



Tray Menu

Customize your menu with small or large trays. Small trays serve approximately 6-8 people and large trays serve approximately 12-16 people. Tray orders include: all condiments; plastic serving utensils; sternos and use of chaffing racks. Chaffing racks require a \$10 per rack deposit refundable upon return of racks.

Add Coke, Sprite and Diet Coke with plastic cups: \$2.00 per person. Prices subject to change without notice. Gluten Free Pastas add \$10 for half trays and \$20 for full trays. No additional charge for Gluten Free Entrees.

Appetizers

	Sm.	Lg.
Grilled Portobello Mushrooms - With goat cheese and chopped tomatoes on romaine	\$30	\$55
Sliced Tomato and Mozzarella - Served with pesto sauce	\$40	\$75
Cold Antipasto - Marinated artichokes, roasted red peppers, assorted olives, prosciutto di parma and mozzarella	\$52	\$100
Fried Calamari - With marinara sauce	\$52	\$100
Gulf Shrimp Wrapped in Prosciutto and topped with warm pesto	\$60	\$115

Salads

	Sm.	Lg.
Tricolor Salad - Arugula, radicchio and endive with a balsamic vinaigrette	\$25	\$45
Warm Goat Cheese and Roasted Beet Salad - Mesclun greens with candied pecans and raspberry vinaigrette	\$35	\$65
Classic-style Caesar - with shaved pecorino Romano and croutons	\$25	\$45
House Salad - With romaine, tomatoes, roasted red peppers, onions & croutons with balsamic vinaigrette	\$25	\$45

Assorted Wraps

	Sm.	Lg.
Five wraps in a half tray or ten wraps in a full tray. Choice of: Salmon Dill Wrap, Broadway Steak Wrap, Chicken Caesar, Chicken Goat Cheese Pecan, Grilled Vegetable Wrap	\$45	\$85

Pastas

	Sm.	Lg.
Baked Ziti	\$45	\$85
Stuffed Shells	\$45	\$85
Penne alla Vodka	\$40	\$75
Fettuccine Alfredo	\$40	\$75
Cappellini alla Rosa con Pollo - Angel hair with chicken and assorted vegetables in a rosé sauce	\$50	\$95
Rigatoni alla Messinase - Rigatoni with chicken, spinach and mushrooms in a creamy marinara sauce	\$50	\$95
Rigatoni Gorgonzola con Gamberi - Pan-seared shrimp, spinach and tomatoes in a Gorgonzola cream sauce	\$60	\$115
Linguine with Broccoli Rabe & Sausage - in a light garlic and oil sauce	\$50	\$95
Tortellini alla Panna - Ham, peas & mushrooms in a cream sauce	\$40	\$75
Penne Trio - Grilled chicken, spinach, sun-dried tomatoes in a roasted garlic sauce	\$50	\$95
Fettuccine con Gamberi e Pollo Florentine - Shrimp, chicken, fresh spinach and mushrooms in a creamy garlic sauce	\$72	\$140
Linguine del Pescatore Fra Diavlo - Shrimp, scallops, clams and mussels in a spicy marinara sauce	\$85	\$165
Cheese Ravioli Marinara or Bolognese	\$40	\$75
Farfalle Aglio Olio - With spinach, mushrooms sautéed in fresh garlic and virgin olive oil	\$40	\$75
Gnocchi Bolognese - Potato pasta with fresh meat sauce	\$45	\$85
Linguine con Vongole - With red or white clam sauce	\$50	\$95
Penne Classico - Seasoned sweet sausage and tomatoes in a fresh pink sauce	\$50	\$95



Entrees

	Sm.	Lg.
Sausage & Peppers	\$50	\$95
Eggplant Parmigiana	\$45	\$85
Eggplant Rollatini - Stuffed with mozzarella and ricotta topped with marinara	\$45	\$85
Meatballs in Marinara Sauce	\$50	\$95
Chicken Parmigiana - Chicken cutlets topped with mozzarella with a marinara sauce	\$50	\$95
Chicken Bianco - Chicken medallions, artichoke hearts, mushrooms and tomatoes in a white wine sauce	\$50	\$95
Chicken alla Papazzio - Layers of chicken, eggplant, mushrooms, tomatoes & mozzarella over fresh spinach	\$60	\$115
Chicken Francaise - Egg-battered chicken sautéed in lemon and white wine	\$50	\$95
Chicken Piccata - Medallions of chicken with capers in a lemon, white wine sauce	\$50	\$95
Stuffed Chicken Rollatini - Stuffed with basil, mozzarella, roasted red peppers and prosciutto in a filetto di pomodoro sauce	\$55	\$100
Chicken Marsala - Medallions of chicken with mushrooms in a Marsala wine sauce	\$55	\$95
Veal Parmigiana - Veal cutlets topped with mozzarella in a marinara sauce	\$60	\$115
Veal Saltimbocca - Veal scaloppine layered with eggplant, prosciutto and mozzarella on a bed of spinach	\$60	\$115
Veal Marsala - Medallions of veal with mushrooms in a Marsala wine sauce	\$58	\$110
Veal Piccata - Medallions of veal with capers in a lemon, white wine sauce	\$58	\$110
Marinated Skirt Steak (Sliced) - With peppers and onion in a barbecue sauce	\$77	\$150
Shrimp & Scallops Provencal - Sautéed tomatoes, onion and eggplant with an Provencal herb sauce with Cappellini	\$80	\$155
Shrimp Scampi - Shrimp with garlic and herb sauce over risotto	\$70	\$135
Salmon or Tilapia Lemon Basil - Broiled and topped with a lemon basil sauce	\$75	\$145
Horseradish Salmon or Tilapia - Broiled and topped with a horseradish bread crumb topping	\$75	\$145
Chicken Fingers	\$50	\$95

Sides

	Sm.	Lg.
French Fries	\$30	\$55
Broccoli Rabe and Sausage - Sautéed in olive oil & garlic	\$45	\$85
Portobello Risotto	\$35	\$65
Spinach - Sautéed in butter and topped with Pecorino Romano	\$35	\$65
Garlic Mashed Potatoes	\$35	\$65
Sautéed Assorted Vegetables In Garlic & Oil	\$35	\$65

