

PASTA

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 People)

Available in linguini, penne, rigatoni, spaghetti and farfelle

ALLA VODKA

Sm. 25 • Med. 37 • Lg. 70

ALFREDO

Sm. 25 • Med. 37 • Lg. 70

CLAM SAUCE

Red or white clam sauce, with fresh chopped clams
Sm. 35 • Med. 55 • Lg. 95

PRIMAVERA

Assorted fresh vegetables
Sm. 25 • Med. 37 • Lg. 70

BOLOGNESE

Meat sauce
Sm. 25 • Med. 37 • Lg. 70

CARBONARA

Bacon & onions in a cream sauce
Sm. 25 • Med. 37 • Lg. 70

AL SALMON

Pasta sautéed with fresh chopped salmon, asparagus and shallot onions in a brandy pink cream sauce
Sm. 30 • Med. 50 • Lg. 90

ALFRESCO

Pasta sautéed with chicken, fresh tomato, peas, zucchini and basil in garlic and oil
Sm. 30 • Med. 50 • Lg. 85

DELLA NONA

Pasta with fresh peas, mushrooms and ham in a cream sauce
Sm. 30 • Med. 70 • Lg. 75

HOMEMADE SPINACH GNOCCHI

In a homemade red sauce
Sm. 30 • Med. 55 • Lg. 95

RUSTICO

Pasta sautéed with chicken, mushrooms, escarole, roasted peppers and garlic and oil
Sm. 30 • Med. 50 • Lg. 85

EMILLANO

Pasta sautéed with arugula, carrots, onions and jumbo shrimp in a fresh tomato, garlic and oil sauce
Sm. 35 • Med. 50 • Lg. 100

LIDIA'S MEAT OR SPINACH HOMEMADE LASAGNA

Sm. 30 • Med. 40 • Lg. 80

PESTO

Fresh ground basil, pignoli nuts, garlic and walnuts in a lite cream sauce
Sm. 25 • Med. 57 • Lg. 70

GOURMET RAVIOLIS

Choice of assorted homemade raviolis in any sauce
Market Price

BAKED PASTA WITH FRESH VEGETABLES

Pasta baked with vegetables in a homemade pink cream sauce
Sm. 25 • Med. 45 • Lg. 85

LASAGNA PRIMAVERA

Homemade lasagna made with béchamel and fresh vegetables in any sauce
Sm. 30 • Med. 45 • Lg. 85

ANGELA

Homemade pasta sautéed with baby shrimp, shiitake mushrooms, spinach and roasted peppers in a cream sauce
Sm. 45 • Med. 55 • Lg. 95

PENNE ALLA LIDIA

Pasta sautéed with chicken, asparagus in a pink cream sauce and mushrooms
Sm. 30 • Med. 50 • Lg. 85

STUFFED SHELLS ALLA LUIGI

Homemade stuffed shells stuffed with broccoli rabe, roasted peppers, ricotta and mozzarella in any sauce
Sm. 25 • Med. 45 • Lg. 85

VONGOLE

Pasta sautéed with fresh vongole clams in a marinara, fra diavolo or white cream sauce
Sm. 35 • Med. 50 • Lg. 100

CAMPAGNOLA

Pasta sautéed with fennel sausage, broccoli rabe and sun-dried tomatoes in garlic & oil
Sm. 30 • Med. 50 • Lg. 85

MELENZANO

Fresh fusilli pasta sautéed with eggplant, plum tomatoes, garlic with melted mozzarella
Sm. 30 • Med. 45 • Lg. 85

ROSITA

Fresh pasta sautéed with mushrooms, onions, peas, bacon and plum tomatoes with a touch of cream
Sm. 25 • Med. 37 • Lg. 70

DI CALABRIA

Pasta sautéed with prosciutto, chicken, sun-dried tomatoes and peas in a homemade vodka sauce
Sm. 30 • Med. 50 • Lg. 85

BRUNO

Fresh pasta sautéed with hot and sweet sausage, chicken, onions, mushrooms and cherry peppers in a marinara sauce
Sm. 30 • Med. 50 • Lg. 85

MONTE BIANCO

Pasta sautéed with artichokes, chicken, shiitake mushrooms & baby spinach served in a cream sauce
Sm. 30 • Med. 50 • Lg. 85

ABRUZZI

Fresh pasta sautéed with broccoli, crumbled sausage, artichokes and zucchini served in garlic and oil
Sm. 30 • Med. 40 • Lg. 75

MILANESE

Pasta sautéed with prosciutto, peas, broccoli and zucchini served in a homemade cream sauce
Sm. 30 • Med. 40 • Lg. 75

SICILIANA

Pasta with eggplant, prosciutto and onions in a fresh marinara sauce
Sm. 25 • Med. 37 • Lg. 70

SORRENTINO

Pasta with ricotta and melted mozzarella in a homemade tomato sauce
Sm. 25 • Med. 37 • Lg. 70

CAPRESE

Pasta with fresh tomatoes, zucchini, fresh mozzarella, basil, garlic and oil
Sm. 25 • Med. 37 • Lg. 70

FAGGOLINI

Pasta with string beans, potato, bacon and onions in a light marinara sauce
Sm. 25 • Med. 37 • Lg. 70

GOURMET PASTA

Additional 10 Per Tray
Gnocchi • Tortellini • Cavatelli
Fettuccini • Whole Wheat Pasta
Gourmet Ravioli - Market Price
Cheese Ravioli 15 extra

PESCE

Market Price (Please Call For Pricing)

SEA BASS CASSEROLA

Fresh sea bass made with potatoes, onions, peppers and plum tomatoes in a white wine sauce with melted mozzarella

TUNA CALABRESE

Fresh tuna over grilled vegetables in a white wine sauce

CHILEAN SEA BASS VIA REGINA

Chilean sea bass sautéed with shrimp and plum tomatoes in a lite pesto sauce

HALIBUT MARECHIARA

Halibut sautéed with clams and mussels in a lite red sauce

RISOTTO MARINARESCA

Scallops, shrimp, mussels and calamari in a marechiara sauce

SALMON CAPRESE

Fresh grilled salmon topped with fresh arugula, fresh mozzarella and chopped tomatoes in lemon and olive oil

SWORDFISH GRATINE

Fresh grilled swordfish topped with asparagus and melted mozzarella in a white wine butter sauce

STUFFED FILET OF SOLE OREGANATA

Fresh filet of sole stuffed with fresh chopped seafood served over spinach in a lemon, butter, white wine sauce

SEA BASS SICILIANO

Fresh sea bass sautéed with onions, green olives and sun-dried tomatoes in a light marinara sauce

FRITTURA DI PESCE

Fresh fried filet of sole, scallops, jumbo shrimp and calamari served with tartar sauce and fresh lemon wedges

ZUPPA DI PESCE

Fresh mussels, clams, calamari, shrimp, scallops and scungilli in a lite marinara sauce

FILET OF SOLE MARECHIARA

Fresh filet of sole sautéed with fresh mussels and clams in a lite marinara sauce

STUFFED CALAMARI

Fresh calamari stuffed with chopped seafood in a homemade marinara sauce

SALMON VESUVIO

Fresh salmon sautéed with mussels, clams and calamari in a red sauce

FILET OF SOLE FLORENTINE

Fresh filet of sole sautéed with shallot onions in a white wine cream sauce topped with fresh spinach and melted mozzarella

LOBSTER TAILS SAFFRON

Lobster tails sautéed with garlic, parsley and white wine served over risotto saffron

BACCALA LIVORNESE

Cod fish, onions, gaeta olives, white wine in a lite red sauce with capers, anchovies and roasted peppers

SALMON CREMOLTO

Salmon sautéed with lemon mustard, bread crumbs and a touch of tomato

SWORDFISH FRUITTA DE PESCE

Broiled swordfish topped with fresh tomato, Bermuda onions, olive oil and garlic balsamic dressing

SHRIMP LOMBARDI

Stuffed shrimp with prosciutto and mozzarella over spinach in a white wine sauce

FOOTERS

2 ft. • 3 ft. • 4 ft. • 5 ft. • 6 ft. • Call For Pricing

Chicken Parmigiana • Eggplant Parmigiana • Veal Parmigiana • Sausage Parmigiana
Shrimp Parmigiana • Veal And Peppers • Sausage And Peppers • Or create your own

PROSCIUTTO

With fresh mozzarella, basil, tomato and roasted peppers

TUNA FISH

With lettuce, tomatoes, American cheese and red onions

BREADED EGGPLANT

Fresh mozzarella, basil and roasted peppers

GRILLED CHICKEN

With fresh mozzarella, roasted peppers and pesto

CHICKEN CUTLET

Mesclun lettuce and vinegar peppers

GRILLED CHICKEN

Smoked mozzarella and sun-dried tomatoes

GRILLED PORTOBELLO

Smoked mozzarella and sautéed spinach

GRILLED VEGGIE HERO

Eggplant, zucchini, portobello, roasted peppers and fresh mozzarella

FRESH DESSERTS

Please Call For Pricing

LIDIA'S FLAVORSOME TIRAMISU • LIDIA'S MOUTH-WATERING CHEESECAKE

ASSORTED ITALIAN COOKIE TRAYS • ASSORTED ITALIAN PASTRIES *By the piece*

FRESH FRUIT SALAD • FRESH CANNOLI • SPECIALTY CAKES *Made to order*

CORPORATE AND PHARMACEUTICAL ACCOUNTS WELCOME

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Food allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

A'Mangiare

CATERING MENU

GRILLED CAJUN SEA BASS

Fresh sea bass grilled with Cajun seasonings and served over broccoli rabe

FRANCESE

Dipped in egg batter sautéed in lemon white wine sauce

SALMON ESTATA

Mango, pineapple, red onion, red pepper, cilantro and lemon oil dressing

FISH ANY STYLE

Salmon, Sole, Lobster Tail, Swordfish, Soft Shell Crabs, Sea Bass or Shrimp

SEA BASS POMODORO

Fresh sea bass sautéed with onions, potatoes, plum tomatoes and vongole clams in a white wine sauce

SALMON A'MANGIARE

Fresh salmon served with grilled asparagus and cherry tomatoes in a hot balsamic reduction with mashed potatoes

SEAFOOD COMBO OREGANATA

Fresh scallops, shrimp and fillet of sole topped with seasoned breadcrumbs and baked in a lemon and butter sauce served over sautéed spinach

SEA BASS GABRIELLE

Sea bass served with clams, cannellini beans, chopped tomatoes, radicchio, scallions and onions in a white wine sauce

SALMON & SHRIMP DIJON

Fresh salmon and shrimp made in a homemade honey Dijon sauce over sautéed spinach

A'MANGIARE SPECIALTIES

EGGPLANT PARMIGIANA

Sm. 30 • Med. 40 • Lg. 70

BEEF BRACCIOLE

Sm. 35 • Med. 50 • Lg. 100

SAUSAGE & PEPPERS

With sauce Sm. 30 • Med. 45 • Lg. 80

SAUSAGE

Over broccoli rabe or any vegetable
Sm. 35 • Med. 50 • Lg. 85

PAELLA

Chicken, mushrooms, shrimp, clams, calamari, mussels, sausage & scallops over rice with choice of white sauce or marinara
Sm. 50 • Med. 75 • Lg. 130

PASTA LOMBARDI

Homemade gnocchi, lobster meat, arugula and vodka sauce
Sm. 40 • Med. 65 • Lg. 120

TRI-COLORE FUSILLI

MAREMONTE

Tri-color fusilli with scallops, shrimp, chopped clams, mushrooms and peas in a marinara sauce with arugula
Sm. 40 • Med. 65 • Lg. 120

BLACK LINGUINE VALENTINE

Black linguine with chopped clams, shrimp, calamari, light marinara white wine sauce
Sm. 40 • Med. 65 • Lg. 120

STUFFED VEAL CHOPS

Stuffed with smoked mozzarella, broccoli rabe, prosciutto and sun-dried tomatoes in a mushroom Marsala sauce
Market Price

PORK CHOP EMILIANO

Stuffed with spinach, carrots and grilled portobello served with spinach and roasted potatoes in a brown gravy

Market Price

BABY EGGPLANT MARINARA

Fried baby eggplant with Gorgonzola in a marinara sauce
Sm. 25 • Med. 45 • Lg. 80

BAKED ZUCCHINI PARMESAN

Egg-battered zucchini with a fresh tomato sauce and melted mozzarella
Sm. 25 • Med. 45 • Lg. 80

INSALATA

Sm. - Quarter Bowl (4-6 people) • Med. - Half Bowl (8-10 people) • Lg. - Full Bowl (12-16 People)

GARDEN SALAD

Fresh iceberg and romaine lettuce with cucumbers, tomatoes, green and black olives and red onions
Sm. 15 • Med. 25 • Lg. 37

CAESAR SALAD

Fresh romaine lettuce, croutons, grated cheese, Caesar dressing, tomato and cucumbers
Sm. 20 • Med. 30 • Lg. 45

CHEF SALAD

Garden salad with turkey, ham, salami, hard-boiled egg and American cheese
Sm. 25 • Med. 35 • Lg. 50

TRICOLOR SALAD

Fresh Radicchio, endive and arugula lettuces
Sm. 23 • Med. 32 • Lg. 47

MESCLUN SALAD

Fresh mixed field greens with tomatoes, cucumbers, black and green olives and vinegar peppers
Sm. 23 • Med. 32 • Lg. 47

ARUGULA SALAD

Fresh arugula lettuce with tomatoes, cucumbers, black and green olives, red onions and vinegar peppers
Sm. 23 • Med. 32 • Lg. 47

ARTICHOKE SALAD

Fresh baby artichoke hearts tossed with mesclun lettuce, seasoned oil, vinegar topped with Gorgonzola and roasted peppers
Sm. 30 • Med. 45 • Lg. 65

COLD ANTIPASTO SALAD

Garden salad with ham, salami, prosciutto, provolone and roasted peppers
Sm. 35 • Med. 45 • Lg. 65

MOZZARELLA CAPRESE

Fresh mozzarella, tomato, roasted peppers, prosciutto and basil with olive oil dressing
Sm. 30 • Med. 45 • Lg. 65

ROASTED VEGETABLES OVER ARUGULA

Fresh grilled eggplant, zucchini, portobello, onion and fresh mushrooms over arugula and roasted peppers
Sm. 35 • Med. 45 • Lg. 65

CONTADINA

Fresh romaine topped with chunks of salmon made with beans, red potatoes, tomatoes and olives served in lemon dressing with goat cheese
Sm. 30 • Med. 50 • Lg. 70

ANTIPASTI DI CASA

Fresh mozzarella, breaded eggplant and roasted peppers over mesclun lettuce and oil and vinegar
Sm. 40 • Med. 45 • Lg. 65

INSALATA DI CASA

Fresh spinach, red onions, radicchio with crumbled ricotta in olive oil balsamic dressing
Sm. 20 • Med. 40 • Lg. 60

STRING BEAN SALAD

Fresh string beans, chopped tomatoes, potatoes and red onion, balsamic vinaigrette with fresh mozzarella and sun-dried tomatoes
Sm. 30 • Med. 45 • Lg. 65

SEAFOOD SALAD

Fresh calamari, scungilli and shrimp in a fresh lemon and olive oil dressing with black and green olives, scallops and vinegar peppers
Market Price

CALAMARI SALAD

Fresh calamari in fresh lemon and olive oil dressing with black and green olives and vinegar peppers
Market Price

FRUIT SALAD

Fresh mixed seasonal fruit
Sm. 30 • Med. 45 • Lg. 80

PASTA SALAD

Bowtie pasta mixed with gourmet vegetables and mixed cold cuts in a homemade house dressing
Sm. 25 • Med. 35 • Lg. 65

POTATO SALAD

Homemade potato salad
Sm. 20 • Med. 30 • Lg. 45

MACARONI SALAD

Home-style macaroni salad
Sm. 20 • Med. 35 • Lg. 55

BOCCONCINI SALAD

Fresh mozzarella, tomato roasted peppers, sun-dried tomatoes, basil, parsley and olive oil
Sm. 30 • Med. 50 • Lg. 70

SUMMER SALAD

Mesclun, raspberry, blueberry, walnuts, apples, raisins, Gorgonzola, with sweet balsamic dressing
Sm. 30 • Med. 50 • Lg. 70

GRILLED SEAFOOD SALAD

Fresh grilled scallops, shrimp and calamari with red peppers, red onions, green olives and celery over arugula served in a lemon and oil dressing
Sm. 40 • Med. 60 • Lg. 85

BABY ARTICHOKE SALAD

Arugula, artichoke wrapped with mozzarella, prosciutto and avocado in a lemon and oil dressing
Sm. 35 • Med. 50 • Lg. 70

CAJUN CHICKEN SALAD

Fresh Cajun chicken served over baby spinach with corn, avocados, red onions and feta cheese with a side of oil and vinegar
Sm. 30 • Med. 50 • Lg. 70

STUFFED PORTOBELLO SALAD

Portobello stuffed with grilled shrimp, chopped avocados, fresh tomatoes, fresh mozzarella and red onions served over a bed of arugula with a lemon and oil dressing
Sm. 30 • Med. 50 • Lg. 70

TOMATO & CUCUMBER SALAD

Cucumbers, Gaeta olives and tomatoes served over a bed of romaine lettuce topped with feta cheese, served with a side of lemon and oil
Sm. 30 • Med. 45 • Lg. 65

EMPANADA SALAD

Fresh breaded broccoli, artichokes and cauliflower served over mesclun and topped with shaved Parmesan and lemon and oil dressing
Sm. 30 • Med. 45 • Lg. 65

PEAR SALAD

Baby arugula with almonds, pears, raisins, goat cheese with a sweet balsamic dressing
Sm. 20 • Med. 40 • Lg. 65

BEET SALAD

Baby spinach with grilled beets, oranges garnished with ricotta croquettes
Sm. 20 • Med. 40 • Lg. 65

EXTRAS:

Gorgonzola cheese, feta cheese, goat cheese, ricotta insalata, fresh or smoked mozzarella, grilled or fried chicken.

DRESSINGS:

House vinaigrette, French, bleu cheese, creamy Italian, Russian, honey mustard or balsamic

COLD ANTIPASTO PLATTER

Assorted Italian cheese and meats with vegetables
Sm. 50 • Med. 70 • Lg. 100

GRILLED VEGETABLE PLATTER

Fresh grilled gourmet vegetables
Sm. 35 • Med. 65 • Lg. 90

GRILLED PORTOBELLO

Fresh portobello over sautéed broccoli rabe with melted smoked mozzarella and sun-dried tomatoes
Sm. 30 • Med. 45 • Lg. 65

HOT ANTIPASTO

Clams oreganato, mussels, stuffed mushrooms, eggplant rollatini, stuffed zucchini, jumbo shrimp and mozzarella en carozza
Sm. 35 • Med. 60 • Lg. 95

MOZZARELLA STICKS

Homemade, part-skim mozzarella and seasoned bread crumbs
Sm. 25 • Med. 35 • Lg. 55

ZUCCHINI STICKS

Homemade breaded zucchini
Sm. 20 • Med. 30 • Lg. 50

EGGPLANT ROLLATINI

Fried eggplant stuffed with ricotta and mozzarella in red sauce
Sm. 32 • Med. 40 • Lg. 75

BRUSCHETTA

Toasted Italian bread with tomatoes, seasonings and balsamic
Sm. 25 • Med. 35 • Lg. 60

MOZZARELLA EN COROZZA

Homemade fried, breaded and egg-battered mozzarella served with marinara sauce
Sm. 20 • Med. 35 • Lg. 55

FRIED CALAMARI

Fresh calamari egg-battered, floured and fried served with marinara or fra diavolo
Sm. 30 • Med. 55 • Lg. 100

MUSSELS MARINARA OR FRA DIAVOLO

Fresh mussels in a homemade marinara sauce
Sm. 20 • Med. 35 • Lg. 65

NEW ZEALAND MUSSELS

New Zealand mussels sautéed with garlic, oil and white wine sauce
Market Price

MARASCHINO

Cherries, tomato, red wine and balsamic sauce

MONTE CARLO

Shiitake, asparagus, red wine sauce

STUFFED

Broccoli rabe, ricotta and sun-dried tomato

TRECOLORE

Red, yellow and green peppers, onions, white wine basil sauce

ANTIPASTO

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 People)

CLAMS OREGANATA

Fresh whole little neck clams topped with seasoned bread crumbs
Sm. 30 • Med. 55 • Lg. 100

CLAMS POSSILIPO

Fresh little neck clams in a fresh marinara sauce
Sm. 30 • Med. 55 • Lg. 100

POLENTA GRATINE

Cornmeal with melted mozzarella in a fresh marinara sauce
Sm. 25 • Med. 35 • Lg. 65

POLENTA CROSTINA

Cornmeal made in a Gorgonzola cream sauce with shiitake mushrooms
Sm. 25 • Med. 45 • Lg. 70

CRISPELLE FLORENTINE

Homemade pasta rolled with ham and spinach, sliced and topped with melted mozzarella in a homemade béchamel sauce
Sm. 25 • Med. 40 • Lg. 75

STUFFED ARTICHOKE

Fresh artichokes stuffed with pane di casa, fresh seasonings with a touch of capers, anchovies, black and green olives
Market Price

STUFFED MUSHROOMS

Fresh mushrooms stuffed with roasted peppers, mixed vegetables, with cold cuts and seasoned breadcrumbs
Sm. 25 • Med. 35 • Lg. 65

STUFFED PORTOBELLO MUSHROOMS

Fresh portobello mushrooms stuffed with capers, green and black olives, fresh tomatoes and seasoned bread crumbs
Sm. 25 • Med. 45 • Lg. 75

STUFFED PEPPERS

Fresh red bell peppers stuffed with rice, chopped meat, touch of tomato sauce and seasonings
Sm. 25 • Med. 40 • Lg. 65

STUFFED TOMATOES

Fresh tomatoes stuffed with shrimp and crabmeat and fresh seasonings
Sm. 35 • Med. 50 • Lg. 75

RICE BALLS

Breaded rice ball stuffed with chopped meat and rice
Sm. 25 • Med. 40 • Lg. 65

CARNE

ANY STYLE: Steak • Lamb Chops • Pork Chops Market Price (Call For Pricing)

VESUVIO

Potatoes, mushrooms, pepperoncini, garlic, oil and white wine sauce

CAMPAGNOLA

Sautéed onions, peppers, mushrooms, sliced potato and a garlic white wine sauce

PROVENCALE

Broccoli rabe, potato, cherry peppers, vinegar peppers and white wine

CHIANTI

Red onions, red grapes and chianti wine sauce

CROSTINI

Gorgonzola, shiitake mushroom cream sauce

NONNA

Broccoli rabe, portobello mushrooms and sun-dried tomatoes in garlic and oil

MILANESE

Chopped salad (arugula), avocado and onion, chopped tomato, fresh mozzarella and lemon oil dressing

ESTACIONE

Sliced potatoes, red onions and spinach in a brandy cream sauce topped with Gorgonzola

STUFFED ROASTED PEPPERS

Fresh roasted peppers stuffed with fresh mozzarella and prosciutto in lite marinara
Sm. 30 • Med. 40 • Lg. 70

SPETINI ALLA ROMANA

Fried mozzarella in an anchovy caper sauce
Sm. 25 • Med. 40 • Lg. 65

JUMBO SHRIMP COCKTAIL

2.50 per piece

ASPARAGUS FLORENTINA

Fresh breaded asparagus served over a bed of sautéed spinach and topped with Gorgonzola cream sauce
Sm. 30 • Med. 45 • Lg. 85

EGGPLANT TOSCANO

Fresh grilled eggplant rolled with prosciutto and goat cheese, served in a garlic and oil sauce with fresh basil and chopped tomatoes
Sm. 25 • Med. 45 • Lg. 85

HOT CAJUN SAUSAGE OVER BROCCOLI RABE

Fresh spicy sausage topped with Cajun seasonings & served over sautéed broccoli rabe
Sm. 35 • Med. 55 • Lg. 95

STUFFED ZUCCHINI

Stuffed with prosciutto, sopressata, pastina, onions and provolone served in a light marinara sauce
Sm. 25 • Med. 40 • Lg. 75

CALAMARI SICILIANO

Fresh fried calamari sautéed in a lemon white wine sauce with cherry peppers
Sm. 40 • Med. 60 • Lg. 110

EGGPLANT ROLLATINI FLORENTINA

Fried eggplant rolled with ricotta and spinach served in a pink sauce with melted mozzarella
Sm. 30 • Med. 45 • Lg. 80

SPINACH CROQUETTES

Stuffed with dried sausage, feta cheese and spinach served over sautéed shiitake mushrooms, endive & arugula in garlic & oil
Sm. 30 • Med. 45 • Lg. 85

CLAMS CASINO

Fresh clams stuffed with bacon, roasted peppers and onions baked in a lemon white wine sauce
Sm. 35 • Med. 60 • Lg. 110

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 People)

CHICKEN FRANCESE

Chicken breast dipped in egg batter, sautéed in lemon, butter & white wine sauce
Sm. 40 • Med. 55 • Lg. 90

CHICKEN MARSALA

Lightly floured chicken breast sautéed with mushrooms in a Marsala wine sauce
Sm. 40 • Med. 55 • Lg. 90

CHICKEN SORRENTINO

Chicken breast topped with prosciutto, eggplant and mozzarella in a lite brown sauce
Sm. 45 • Med. 60 • Lg. 95

CHICKEN PICCATA

Lightly floured chicken breast sautéed with capers in a lemon, butter wine sauce
Sm. 40 • Med. 55 • Lg. 90

CHICKEN PARMIGIANA

Breaded chicken cutlet with tomato sauce, baked with mozzarella
Sm. 35 • Med. 50 • Lg. 90

CHICKEN SCARPARIELLO

Chicken breast sautéed with garlic, oil and vinegar peppers in a white and lemon sauce with a touch of brown gravy with potato & sausage
Sm. 45 • Med. 60 • Lg. 95

CHICKEN VALDOSTANO

Chicken breast stuffed with prosciutto, provolone, pesto and basil in mushroom Marsala sauce
Sm. 40 • Med. 60 • Lg. 100

CHICKEN FLORENTINE

Chicken breast sautéed with shallot onions in a white wine cream sauce topped with fresh spinach and melted mozzarella
Sm. 45 • Med. 60 • Lg. 100

CHICKEN LEONARDO

Chicken breast sautéed with peas, mushrooms and sun-dried tomatoes in a pink cream sauce
Sm. 35 • Med. 60 • Lg. 95

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 People)

VEAL FRANCESE

Veal scaloppini dipped in egg batter, sautéed in lemon, butter and white wine sauce
Sm. 50 • Med. 65 • Lg. 105

VEAL MARSALA

Lightly floured veal scaloppini sautéed with mushrooms in a Marsala wine sauce
Sm. 50 • Med. 65 • Lg. 105

VEAL SORRENTINO

Veal scaloppini topped with prosciutto, eggplant & mozzarella in a lite brown sauce
Sm. 50 • Med. 70 • Lg. 110

VEAL PICCATA

Lightly floured veal piccoppini sautéed with capers in a lemon, butter white wine sauce
Sm. 50 • Med. 65 • Lg. 105

VEAL PARMIGIANA

Breaded veal cutlet with tomato sauce, baked with mozzarella
Sm. 40 • Med. 60 • Lg. 100

VEAL A'MANGIARE

Veal scaloppini sautéed, fresh tomato and portobello mushrooms and asparagus in a lite brown sauce
Sm. 50 • Med. 70 • Lg. 110

VEAL MESSON

Veal scaloppini sautéed with shallot onions, mushrooms and peas in white wine, touch of cream sauce
Sm. 50 • Med. 70 • Lg. 110

POLLO

CHICKEN SOFIA

Chicken breast stuffed with asparagus, prosciutto and provolone in a shiitake mushroom Marsala sauce
Sm. 40 • Med. 60 • Lg. 100

CHICKEN CACCIATORE

Chicken breast sautéed with bell peppers and fresh white mushroom and onion marinara sauce
Sm. 40 • Med. 55 • Lg. 95

CHICKEN PISANO

Chicken breast sautéed with potatoes, onions, mushrooms in a garlic brown sauce
Sm. 40 • Med. 55 • Lg. 95

CHICKEN AL JOELLE

Chicken breast topped with grilled eggplant and mozzarella in a fresh sherry wine sauce
Sm. 35 • Med. 60 • Lg. 100

CHICKEN ROYALE

Chicken breast breaded and rolled with asparagus, shrimp, cooked in a brandy cream sauce with sun-dried tomatoes and peas
Sm. 45 • Med. 70 • Lg. 120

CHICKEN PORTOBELLO

Fresh chicken breast made with vinegar peppers, portobello mushrooms, broccoli and potatoes served in a white wine brown sauce
Sm. 35 • Med. 60 • Lg. 95

CHICKEN ANGELICA

Fresh chicken breast sautéed with tricolor peppers, chicken, shrimp and artichokes served in a homemade brandy cream sauce
Sm. 45 • Med. 65 • Lg. 105

CHICKEN SUPREMO

Fresh chicken breast topped with prosciutto, melted mozzarella and broccoli in a white wine sauce
Sm. 40 • Med. 60 • Lg. 95

CHICKEN GIAMBOTTA

Chicken breast, peppers, onion, mushrooms, eggplant, fresh tomato and zucchini in a light brown sauce
Sm. 45 • Med. 60 • Lg. 95

CHICKEN ALLA GRILLA

Grilled chicken breast over fresh sautéed broccoli rabe
Sm. 45 • Med. 60 • Lg. 100

STUFFED VEAL CHOP

Any style Market Price

VEAL STELLA DI MARE

Fresh veal scaloppini topped with spinach, grilled shrimp and melted mozzarella served in a white wine sauce with a touch of marinara sauce
Sm. 55 • Med. 85 • Lg. 135

VEAL OSSO BUCCO

Veal shank served in a vegetable sauce over yellow rice
Market Price

VEAL COLUMBO

Veal scal