

ANTIPASTI

ANTIPASTO MISTO

SMALL- \$50 (FEEDS 4-6) // LARGE- \$75 (FEEDS 8-10)

A selection of Italian cured meats, Italian cheeses, olives, plus assorted Italian relishes.

SALUMI TRAY // \$50

Assorted Italian meats. *Feeds 8-10*

FORMAGGI TRAY // \$40

Assorted Italian cheeses. *Feeds 8-10*

MOZZARELLA SPIEDINI (20 EACH) // \$40

Skewers of marinated bocconcini, artichoke, olives & roasted red peppers.

CAPRESE~PROSCIUTTO SPIEDINI (20 EACH) // \$50

Skewers of marinated bocconcini, basil, cherry tomatoes, & prosciutto.

BRUSCHETTA ALLA CHECCA (30 EACH) // \$27

Cherry tomatoes tossed with extra virgin olive oil, basil & garlic served with toast points.

STUFFED MUSHROOMS (25 EACH) ☺ // \$35

Mushroom caps stuffed & baked with chopped mushrooms, balsamella, onion, Romano, prosciutto & bread crumbs.

INVOLTINI DI MELANZANE (20 EACH) // \$45

Eggplant rolls stuffed with ricotta, mascarpone, Romano & Fontina, baked in Mamma's marinara sauce.

ITALIAN SAUSAGE & PEPPERS (10 LINKS) // \$43

MAMMA'S MEATBALLS (20 EACH) // \$33

Served in Mamma's marinara.

SALADS

SMALL FAMIGLIA ORDER 4-6 // LARGE FAMIGLIA ORDER 8-10

MISTA SALAD // \$25 // \$35

Mixed salad with tomato, cucumber, green & black olives, celery, red onion & Romano. Served with our house vinaigrette or creamy roasted garlic Romano dressing.

CHOPPED ITALIAN SALAD // \$30 // \$50

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.

CAPRESE SALAD // \$45 *LARGE ONLY*

Fresh bocconcini, tomato & basil with our house vinaigrette.

CAESAR SALAD // \$25 // \$35

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

PASTA ENTREES

ALL PASTA ENTREES FEED 8-10 UNLESS NOTED

LASAGNE OR LASAGNE PRIMAVERA //

\$50 (FEEDS 4-6) // \$85 (FEEDS 8-10)

CHEESE MANICOTTI // \$80

Fresh sheets of pasta rolled & stuffed with a blend of Italian cheeses and baked in Mamma's marinara.

PENNE WITH MEATBALLS, SAUSAGE OR BOLOGNESE

// \$48 (FEEDS 4-6) // \$86 (FEEDS 8-10)

PENNE PACHINO // \$65

Penne with fresh tomatoes, basil, garlic & extra virgin olive oil.

PENNE ALFREDO // \$80

Penne with our creamy alfredo sauce.

PENNE ORTOLANO // \$90

Penne in a sauce of zucchini, tomatoes, green beand, broccoli, spinach, peas, mushrooms, onion, basil & garlic with extra virgin olive oil, topped with pine nuts & grated Romano cheese.

PENNE WITH PESTO CREAM SAUCE // \$85

Penne tossed in a pesto cream sauce.

PENNE ALLA VODKA // \$85

Penne in a light tomato cream sauce of pancetta, vodka, and Italian tomatoes.

Add grilled chicken // \$30 (FEEDS 4-6) // \$50 (FEEDS 8-10)

Add grilled shrimp // \$35 (FEEDS 4-6) // \$55 (FEEDS 8-10)

ENTREES

CHICKEN PICCATA // \$55 (FEEDS 4-6) // \$100 (FEEDS 8-10)

Breast of chicken sautéed with a lemon-butter, white wine sauce & capers.

CHICKEN MARSALA // \$60 (FEEDS 4-6) // \$105 (FEEDS 8-10)

Breast of chicken sautéed with prosciutto, melted Fontina in a mushroom Marsala wine sauce.

CHICKEN PARMESAN // \$60 (FEEDS 4-6) // \$105 (FEEDS 8-10)

Breast of chicken coated with seasoned Italian breading, pan-sautéed in olive oil, with melted fresh mozzarella & Mamma's marinara.

POLLA ALLA AVA // \$55 (FEEDS 4-6) // \$100 (FEEDS 8-10)

Grilled chicken basted with herb oil, stuffed with fontina cheese and prosciutto, topped with mushrooms and lemon butter sauce.

CHICKEN MENICHINO // \$55 (FEEDS 4-6) // \$100 (FEEDS 8-10)

Grilled chicken basted with herb oil, basil, topped with basil, roasted tomato, goat cheese, and lemon butter sauce.

POLLO ALLA GRIGLIA // \$50 (FEEDS 4-6) // \$90 (FEEDS 8-10)

Grilled chicken breast, marinated in extra virgin olive oil & herbs, served with grilled vegetables.

EGGPLANT PARMIGIANA // \$75 (FEEDS 8-10)

Sautéed slices of eggplant, layered with Mamma's marinara, Romano & house made, fresh mozzarella & a touch of Italian seasoned bread crumbs.

Add side of Penne Marinara // \$30 Add side of Penne Alfredo // \$40

Add side of Penne w/ Tomato Cream Sauce // \$35

DESSERT

Traditional Italian desserts made from scratch.

CAKES

SERVES 12-15 *Larger cakes available upon request

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

Four 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

LEMON CHEESECAKE // \$42

Mascarpone & cream cheese cheesecake with a hint of lemon in a graham cracker & almond crust.

COCONUT CAKE // \$42

Moist white cake layered with coconut pastry cream, covered in meringue icing & toasted coconut.

SEA SALT CARAMEL CAKE // \$52

Sicilian sea salted caramel between layers of decadent chocolate cake.

TIRAMISU ☺ // \$60 (SERVES 20-25)

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 Available Upon Request

DESSERT TRAYS

COOKIE TRAY // \$30

25 Assorted Italian cookies made fresh from our bakery.

MINI TART TRAY ☺ // \$50

Assortment of lemon, chocolate, and vanilla with fruit tarts. 20 tarts

MINI CANNOLI TRAY // \$40

Crisp shells filled with sweetened ricotta cream made with chocolate & candied orange bits & a hint of cinnamon dipped in chopped pistachios.

All pricing is subject to change. Delivery fees apply.

SIDES

SERVES 8-10

GRILLED VEGETABLES // \$45

GREEN BEANS PACHINO // \$40

PESTO PASTA SALAD // \$40

MASHED POTATOES // \$30

BEVERAGES

By the gallon. Includes cups & beverage napkins.

MANDOLA'S LEMONADE // \$12

MANDOLA'S UNSWEETENED TEA // \$12

Includes sliced lemons & sugar.

MANDOLA'S SWEET TEA // \$40

Includes sliced lemons.

WATER // \$6

HOW TO ORDER

Please contact our Catering Team to place an order, plan an event, or create your custom cake or pastry order

512.375.0153 // CATERING@MANDOLAS.COM

To place a pickup order for less than 20 people, contact the Mandola's location nearest you:

512-879-1450 // CEDARPARK@MANDOLAS.COM

512-524-2222 // ARBORTRAILS@MANDOLAS.COM

512-600-8500 // BEECAVE@MANDOLAS.COM

512-419-9700 // TRIANGLE@MANDOLAS.COM

All phone calls & emails will be answered within 24 hours.

☺ Please allow 72 hour notice.

*For full-service events with guest counts over 50,
please see our Catering Packages.*

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