

CATERING MENU

please reserve at least 48 hours in advance | 717-854-7958

ANTIPASTI Starters

(serves 5)

CAESAR SALAD 38

house made Caesar dressing, house made croutons, aged parmesan, romaine
*anchovies included when specified

BEEF SALAD 38

baby arugula, spinach, pistachios, feta cheese, balsamic vinaigrette

ITALIAN WEDDING SOUP 20/QUART

acini di pepe, meatballs, chicken, spinach

5 PIECES ARTISAN BREAD 15

with dipping oil

GRAN PARTE Family Style

(serves 10, heating instructions will be provided)

SHORT RIB LASAGNA 120

slow roasted short rib, ricotta, mozzarella, parmesan, house marinara

CREAMY PESTO

CHICKEN LASAGNA 110

chicken, pesto cream, ricotta, mozzarella, parmesan

SHRIMP LASAGNA 120

shrimp, vodka cream sauce

VEGETABLE LASAGNA 100

eggplant, red pepper, onion, ricotta, mozzarella, parmesan, house marinara

PASTI TRADIZIONALI Traditional Italian Meals

(serves 5, heating instructions will be provided)

BOLOGNESE WITH PENNE 75

EGGPLANT PARMESAN WITH PENNE 60

CHICKEN PARMESAN WITH PENNE 70

CHICKEN PICCATA WITH PENNE 70

VEAL PARMESAN WITH PENNE 80

VEAL MARSALA WITH PENNE 80

VEAL SALTIMBOCCA WITH PENNE 80

CHICKEN ALFREDO WITH PENNE 70

FARE IN CASA Make at Home

(served by the Quart)

MARINARA SAUCE 14

ROSÉ SAUCE 18

BOLOGNESE SAUCE 32

CONTORNI Sides

MEATBALLS (1 DOZEN) 50

MEATBALLS (2 DOZEN) 95

PENNE WITH MARINARA 30

(serves 5)

PENNE WITH ALFREDO 35

(serves 5)

upcharge for RISOTTO instead of pasta 25

(serves 5)

5 PIECES ARTISAN BREAD 15

with dipping oil

DOLCE Dessert

(serves 5)

CANNOLI 35

classic italian cannoli filled with sweet creamy ricotta and chocolate chips

CHEESECAKE 55

chef's daily cheesecake feature

CHOCOLATE LAVA CAKES 50

flourless chocolate cake, molten hazelnut ganache center, whipped cream & raspberry sauce

* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

*A 2.5% charge will be added to carry out orders