

Catering Packages

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

La Verona // \$29.95

Insalate: Choose 1

Pasta: Choose 1

Entrée: Choose 1

La Fiorentina // \$33.95

Antipasti: Choose 2

Insalate & sides: Choose 1

Pasta: Choose 2

Entrée: Choose 1

La Romana // \$39.95

Antipasti: Choose 2

Insalate & sides: Choose 2

Pasta: Choose 2

Entrée: Choose 2

** Indicates \$2 upcharge per person for menu selection
with La Verona & 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

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

Shrimp Scampi* - shrimp sauteed in a lemon butter, garlic, & white wine sauce. Served on a ciabatta crustini.

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

Prosciutto-Wrapped Dates - baked dates wrapped in prosciutto & stuffed with Parmigiano-Reggiano

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

Mozzarella Spiedini - skewers of marinated bocconcini, artichoke, olives & roasted red peppers

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

Pasta

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 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

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

Penne Pesto w/ Cream Sauce - penne tossed in a pesto cream sauce

Penne alla Vodka* - penne in a light tomato cream sauce of pancetta, vodka, and Italian tomatoes

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

Entree

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]

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

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

Polla alla Ava - grilled chicken basted with herb oil, stuffed with fontina cheese and prosciutto, topped with mushrooms and lemon butter sauce.

Chicken Menichino - grilled chicken basted with herb oil, topped with basil, roasted tomato, goat cheese, and lemon butter sauce.

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

Dolci a la Carte

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 // \$60

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!
