Holiday Catering Menu

Antipasto Platter (Serves 12-14)

Provided with salami, sweet soppressata, Prosciutto di Parma, pepperoni, aged provolone, fresh mozzarella, Asiago cheese, imported artichokes, eggplant caponata, house roasted red peppers, mixed Italian olives, and assorted crostini.

Starters	*Indicates selection will be provided frozen		
Eggplant Rollatini*		\$60	10 pieces
Sausage Stuffed Mushrooms*		\$54	2 dozen
Vegetable Stuffed Mushrooms*		\$54	2 dozen
Crab Cakes* (white lump crab, shrimp, and scallops)		\$60	1 dozen
Seafood Stuffed Clams*		\$36	1 dozen
Spinach Tortellini Soup*		\$13	per quart
Pasta é Fagioli Rosso*		\$13	per quart
Cheese & Grape Platter with Crostini (Asiago, Cheddar, Swiss, and Pepper Jack)		\$65	12"
Nonna's Pane Cotto*		\$60	half tray
U-8 Shrimp Cocktail with Nonna's cocktail	sauce	\$125	30 pieces
Coconut Shrimp with orange ginger sauce		\$45	3 dozen

Arancini (One flavor per dozen)

Cheese, Artichoke & Spinach, or Chicken Parmigiana	\$36	1 dozen	

Nonna's Stuffed Breads

Chicken Parmigiana <mark>or</mark> Pepperoni & Provolone	\$18	each
Eggplant Parmigiana	\$15	each
Roasted Vegetable or Broccoli with Mozzarella	\$15	each

Nonna's Chicken Cutlets \$31 PER **2 LB** PACKAGE



Sides and Salads

Roasted Asparagus with Sea Salt	\$50	half tray
Assorted Roasted Vegetables	\$50	4 lbs
Rosemary Roasted Potatoes or Mashed Potatoes	\$50	4 lbs
Calamari Salad	\$45	3 lbs
Classic Caesar Salad	\$40	half tray
Garden Salad	\$50	half tray
Caprese Salad	\$36	per dozen

GF +\$15 \$65 half tray Meat Lasagna* GF +\$15 Vegetable Lasagna* \$60 half tray Cheese Manicotti* \$36 6 pieces Eggplant Parmigiana* \$60 half tray Cheddar Mac & Cheese \$48 4 lbs Burrata Ravioli with Nonna's Pomodoro Sauce 3 dozen \$55 \$72 Lobster Ravioli with Parmesan Cream Sauce 3 dozen Wild Mushroom Risotto \$52 4 lbs Baked Rigatoni Bolognese with Ricotta \$60 half tray Penne with Nonna's Vodka or Pomodoro Sauce \$45 half tray Gnocchi or Rigatoni with Nonna's Bolognese Sauce \$55 half tray

TO ORDER CALL: 203-896-5700

79N

Entrees

First Course

*Indicates selection will be provided frozen

New

Tuscan Beef Tenderloin Sliced and presented medium rare with carrots, potatoes, onions and au jus	\$300	6 lbs (approx)
Chicken Ascolana Sautéed chicken with artichokes, spinach, cherry tomatoes, olives, shallots, and capers	\$65	half tray
Chicken Mamma Mia Chicken cutlets with reduced cherry tomatoes, olives, spinach and sautéed red onions	\$65	half tray
Chicken Marsala, Piccata, <mark>or</mark> Parmigiana	\$55	half tray
Rosemary Roasted Sweet Sausage with Peppers, Potatoes and Onions	\$55	half tray
Nonna's Meatballs in Pomodoro Sauce	\$50	20 pieces
Salmon Toscana Sautéed cherry tomatoes, rosemary & garlic	\$93	6 pieces
Jumbo Seafood Stuffed Shrimp*	\$96	1 dozen
Shrimp & Scallops Rosso over Linguini	\$96	half tray

Gelato Cakes by Gelato Giuliana® (8" Round Serves 10-12)

<i>Artisan-crafted gelato cakes. Selection of three options below:</i>	Artisan-crafted	gelato cakes	5. Selection	of three	options	below:
--	-----------------	--------------	--------------	----------	---------	--------

Amarena Cherry, Chocolate & Peppermint, or		each
La Giuliana (Espresso, Mascarpone, and Chocolate)	φου	each

*** ORDERING INSTRUCTIONS ***

Deadline: Wednesday, December 18th by 3pm

- To Order: Call 203-896-5700 or visit the store (pre-payment is required)
- Choose Your Pickup Window:
 - A. Monday 12/23: 2pm 6:30pm
 - B. Tuesday 12/24: 10am 2pm

Due to the high volume of orders we are unable to accommodate changes to the menu

Chi Mangia Bene, Vive Bene

\$175

*Indicates selection will be provided frozen