

# Catering Packages

*Priced per person.  
Includes focaccia & herb olive oil.  
Minimum 20 guests to order.*

## ***Il Siciliano // \$27.95***

Insalate: Choose 1

Pasta: Choose 1

Entrée: Choose 1

## ***La Fiorentina // \$31.95***

Antipasti: Choose 2

Insalate & Sides: Choose 1

Pasta: Choose 2

Entrée: Choose 1

## ***La Romana // \$37.95***

Antipasti: Choose 2

Insalate & Sides: Choose 2

Pasta: Choose 2

Entrée: Choose 2

*\* Indicates \$2 upcharge per person for menu selection  
with Il Siciliano & La Fiorentina packages*

## *Antipasti*

Bruschetta alla Checca - cherry tomatoes tossed with extra virgin olive oil, garlic & basil, served with toast points

Mamma's Meatballs - served in Mamma's marinara

Mushroom & Leek Tarts—mini savory pie crust filled & baked with domestic & porcini mushrooms, leeks, herbs & balsamella

Formaggi Tray - assorted Italian cheeses

Salumi Tray - assorted Italian meats

Stuffed Mushrooms - mushroom caps stuffed & baked with chopped mushrooms, balsamella, onion, Romano, prosciutto & bread crumbs

Prosciutto-Wrapped Asparagus - grilled asparagus wrapped in prosciutto & drizzled with balsamic reduction [Buffet only]

Antipasto Misto\* - a selection of Italian cured meats, Italian cheeses, olives, plus Italian relishes & toast points

Bacon-Wrapped Dates\*- baked dates wrapped in bacon & stuffed with Parmigiano-Reggiano

Caprese-Prosciutto Spiedini - skewers of marinated bocconcini, basil, cherry tomatoes, & prosciutto

Zucchini & Goat Cheese Tarts - mini savory pie crust filled & baked with zucchini, goat cheese, Romano & thyme

## *Insalate & Sides*

Mista Salad - mixed salad with tomato, cucumber, green & black olives, celery, red onion & Romano cheese. Served with our house vinaigrette or creamy roasted garlic Romano dressing

Caesar Salad - Damian's award winning Caesar of crispy romaine lettuce, house made croutons, & Romano

Caprese Salad\*- Fresh bocconcini, tomatoes & basil with our house vinaigrette

Mashed Potatoes- creamy, buttery mashed potatoes

Chopped Italian Salad\* - Salad greens with marinated bocconcini, salami, artichoke hearts, beans, mixed olives, hearts of palm, roasted red peppers & pickled onions. Served with creamy roasted garlic Romano dressing

Grilled Vegetables\* - a combination of roasted red peppers, asparagus, mushroom, zucchini, and roasted red potatoes.

Green Beans Pachino- Green Beans cooked and tossed with tomatoes, garlic and basil

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## Pasta

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Penne Marinara - *penne with Mamma's marinara.*

Penne Alfredo - *penne with alfredo sauce*

Penne Bolognese - *penne in a classic Bolognese*

Penne with Tomato Cream - *penne pasta tossed in a tomato cream sauce*

Penne Pachino - *penne with fresh cherry tomatoes, basil, garlic & extra virgin olive oil*

Penne Ortolano\* - *penne in a sauce of zucchini, tomatoes, green beans, asparagus, broccoli, spinach, peas, mushrooms, onions, basil & garlic, with extra virgin olive oil, topped with pine nuts & grated Romano cheese*

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## Entree

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Chicken Piccata - *breast of chicken sautéed with a lemon-butter, white wine sauce & capers*

Chicken Marsala\* - *breast of chicken sautéed with prosciutto, melted Fontina in a mushroom Marsala wine sauce*

Lasagne - *pasta layered with meat sauce, ricotta, mozzarella & Parmigiano [vegetarian option available]*

Cheese Manicotti - *fresh sheets of pasta rolled & stuffed with a blend of Italian cheeses and baked in Mamma's marinara*

Chicken Parmesan\* - *breast of chicken coated with seasoned Italian breading, pan-sautéed in olive oil, with melted fresh mozzarella & Mamma's marinara*

Beef Brasato\*\$5 upcharge on all packages\* - *Braised beef short ribs and a red wine reduction*

Pollo alla Griglia - *grilled chicken breast, marinated in extra virgin olive oil & herbs, served with grilled vegetables*

Eggplant Parmigiana - *sautéed slices of eggplant, layered with Mamma's marinara, Romano & house made, fresh mozzarella & a touch of Italian seasoned bread crumbs*

Baked Ziti - *pasta baked in a ragù of fresh tomato, Italian sausage & mushrooms with mozzarella, Romano & a hint of cream*

Chicken & Spinach Cannelloni - *sheets of pasta rolled & stuffed with chicken, spinach, Fontina & Romano, baked in balsamella, with a touch of Mamma's marinara*

Penne w/ Meatballs - *penne topped with Mamma's meatballs*

Penne & Shrimp w/ Pesto Cream Sauce \*\$5 upcharge on all packages\* *Penne & shrimp tossed in a pesto cream sauce*

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## Dolci a la Carte

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Italian Cookie Assortment // \$30  
*25 assorted Italian cookies made fresh from our bakery.*

Mini Cannoli Tray // \$40  
*Crisp handmade shells filled with sweetened ricotta cream made with chocolate & candied orange bits & a hint of cinnamon dipped in chopped pistachios. 20 mini cannoli*

Mini Tart Tray // \$50  
*Assortment of lemon, chocolate & vanilla fruit tarts. 20 pastries*

Italian Cream Cake \$47  
*Rich, moist double layer cake, made with buttermilk, coconut & walnuts, filled & iced with cream cheese frosting, finished with toasted coconut.*

Ava Cake // \$47  
*Layers of moist white cake spread with imported seedless raspberry jam & vanilla buttercream, & iced with vanilla buttercream.*

Chocolate Fudge Cake // \$47  
*An old fashioned rich chocolate double layer cake, filled & iced in fudge chocolate ganache.*

Sea Salt Caramel Cake // \$52  
*Sicilian sea salted caramel between layers of decadent chocolate cake.*

Coconut Cake // \$42  
*Moist white cake layered with coconut pastry cream, covered in meringue icing & toasted coconut.*

Lemon Cheesecake // \$42  
*Mascarpone & cream cheese cheesecake with a hint of lemon in a graham cracker & almond crust.*

Tiramisu // \$75  
*Creamy sweetened mascarpone cheese whipped with heavy cream, laced with dark rum, layered with espresso dipped lady fingers, topped with cocoa & chocolate shavings, surrounded by lady fingers.*

**Wedding & specialty cakes up to 5 tiers available upon request!**

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