Meat Stuffed Shrimp** Market Price

## Meats

Feeds Approx. 12 - 15 ppl

**Ham** Market Price  
*Glazed, topped with sliced pineapples & maraschino cherries*

**Porketta** Market Price  
*Aromatic rolled and tied pork belly and tenderloins in a natural au jus*

**Tenderloins** Market Price  
*Grilled tenderloins w/wild mushroom & red wine sauce*

**Porkloin** Market Price  
*Herb crusted porkloin w/caramelized gravy*

**Prime Rib** Market Price  
*Rubbed w/spices & roasted, served with au jus*

Prices subject to change