

Italian/ Mediterranean

SALADS

Marinated Vegetable Salad Made with Organic Fresh Vegetables and a Balsamic and Oregano Vinaigrette

Baby Spinach Salad with Pine Nuts, Goat Cheese and Sun Dried Tomato with a Red Wine and Herb Vinaigrette

Traditional Rustic Greek Salad with Cucumber, Tomato, Celery, Onion, Romaine Hearts, Feta and Olives

Classic Caesar Salad with Romano Croutons and Parmigian Cheese

Insalata Mista – Mixed Greens Salad with Chopped Vegetables

Baby Spinach Salad with Dried Cherries, Toasted Nuts, and Radicchio and a Hazelnut Vinaigrette

Panzanella Salad Made with Croutons, Cucumber, Tomato, Arugula and Shaved Parmigian Cheese with a Lemon-Olive Oil Vinaigrette

Iceberg Wedge Salad with a Pancetta-Gorgonzola Dressing

Salad of Roasted Eggplant and Organic Tomatoes and Basil with Caramelized Garlic Vinaigrette

Chilled Penne Salad with Sun Dried Tomato, Basil, Pine Nuts, Olives, and Julienne Vegetables

“Little Italy” Antipasto Salad with Vegetables, Provolone Cheese, Herbs and Salami

Tuscan White Bean and Arugula Salad with Organic Tomatoes and Basil Vinaigrette

Classic Caprese Salad – Tomatoes Topped with Fresh Mozzarella and Basil and Drizzled with Olive Oil

“Lentil Ai Funghi” – Italian Style Chilled Lentil Salad with Wild Mushrooms

PASTAS AND SIDE DISHES

“Torta Quattro”- Four Layer Casserole with Mascarpone, Sun Dried Tomato, Basil Pesto and Kalamata Olives- Served with Fresh Baguette

Balsamic and Olive Oil Marinated Grilled Vegetable Platters

Sautéed Vegetable Mélange with Lemon and Garlic

Pan Cooked Fennel Root and Radicchio with a touch of Orange and Basil

Grilled Eggplant with Fresh Basil and Tomato Vinaigrette

Classic Ratatouille made with Sautéed Eggplant, Onions, Garlic, Zucchini, Red Peppers and Tomato

Grilled and Sliced Portobello Mushrooms with Fresh Oregano

Baked Rigatoni with Marinara, Sweet Basil and Ricotta

Homemade Lasagna – Choice of Meat, Vegetarian or Sausage

Custom Pastas – We will Mix and Match any of Your Favorite Pastas with our Homemade Sauces – Marinara, Alfredo, Pesto, Arrabiatta, Putanesca, and More.....

ENTREES

Pan Roasted Local Bass with a Saffron-Tomato Cream Sauce with Sliced Fennel
Risotto with Rock Shrimp, Saffron, Basil, Sun Dried Tomato and Romano Cheese
Pepper and Herb Crusted Ahi Tuna served with a Sun Dried Tomato Cream Sauce
Halibut Pomodoro – Grilled Halibut Filets with Tomato, Basil and Garlic Relish
Local Bass with a Pancetta-Hazelnut Crust
Sautéed Scallops with Pancetta, Peas and Cream
Chicken, Veal or Eggplant Parmesan with Provolone Cheese and Marinara Sauce
Pan Roasted Chicken Breast with a Roasted Garlic and Wild Mushroom Ragout
Spezzatino – Stewed Chicken Breast with Artichoke Hearts, Tomato, Cannellini Beans, White
Wine and Basil
“Pollo al Limon” with a Caper, Vodka and Lemon Sauce
“Pollo Siciliana” – Braised Chicken with Peppers and Sweet Sausage
Chicken Marsala with a Marsala Mushroom Sauce
Traditional Pan Fried Sausage and Peppers
Veal Picatta (Veal in a Wine, Lemon and Caper Sauce)
Braised Lamb Shanks with Rosemary, Chianti and White Beans
Tuscan Style Slow Cooked Sirloin with Roasted Tomato, Garlic, Capers and Herbs

APPETIZER SUGGESTIONS

If you are considering one of our complete packages with appetizer service, we have suggested some items that will go with the above menu items

Baked Brie Topped with Dried Cherries and Toasted Macadamia Nuts – Served with Crackers
and Crispbreads
Classic “Caprese” Platters – Tomatoes topped with Basil and Fresh Mozzarella with Olive Oil and
Cracked Pepper
Citrus Marinated Asparagus and Jicama Crudités
Smoked Salmon, Lemon, Caper and Dill Tartare on Petite Pumpernickel
Wild Mushroom and Herb Ragout on Baguette Rounds
Petite Bruschetta – Tomato, Basil, Garlic and Olive Oil Relish on French bread Medallions
Farinettes – Petite Smoked Chicken, Apple and Gorgonzola Cakes with a Cranberry-Orange
Relish