

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>
Chicken & Artichokes <i>Tender portions of chicken sautéed w/ artichoke hearts & sun-dried tomatoes in scampi sauce</i>	\$65	\$125
Balsamico <i>Sun-dried tomato slivers, portobello mushrooms, rich balsamic sauce</i>	\$65	\$125
Chardonnay <i>Spinach & sun-dried tomatoes in chardonnay cream sauce</i>	\$65	\$125
Giambotta <i>Boneless thighs w/ peppers, onion, potatoes, sausage, green olives in a wine vinegar sauce</i>	\$65	\$125
Marsala, Picatta or Francese	\$65	\$125
Parmigiana	\$65	\$125
Bruschetta Chicken <i>Italian seasoned breaded cutlets, topped w/ fresh mozzarella & bruschetta, drizzled in balsamic glaze</i>	\$65	\$125
Rossini <i>Prosciutto, tomatoes, fresh mozzarella, & pink sherry</i>	\$65	\$125
Sorrentino <i>Fried Italian cutlet, prosciutto, eggplant, fresh mozzarella, in a shallot & sherry wine sauce</i>	\$65	\$125
Scarpariello <i>Sausage, mushrooms, lemon, white wine & rosemary sauce</i>	\$65	\$125
Saltimbocca <i>Prosciutto, spinach, mozzarella, sage brown sauce</i>	\$65	\$125
Savoy Chicken <i>Marinated roasted thighs, onions, mushrooms balsamic vinegar, cherry peppers, topped w/breadcrumbs</i>	\$65	\$125
Tuscany <i>Porcini mushrooms & madeira brown sauce</i>	\$65	\$125
Chicken Rollatini <i>Prosciutto, spinach, provolone in a Brown sherry sauce</i>	\$75	\$140
Roasted Turkey <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>
Baked Ziti <i>Stuffed Shells or Manicotti</i>	\$45	\$85
Penne a la Vodka	\$35	\$65
Penne Tuscany <i>W/ sundried tomatoes, artichokes, kalamata olives, EVOO, & roasted garlic</i>	\$45	\$85
Penne Siciliano <i>Chunks of eggplant & fresh mozzarella in basil plum tomato sauce</i>	\$45	\$85
Penne Al Forno <i>Baked w/ ricotta, sausage, & peas in tomato sauce</i>	\$45	\$85
Rigatoni Bolognese <i>Stewed tomato & Vegetables w/ ground beef, wine, parmigiana & a dash of cream</i>	\$45	\$85
Fusili Pasta <i>Grilled chicken, roasted vegetables, basil puree, roasted garlic, & EVOO</i>	\$45	\$85
Penne Puttanesca <i>Anchovies, kalamata olives, capers, white wine, & tomato sauce</i>	\$45	\$85
Penne Asiago <i>Dried tomatoes, provolone, ricotta cheese, & basil in a cream sauce</i>	\$45	\$85
Fresh Fusili & Broccoli <i>Oil & garlic, red pepper flakes & parmigiana</i>	\$45	\$85
Rigatoni Arrabbiata <i>Sauteed mushrooms & cherry peppers in spicy vodka sauce</i>	\$45	\$85
Orecchiette <i>Broccoli rabe, sausage, garlic, olive oil & parmigiana</i>	\$45	\$85
Farfalle Salmon <i>Slivers of salmon w/ creamy dijon sauce topped w/ julienne sundried tomatoes & toasted almonds</i>	\$65	\$120
Lobster Ravioli <i>W/ porcini mushrooms, pancetta, & cream sauce</i>	\$85	\$160
Eggplant Parmigiana <i>Thin layers of eggplant, mozzarella, parmigiana, & tomato sauce</i>	\$59	\$99
Eggplant Rollatini <i>(Approximately 13 per half tray)</i>	\$50	\$90
Lasagna <i>Hot sausage, ground beef, ricotta, & mozzarella</i>	\$65	\$120

Pork Dishes



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

Seafood Dishes



	<u>HALF (6-8)</u>	<u>FULL (12-15)</u>
Stuffed Flounder Florentine (10pc) <i>Roasted peppers & spinach in garlic white wine sauce</i>	\$95	\$180
Flounder Francese (8pc) <i>Lemon white wine sauce</i>	\$95	\$180
Horseradish Crusted Salmon (8pc) <i>Lemon beurre blanc sauce</i>	\$95	\$170
Grilled Salmon <i>Black pepper, Maple BBQ glaze</i>	\$95	\$170
Salmon Dijon <i>Sun-dried tomatoes & artichokes in a garlic white wine cream sauce</i>	\$95	\$180
Salmon Puttanesca <i>Sautéed w/ garlic, onions, capers, & olives in red sauce</i>	\$95	\$170
Baby Sea Bass Pomodoro <i>Plum tomatoes, prosciutto, basil, & garlic</i>	\$85	\$170
Fried Flounder	\$95	\$175
Fried Shrimp	\$95	\$175
Fried Scallops	\$95	\$175
Scallops Scampi <i>White wine, lemon, & garlic</i>	\$95	\$175
Shrimp Scampi <i>White wine, lemon, & garlic</i>	\$95	\$175
Shrimp Francese <i>Egg battered in lemon white wine sauce</i>	\$95	\$175
Stuffed Shrimp (20 pc) <i>W/ crabmeat in scampi sauce</i>	\$95	\$175
Mussels Marinara	\$40	\$80
Pistachio Sea Bass or Halibut <i>Lemon butter beurre blanc sauce</i>	\$160	\$320
Red Snapper <i>Scampi, puttanesca, or oreganata</i>	\$140	\$280
Grilled Mahi Mahi <i>W/ mango pineapple salsa</i>	\$140	\$280
Feast of the 7 Fishes <i>Mussels, clams, shrimp, calamari, scallops, flounder, & lobster tails in red sauce</i>	\$175 (full)	\$325 (deep full)
Lobster Tails (6oz)		\$30/ea (stuffed- \$35 ea)

Side Dishes



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