

VEGETABLES

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| Eggplant Parmigiana | sm \$50.00 | lg \$95.00 |
| Mixed Vegetables Garlic and Oil | sm \$40.00 | lg \$60.00 |
| Spinach or Broccoli Garlic and Oil | sm \$40.00 | lg \$60.00 |
| Roasted Potatoes | sm \$30.00 | lg \$60.00 |

MISCELLANEOUS

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| Sausage and Peppers | sm \$65.00 | lg \$100.00 |
| Veal and Peppers | sm \$85.00 | lg \$125.00 |
| Meatballs | sm \$30.00 | lg \$50.00 |
| Sausage | sm \$40.00 | lg \$60.00 |
| Eggplant Rollantini | sm \$85.00 | lg \$105.00 |

Now your favorite dinner specials are available for catering. Ask for the seperate menu.

SMALL TRAY FEEDS 8 - 10

LARGE TRAY FEEDS 15 - 20

If you don't see something you are looking for please ask and we will try our best to accomodate you.

AMPLE TIME REQUIRED
1 DAY ON MOST ITEMS

BUON APPETITO!



PIZZERIA RESTAURANT & PIZZERIA • RESTAURANT
100%
ITALIAN
RESTAURANT & PIZZERIA

CATERING MENU

LET THE BEST RESTAURANT IN TOWN CATER
YOUR SPECIAL EVENT. OUR PROFESSIONAL AND
INNOVATIVE STAFF WILL CREATE A DELICIOUS
AND MEMORABLE MEAL

CALL 386.322.9887

1781 DUNLAWTON AVE. SUITE 3
PORT ORANGE, FL 32127

SALADS

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|-------------------------------|-------------------|
| Caesar Salad: | \$3.50 per person |
| Grilled Chicken Caesar Salad: | \$6.50 per person |
| Antipasto Salad: | \$6.50 per person |
| Garden Salad: | \$3.00 per person |
| Mozzarella Caprese Salad: | \$6.00 per person |

Fresh mozzarella cheese, marinated plum tomatoes, fresh basil and sundried tomatoes served with out homemade bruschetta toast

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| Seafood Salad: | \$7.00 per person |
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Calamari and scungilli tossed celery, red peppers, calamari olives and herbs in a lemon and olive oil dressing

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| Add jumbo shrimp: | \$9.00 per person |
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APPETIZERS

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| Breaded chicken fingers with dipping sauce: | \$1.00 per chicken finger |
| Fried Mozzarella with dipping sauce: | \$1.00 per mozzarella stick |
| Fried Calamari: | \$7.95 per person |
| Mussels Marinara: | \$8.95 per half dozen |
| Bruschetta: | \$4.00 per 1/2 dozen |

Marinated chopped tomatoes with garlic, olive oil and fresh herbs, served over our homemade bruschetta toast

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| Stromboli: (20 appetizer portions) | \$40.00 each |
| Broccoli Rabe and Sausage Strombol: | \$50.00 small \$100 large |
| Mini Eggplant Rollatini: | \$4.00 for 3 |

Eggplant stuffed with ricotta, mozzarella and prosciutto served in tomato sauce

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| Grilled Vegetable Platter: | \$6.00 per person |
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Includes: eggplant, peppers, zucchini, potatoes, squash and portobello mushrooms

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| Focaccia: with fresh tomato sauce and olive oil | 1/2 \$14.00 whole \$26 |
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PASTAS

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| Pasta with Tomato Sauce | sm \$25.00 lg \$48.00 |
| Pasta with Marinara Sauce | sm \$25.00 lg \$48.00 |
| Pasta with Bolognese Sauce (meat sauce) | sm \$30.00 lg \$55.00 |
| Pasta Garlic and Oil | sm \$25.00 lg \$48.00 |
| Pasta with Clam Sauce (red or white) | sm \$45.00 lg \$85.00 |
| Pasta Primavera | sm \$35.00 lg \$65.00 |
| Pasta tossed with seasonal vegetables in a garlic and oil sauce | |
| Gnocchi with Tomato Sauce | sm \$50.00 lg \$90.00 |
| Pasta with Broccoli or Spinach | |
| Garlic and Oil | sm \$40.00 lg \$75.00 |
| Add Chicken | sm \$65.00 lg \$95.00 |
| Rigatoni Ala Vodka | sm \$55.00 lg \$80.00 |

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| Tortalini in pink cream sauce | sm \$40.00 lg \$75.00 |
| Penne Ai Funghi Selvaggi | sm \$55.00 lg \$80.00 |
| Wild mushrooms (Portobello and shitake) in a demiglance sauce with Pecorino cheese | |
| Rigatoni Al Filetto De Pomodoro | sm \$45.00 lg \$ 75.00 |
| Penne Sorrentino | sm \$50.00 lg \$95.00 |
| <i>Penne sauteed with fresh tomatoes, eggplant and fresh mozzarella</i> | |

BAKED PASTAS

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|---------------------------------|------------------------|
| Lasagna | sm \$55.00 lg \$95.00 |
| Lasagna with no meat | sm \$45.00 lg \$85.00 |
| Manicotti: | \$6.00 per person |
| <i>(2 manicotti per person)</i> | |
| Baked Ziti | sm \$50.00 lg \$ 85.00 |
| Baked Ziti Siciliana | sm \$60.00 lg \$90.00 |
| Baked with Eggplant | |
| Stuffed Shells | \$6.00 per person |
| <i>(2 shells per person)</i> | |
| Vegetable Lasagna | sm \$65.00 lg \$120.00 |

CHICKEN

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| Chicken Parmigiana | sm \$55.00 lg \$85.00 |
| Chicken Francaise | sm \$60.00 lg \$115.00 |
| Chicken Marsala | sm \$60.00 lg \$115.00 |
| Chicken Cacciatore | sm \$60.00 lg \$115.00 |
| Chicken Scarpariello | sm \$75.00 lg \$135.00 |
| <i>Chicken with sausage, garlic, red pepper, pepperoncini and olives in a lemon sauce</i> | |
| Chicken Sorrentino | sm \$75.00 lg \$135.00 |
| <i>Chicken topped with eggplant and prosciutto with mozzarella in a lite marinara sauce</i> | |
| Chicken Balsamic | sm \$75.00 lg \$135.00 |
| <i>Breaded chicken breast with shallots, butter and wild mushrooms in a balsamic sauce topped with mozzarella</i> | |
| Chicken Rollatini | sm \$100.00 lg \$135.00 |

VEAL

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| Veal Parmigiana | sm \$70.00 lg \$120.00 |
| Veal Francaise | sm \$100.00 lg \$120.00 |
| Veal Marsala | sm \$100.00 lg \$120.00 |
| Veal Sorrentino | sm \$100.00 lg \$120.00 |
| <i>Veal topped with eggplant and prosciutto with mozzarella in a lite marinara sauce</i> | |
| Veal Pizzaiola | sm \$100.00 lg \$120.00 |
| Veal sauteed with fresh marinara sauce | |
| Veal Piccata | sm \$100.00 lg \$120.00 |
| <i>Veal sauteed in a lemon, white wine butter sauce with capers</i> | |
| Veal Riviera | sm \$110.00 lg \$150.00 |
| <i>Veal sauteed with shitake and portobello mushrooms, prosciutto, artichokes, garlic, basil, pimentos and pepperoncini in a chardonnay sauce</i> | |