

Round Platters

	Small	Large
ASSORTED CHEESES and MEATS.....	65.00	105.00
Cubed cheddar, pepper jack, imported provolone and mozzarella cheeses with sliced pepperoni, soppressata and Prosciutto di Parma		
ASSORTED ITALIAN COOKIES AND CANNOLI PLATTER.....	40.00	70.00
ASSORTED ITALIAN PANINI.....	55.00	100.00
BREADED EGGPLANT with provolone, roasted red peppers and tomato sauce BROCCOLI RABE with fresh mozzarella PROSCIUTTO DI PARMA with fresh mozzarella, tomato and roasted red peppers GRILLED PORTOBELLO MUSHROOM with fresh mozzarella and roasted red peppers BREADED CHICKEN with provolone, roasted red peppers and tomato sauce GRILLED CHICKEN with fresh mozzarella, tomatoes and roasted red peppers		
ASSORTED WRAPS.....	55.00	100.00
PROSCIUTTO DI PARMA with fresh mozzarella and roasted red peppers GRILLED CHICKEN CAESAR GRILLED CHICKEN with pesto and fresh mozzarella BREADED EGGPLANT with fresh mozzarella and roasted red peppers BREADED CHICKEN CAPRICIOSA with fresh mozzarella, tomoatoes and red onions in a vinaigrette BUFFALO CHICKEN with Romaine lettuce and tomato		
ANTIPASTO FREDDO.....	65.00	115.00
Fresh mozzarella, tomatoes, roasted red peppers, prosciutto, soppressata, stuffed peppers, Kalamata olives, artichoke hearts, mushrooms and sun-dried tomatoes on a bed of mixed greens		
FRESH MOZZARELLA, TOMATO & ROASTED PEPPER.....	60.00	105.00
GRILLED VEGETABLE PLATTER.....	50.00	90.00
FRITTO MISTO.....	60.00	105.00
Fried mozzarella sticks, ravioli and zucchini sticks served with a roasted red pepper and tomato sauce		

WINGS		
CHOICE OF:		
MILD • SPICY • BBQ • HONEY CAJUN SPICE		
25pcs	50pcs	100pcs
\$27.99	\$55.99	\$110.99

Antipasti

	HALF TRAY	FULL TRAY
BAKED CLAMS Baked with seasoned breadcrumbs.....	60.00	105.00
CLAMS CASINO.....	65.00	115.00
Topped bacon, green and red peppers, celery, garlic and onions		
STUFFED CLAMS Stuffed with shrimp, lobster and crabmeat.....	65.00	115.00
BUFFALO FRIED CALAMARI Sautéed in our house special buffalo sauce.....	65.00	115.00
CALAMARI FRITTI.....	65.00	105.00
Golden fried calamari served with a side of homemade marinara sauce		
FRIED RAVIOLI Filled with ricotta cheese, lightly breaded and fried.....	60.00	105.00
FRIED ZUCCHINI Zucchini sticks lightly breaded and fried.....	55.00	100.00
MOZZARELLA STICKS Served with a side of tomato sauce.....	60.00	105.00
MUSSELS BIANCO Served in a white wine, lemon and garlic sauce.....	65.00	115.00
MUSSELS LUCIANO.....	65.00	115.00
Steamed and sautéed with shallots and a touch of wine in a white cream sauce		
MUSSELS MARINARA Served in a homemade marinara sauce.....	65.00	115.00
MELENZANE FRITTE Breaded fried eggplant sticks served with marinara sauce.....	55.00	100.00
STUFFED ARTICHOKE.....	65.00	115.00
Stuffed with garlic, bread crumbs, pignoli nuts and grated cheese		
STUFFED MUSHROOMS Stuffed with our homemade seafood stuffing.....	60.00	105.00

Insalate

	HALF TRAY	FULL TRAY
TUSACAN SPINACH SALAD.....	40.00	65.00
Baby spinach tossed with fresh pineapple, dried cranberries, red onions and crumbled feta cheese in a honey vinaigrette dressing		
ASPARAGUS SHRIMP SALAD.....	50.00	90.00
Romaine and iceberg lettuce topped with shrimp, asparagus, roasted red peppers and diced tomato with a lemon vinaigrette		
BABY SPINACH GORGONZOLA SALAD.....	40.00	70.00
Baby spinach, topped with crumbled gorgonzola cheese, tomatoes and walnuts, with our creamy balsamic dressing		
CAESAR SALAD.....	35.00	60.00
Romaine lettuce topped with homemade garlic croutons, aged parmesan cheese served with homemade caesar dressing		
GREEK SALAD.....	40.00	70.00
Romaine lettuce topped with tomato, cucumber, green peppers, red onion, olives, pepperoncini and feta cheese with our homemade vinaigrette		
INSALATA CAMPAGNA.....	40.00	70.00
Field greens tossed with walnuts, cranberries, tomatoes and crumbled gorgonzola, served with homemade creamy balsamic dressing		
GARDEN SALAD.....	35.00	55.00
Traditional salad with lettuce, tomato, cucumber, olives and red onions		
INSALATA LA SCALA.....	40.00	70.00
Romaine lettuce topped with diced tomato, cucumber, red onions & shredded mozzarella cheese		
INSALATA RUSTICA.....	40.00	70.00
Mesculine greens sprinkled with raisins, roasted almonds, fresh raspberries and topped with crumbled goat cheese with a light raspberry vinaigrette dressing		
INSALATA MILANO.....	40.00	70.00
Baby arugula, beets, goat cheese, pignoli nuts and chick peas served with a raspberry pesto dressing		

ADD CHICKEN to any above Salads - Half Tray 20.00 Full Tray 30.00

Pasta

	HALF TRAY	FULL TRAY
CAVATELLI ROSELLE.....	60.00	105.00
Tossed with asparagus, sundried tomato, spinach and mushrooms in a pink sauce		
BUTTERNUT SQUASH RAVIOLI.....	65.00	115.00
Butternut squash filled ravioli prepared in a sherry wine sauce with cranberries and fresh ricotta. Garnished with crumbled walnuts		
BOWTIES LA SCALA.....	80.00	145.00
Bowtie pasta with shrimp, mushrooms & sundried tomatoes in a pink cream sauce		
FARFALLE DEL SOLE.....	65.00	115.00
Bowtie pasta sautéed with spinach, artichokes, sundried tomatoes topped with diced fresh mozzarella in a light marinara sauce		
FETTUCCINE ALFREDO Served in a classic creamy alfredo cheese sauce.....	60.00	105.00
FETTUCCINE CARBONARA White cream sauce with bacon and sauteed onions.....	60.00	105.00
ZUCCHINI LINGUINE FIRENZE.....	70.00	125.00
Homemade zucchini linguine sautéed with grilled chicken, tomatoes, celery, onions, fresh mozzarella and breadcrumbs in garlic and oil		
LINGUINE WITH CLAM SAUCE (Red or White).....	70.00	125.00
LINGUINE PESCATORE.....	90.00	165.00
Shrimp, clams and mussels served over a bed of linguine in a plum tomato sauce		
LOBSTER RAVIOLI.....	90.00	165.00
Stuffed with lobster and topped with shrimp, in a cognac cream sauce		
ORECHIETTE ESCAROLE.....	60.00	105.00
Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil		
PASTA PURSES.....	70.00	125.00
Pasta stuffed with six cheeses and sautéed in a roasted pepper pink cream sauce		
PASTA VERDE.....	60.00	110.00
Spinach fettuccine tossed with julienne cut carrots, zucchini, eggplant and roasted garlic in virgin olive oil		
PENNE with BROCCOLI, GARLIC and OIL.....	55.00	100.00
Sautéed with fresh garlic, olive oil and Italian seasonings		
PENNE BROCCOLI RABE.....	60.00	110.00
Penne pasta sautéed with crumbled sausage, sundried tomatoes and broccoli rabe in a garlic and virgin olive oil		
PENNE PRIMAVERA.....	60.00	110.00
Medley of fresh vegetables sautéed in a choice of pink cream sauce, marinara sauce or garlic and oil (please specify)		
RIGATONI ALLA VODKA Pink cream and vodka sauce with a touch of meat.....	60.00	110.00
RIGATONI BOLOGNESE Freshly ground hearty meat sauce with a touch of cream.....	60.00	110.00
RIGATONI MAMMA MIA.....	65.00	115.00
Sausage and mushrooms topped with melted mozzarella		
RIGATONI with PEAS & HAM Served in a pink cream sauce.....	60.00	110.00

COMPLIMENTARY
Full Tray of GARLIC KNOTS
with \$175⁰⁰ order

COMPLIMENTARY
Full Tray of CAESAR or GARDEN SALAD
with \$275⁰⁰ order

Pollo

	HALF TRAY	FULL TRAY
CHICKEN CACCIATORE.....	65.00	120.00
Boneless breast of chicken sautéed with kalamata olives, mushrooms and onions in a marinara sauce		
CHICKEN CAPRICIOSA.....	65.00	120.00
Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette		
CHICKEN FRANCESE.....	60.00	110.00
Lightly egg battered and sautéed with lemon, butter and white wine sauce		
CHICKEN GORGONZOLA.....	65.00	120.00
Sautéed with shiitake mushrooms and sun-dried tomatoes in a creamy white gorgonzola cheese sauce		
CHICKEN MARSALA.....	60.00	110.00
Sautéed with mushrooms and prosciutto in a brown marsala wine sauce		
CHICKEN MEDITERRANEAN.....	70.00	130.00
Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce		
CHICKEN MONA LISA.....	80.00	150.00
Rolled and stuffed with prosciutto, provolone and mozzarella, lightly breaded and served in a brown wine sauce with roasted red peppers and a touch of cream		
CHICKEN PAESANO.....	65.00	120.00
Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine		
CHICKEN PARMIGIANA.....	60.00	110.00
CHICKEN PICCATA.....	65.00	120.00
Sautéed with artichoke hearts and capers in a lemon, butter and white wine sauce		
CHICKEN ROLLATINE.....	80.00	150.00
Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a brown wine sauce		
CHICKEN SCARPIELLO.....	65.00	120.00
Boneless breast of chicken sautéed with sausage, mushrooms, artichoke hearts, bell peppers & potatoes in a light brown sauce		
CHICKEN TENDERS.....	55.00	100.00
Served with honey mustard		
GRILLED BALSAMIC CHICKEN.....	65.00	120.00
Grilled boneless breast of chicken served over wilted spinach and topped with grilled zucchini, eggplant, portobello mushroom and roasted peppers, with a drizzled balsamic glaze		
POLLO AL PESTO AL PESTO.....	70.00	130.00
Chicken breast topped with sliced tomatoes and seafood stuffing in a creamy pesto sauce		

Vitello

	HALF TRAY	FULL TRAY
VEAL CAPRICIOSA.....	85.00	160.00
Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette		
VEAL FRANCESE.....	80.00	150.00
Lightly egg battered and sautéed with lemon, butter and white wine sauce		
VEAL GORGONZOLA.....	85.00	160.00
Sautéed with shiitake mushrooms and sun-dried tomatoes in a creamy white gorgonzola cheese sauce		
VEAL MARSALA.....	80.00	150.00
Sautéed with mushrooms and prosciutto in a brown marsala wine sauce		
VEAL MEDITERRANEAN.....	85.00	160.00
Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce		
VEAL PAESANO.....	85.00	160.00
Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine		
VEAL PARMIGIANA.....	80.00	150.00
VEAL PICCATA.....	85.00	160.00
Sautéed with artichoke hearts and capers in a lemon, butter and white wine sauce		
VEAL PIZZAIOLA.....	85.00	160.00
Sautéed with mushrooms, peppers and onions in a marinara sauce with a touch of wine		
VEAL ROLLATINE.....	85.00	160.00
Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a brown wine sauce		

Half Tray feeds approximately 6 people • Full Tray feeds approximately 12 people

Small Round Cold Platter feeds approximately 10 people

Large Round Cold Platter feeds approximately 20 people