

# Beef Dishes



## MEATBALLS

### Chicken Meatballs

*Grandma's recipe seasoned w/ Pecorino Romano in marinara sauce or lemon sauce*

### Italian Meatballs

*Mama Leona's special Italian recipe*

### Eggplant Meatballs

*Meatless w/ breadcrumbs, ricotta, Romano cheese*

### Arrabbiata Meatballs

*Hot sausage, provolone, parmigiana, w/ hot cherry pepper red sauce*

## HALF (6-8)

## FULL (12-15)

\$45

\$85

\$45

\$85

\$55

\$95

\$55

\$95

## BEEF

### Asian Marinated Hanger Steak

*Grilled & sliced w/ julienne veg & soba noodles*

### Beef Bourguignon

*Mushrooms & pearl onions slow cooked in Burgundy wine*

### Brisket

*Slow simmered w/ onions, glazed in brown sugar lacquer*

### Filet Tips

*Mushrooms & onions in a demi glace*

### Steak Pizzaiola

*Grilled sirloin white wine tomato sauce, olives, peppers & onions*

### Pepper Steak

*Sautéed sirloin sliced w/ peppers, onions in a au jus*

### Flank Steak

*Grilled sliced topped w/ chimichurri cauce*

### Sunday Gravy

*Mama Leona's sauce, bracirole, beef, meatballs & sausage*

### Prime Rib

*Rosemary & Salt Crusted w/ Gravy*

\$125

\$240

\$85

\$160

\$95

\$180

\$155

\$290

\$85

\$160

\$85

\$160

\$125

\$240

\$85

\$160

\$240

\$439

# Chicken Dishes

(Any of our chicken dishes may be made with veal for +\$35)



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
<b>Chicken &amp; Artichokes</b> <i>Tender portions of chicken sautéed w/ artichoke hearts &amp; sun-dried tomatoes in scampi sauce</i>	\$65	\$125
<b>Balsamico</b> <i>Sun-dried tomato slivers, portobello mushrooms, rich balsamic sauce</i>	\$65	\$125
<b>Chardonnay</b> <i>Spinach &amp; sun-dried tomatoes in chardonnay cream sauce</i>	\$65	\$125
<b>Giambotta</b> <i>Boneless thighs w/ peppers, onion, potatoes, sausage, green olives in a wine vinegar sauce</i>	\$65	\$125
<b>Marsala, Picatta or Francese</b>	\$65	\$125
<b>Parmigiana</b>	\$65	\$125
<b>Bruschetta Chicken</b> <i>Italian seasoned breaded cutlets, topped w/ fresh mozzarella &amp; bruschetta, drizzled in balsamic glaze</i>	\$65	\$125
<b>Rossini</b> <i>Prosciutto, tomatoes, fresh mozzarella, &amp; pink sherry</i>	\$65	\$125
<b>Sorrentino</b> <i>Fried Italian cutlet, prosciutto, eggplant, fresh mozzarella, in a shallot &amp; sherry wine sauce</i>	\$65	\$125
<b>Scarpariello</b> <i>Sausage, mushrooms, lemon, white wine &amp; rosemary sauce</i>	\$65	\$125
<b>Saltimbocca</b> <i>Prosciutto, spinach, mozzarella, sage brown sauce</i>	\$65	\$125
<b>Savoy Chicken</b> <i>Marinated roasted thighs, onions, mushrooms balsamic vinegar, cherry peppers, topped w/breadcrumbs</i>	\$65	\$125
<b>Tuscany</b> <i>Porcini mushrooms &amp; madeira brown sauce</i>	\$65	\$125
<b>Chicken Rollatini</b> <i>Prosciutto, spinach, provolone in a Brown sherry sauce</i>	\$75	\$140
<b>Roasted Turkey</b> <i>W/ homemade brown gravy</i>	\$60	\$110

# Pasta Dishes

(Add chicken or shrimp to any pasta for +\$15 per 1/2 tray)



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
<b>Baked Ziti</b> <i>Stuffed Shells or Manicotti</i>	\$45	\$85
<b>Penne a la Vodka</b>	\$35	\$65
<b>Penne Tuscany</b> <i>W/ sundried tomatoes, artichokes, kalamata olives, EVOO, &amp; roasted garlic</i>	\$45	\$85
<b>Penne Siciliano</b> <i>Chunks of eggplant &amp; fresh mozzarella in basil plum tomato sauce</i>	\$45	\$85
<b>Penne Al Forno</b> <i>Baked w/ ricotta, sausage, &amp; peas in tomato sauce</i>	\$45	\$85
<b>Rigatoni Bolognese</b> <i>Stewed tomato &amp; Vegetables w/ ground beef, wine, parmigiana &amp; a dash of cream</i>	\$45	\$85
<b>Fusili Pasta</b> <i>Grilled chicken, roasted vegetables, basil puree, roasted garlic, &amp; EVOO</i>	\$45	\$85
<b>Penne Puttanesca</b> <i>Anchovies, kalamata olives, capers, white wine, &amp; tomato sauce</i>	\$45	\$85
<b>Penne Asiago</b> <i>Dried tomatoes, provolone, ricotta cheese, &amp; basil in a cream sauce</i>	\$45	\$85
<b>Fresh Fusili &amp; Broccoli</b> <i>Oil &amp; garlic, red pepper flakes &amp; parmigiana</i>	\$45	\$85
<b>Rigatoni Arrabbiata</b> <i>Sauteed mushrooms &amp; cherry peppers in spicy vodka sauce</i>	\$45	\$85
<b>Orecchiette</b> <i>Broccoli rabe, sausage, garlic, olive oil &amp; parmigiana</i>	\$45	\$85
<b>Farfalle Salmon</b> <i>Slivers of salmon w/ creamy dijon sauce topped w/ julienne sundried tomatoes &amp; toasted almonds</i>	\$65	\$120
<b>Lobster Ravioli</b> <i>W/ porcini mushrooms, pancetta, &amp; cream sauce</i>	\$85	\$160
<b>Eggplant Parmigiana</b> <i>Thin layers of eggplant, mozzarella, parmigiana, &amp; tomato sauce</i>	\$59	\$99
<b>Eggplant Rollatini</b> <i>(Approximately 13 per half tray)</i>	\$50	\$90
<b>Lasagna</b> <i>Hot sausage, ground beef, ricotta, &amp; mozzarella</i>	\$65	\$120

# Pork Dishes



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
<b>Stuffed Pork Loin</b> <i>Spinach, prosciutto, &amp; provolone w/ rosemary brown sauce</i>	\$50	\$90
<b>Stuffed Pork Loin</b> <i>W/ broccoli rabe &amp; provolone in pork au jus</i>	\$59	\$95
<b>Pork Pernil</b> <i>Slow roasted in a chimichurri marinade</i>	\$45	\$80
<b>Homemade Braciole</b> <i>Fresh garlic, parsley, basil, &amp; grated Romano cheese simmered in marinara</i>	\$60	\$110
<b>Sausage &amp; Peppers</b> <i>In marinara sauce or white sauce</i>	\$55	\$90
<b>Sausage Arrabbiata</b> <i>Hot sausage, hot peppers, potatoes w/ oil &amp; garlic</i>	\$55	\$90
<b>Sausage &amp; Broccoli Rabe</b> <i>Garlic &amp; oil sauce</i>	\$50	\$85
<b>St. Louie Ribs</b> <i>Frankie's famous fall-off-the-bone ribs in our homemade BBQ sauce</i>	\$60 (30)	\$99 (50)
<b>Naked Ribs Italiano</b> <i>Roasted w/ garlic, rosemary, &amp; hot peppers</i>	\$60 (30)	\$99 (50)
<b>Pulled Pork w/ Slaw &amp; 12 Slider Buns</b> <i>Slow-roasted in homemade BBQ sauce</i>	\$55	\$90
<b>Pork Tenderloin Grilled</b> <i>Cranberries, roasted onion chutney</i>	\$65	\$120
<b>Pork Scallopini</b> <i>Porcini wild mushroom brown sauce</i>	\$65	\$120

# Seafood Dishes



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
<b>Stuffed Flounder Florentine (10pc)</b> <i>Roasted peppers &amp; spinach in garlic white wine sauce</i>	\$95	\$180
<b>Flounder Francese (8pc)</b> <i>Lemon white wine sauce</i>	\$95	\$180
<b>Horseradish Crusted Salmon (8pc)</b> <i>Lemon beurre blanc sauce</i>	\$85	\$170
<b>Grilled Salmon</b> <i>Black pepper, Maple BBQ glaze</i>	\$85	\$170
<b>Salmon Dijon</b> <i>Sun-dried tomatoes &amp; artichokes in a garlic white wine cream sauce</i>	\$95	\$180
<b>Salmon Puttanesca</b> <i>Sautéed w/ garlic, onions, capers, &amp; olives in red sauce</i>	\$85	\$170
<b>Baby Sea Bass Pomodoro</b> <i>Plum tomatoes, prosciutto, basil, &amp; garlic</i>	\$85	\$170
<b>Fried Flounder</b>	\$95	\$175
<b>Fried Shrimp</b>	\$95	\$175
<b>Fried Scallops</b>	\$95	\$175
<b>Scallops Scampi</b> <i>White wine, lemon, &amp; garlic</i>	\$95	\$175
<b>Shrimp Scampi</b> <i>White wine, lemon, &amp; garlic</i>	\$95	\$175
<b>Shrimp Francese</b> <i>Egg battered in lemon white wine sauce</i>	\$95	\$175
<b>Stuffed Shrimp (20 pc)</b> <i>W/ crabmeat in scampi sauce</i>	\$95	\$175
<b>Mussels Marinara (no shell)</b>	\$40	\$80
<b>Pistachio Sea Bass or Halibut</b> <i>Lemon butter beurre blanc sauce</i>	\$160	\$320
<b>Red Snapper</b> <i>Scampi, puttanesca, or oreganata</i>	\$95	\$170
<b>Grilled Mahi Mahi</b> <i>W/ mango pineapple salsa</i>	\$95	\$170
<b>Feast of the 7 Fishes</b> <i>Mussels, clams, shrimp, calamari, scallops, flounder, &amp; lobster tails in red sauce</i>	\$175 (full)	\$325 (deep full)
<b>Lobster Tails (6oz)</b>	\$30/ea (stuffed- \$35 ea)	

# Side Dishes



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
<b>Rice Balls (Meat, Peas, &amp; Mozz)</b>		\$35 (6 per tray)
<b>Broccoli Rabe</b> <i>W/ roasted garlic &amp; red pepper</i>	\$49	\$90
<b>Grilled Asparagus</b> <i>W/ balsamic glaze</i>	\$59	\$110
<b>Asparagus Oreganato</b> <i>Shaved parmigiana, breadcrumbs, &amp; EVO</i>	\$49	\$90
<b>Broccoli Oreganato</b> <i>Shaved parmigiana, breadcrumbs, &amp; EVO</i>	\$35	\$65
<b>Roasted Cauliflower &amp; Broccoli</b> <i>W/ shaved Romano cheese</i>	\$49	\$90
<b>String Beans Almondine</b>	\$39	\$65
<b>Risotto Pancakes (15&amp;36 pcs)</b> <i>W/ balsamic glaze</i>	\$55	\$100
<b>Roasted Rosemary Potatoes</b>	\$35	\$65
<b>Grilled Vegetables</b>	\$59	\$90
<b>Roasted Vegetables</b> <i>Medley of seasonal vegetables</i>	\$49	\$90
<b>String Beans &amp; Walnuts</b> <i>In brown butter</i>	\$35	\$65
<b>Butternut Squash</b> <i>Butter, honey, &amp; thyme</i>	\$49	\$90
<b>Rice Pilaf</b> <i>Peas, carrots, &amp; Onions</i>	\$25	\$45
<b>Basmati</b> <i>W/ coconut milk curry</i>	\$35	\$65
<b>Stuffed Artichokes (6)</b>	\$42	\$80
<b>Spinach Sauté</b> <i>Sautéed w/ olive oil &amp; garlic</i>	\$35	\$65
<b>Scalloped Potatoes</b> <i>Shaved potato &amp; creamy cheese</i>	\$45	\$80
<b>Escarole &amp; Butter Beans</b> <i>Sautéed garlic &amp; EVO</i>	\$35	\$65
<b>Risotto Porcini &amp; Parm</b>	\$49	\$90
<b>Brussel Sprouts</b> <i>Seared w/ bacon &amp; black pepper</i>	\$49	\$90