Hors d’Oeuvres

Display Platters

Small Serves 5-10   Medium Serves 10-15   Large Serves 15-20

Sm. $50.00   Med. $90.00   Lg. $170.00

**Fresh Mozzarella & Tomato Platter** – Generous slices of our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil
Sm. $40.00   Med. $70.00   Lg. $130.00

**Gourmet Cheese Platter** – A fine assortment of imported and domestic cheeses beautifully displayed on a platter accompanied by crisp, gourmet crackers and adorned with grapes and fresh berries
Sm. $50.00   Med. $90.00   Lg. $160.00

**Imported Olive Tray** – Lombardi’s own assorted selection of carefully marinated and cured imported olives
Sm. $50.00   Med. $90.00   Lg. $110.00

**Vegetable Crudité Platter** – Fresh spears of Carrots, Celery, Tri Color Peppers, Broccoli, Cauliflower, Yellow and Green Squash displayed on a platter with Creamy Spinach Dip
Sm. $35.00   Med. $65.00   Lg. $110.00

**Grilled Vegetable Platter** – An assortment of Zucchini & Yellow Squash, Eggplant, Tri Color Belle Peppers, Asparagus, Carrots & Sweet Fennel drizzled with Extra Virgin Olive Oil and grilled to perfection
Sm. $45.00   Med. $90.00   Lg. $110.00

**Bruschetta Platter** – Our Homemade Tuscan Crostini display on a platter with your choice of three of our Homemade Bruschetta. Choose from Classic Tomato, Artichoke, Roasted Eggplant, White Bean or Caponata
Sm. $30.00   Med. $55.00   Lg. $85.00

**Shrimp Cocktail Platter** – Tender Gulf Shrimp served with our Tangy Cocktail Sauce garnished with Fresh Lemon Wedges
50 pcs. $75.00   75 pcs. $95.00   100 pcs. $115.00

**Fresh Fruit Platter** - Fresh Seasonal Fruits cut and beautifully displayed on a platter
Sm. $35.00   Med. $55.00   Lg. $90.00

**Poached Salmon Display** – Atlantic Salmon delicately poached and garnished with Cucumbers and served with our Creamy Dill Caper Sauce
$150.00 each Display Serves 10-15
Hand Crafted Cold Hors d’Oeuvres

**Smoked Salmon on Pumpernickel** – Served with Sour Cream and Chives
15 pcs. $35.00  30 pcs. $60.00

**Prosciutto Wrapped Melon** – Sugar Sweet Honey Dew and Cantaloupe wrapped with Thinly Sliced Prosciutto di Parma
15 pcs. $35.00  30 pcs. $60.00

**Filet Mignon Crostini** – Sliced Rare Filet Mignon on Crisp Tuscan Crostini with Fresh Arugula and Creamy Horseradish Sauce
15 pcs. $35.00  30 pcs. $60.00

**Deviled Eggs** – Hard Boiled Eggs filled with a Creamy Blend of Dijon, Egg Yolks and Spices
25 pcs. $35.00  50 pcs. $60.00

**Fennel Salmon Gravalax** – Cured Salmon thinly sliced and served on English Cucumber with Diced Egg White, Yolk and Chopped Red Onion
30 pcs. $45.00  60 pcs. $75.00

**Fresh Mozzarella & Tomato Brochette** – Homemade Bocconcini Mozzarella skewered with Grape Tomatoes, Fresh Basil and drizzled with Balsamic Glaze
15 pcs. $35.00  30 pcs. $60.00

**Antipasto Kebobs** – Layers of Marinated Mozzarella in Extra Virgin Olive Oil skewered with Sundried Tomatoes, Roasted Red Peppers, Artichoke Hearts & Olives
15 pcs. $35.00  30 pcs. $60.00

**Fresh Fruit Kebobs** – Cut Seasonal Fresh Fruit on skewers and displayed on a platter
15 pcs. $35.00  30 pcs. $60.00
Hand Crafted Hot Hors d’Oeuvres

Fried Artichokes – Fresh Artichoke Hearts, halved and lightly battered, seasoned and fried to perfection!
25 pcs. $50.00  50 pcs. $90.00

Spinach Pie Triangles – Fresh Spinach, Crumbled Feta Cheese & Spiced wrapped in Flaky Phyllo Dough
25 pcs. $35.00  50 pcs. $60.00

Stuffed Baby Bella Mushrooms – Baby Portabella Mushrooms filled with a savory Bread Stuffing and topped with Shaved Romano Cheese
30 pcs. $50.00  60 pcs. $85.00

Mini Arancini Rice Croquettes – Short grain Arborio Rice mixed with Saffron Spice, Imported Prosciutto, Mozzarella & Romano Cheese served with Mamma Lombardi’s Tomato Sauce
30 pcs $35.00  60 pcs. $65.00

Mozzarella en Carrozza – Mini Fresh Mozzarella Sandwiches fried until golden and crispy served with Mamma Lombardi’s Marinara Sauce.
30 pcs $35.00  60 pcs. $65.00

Mozzarella Sticks
30 pcs $40.00  60 pcs. $70.00

Baked Clams Oreganata – Sweet Littleneck Clams baked in their shell and topped with Fresh Oregano, Garlic, Bread Crumbs, Extra Virgin Olive Oil & White Wine garnished with Lemon Wedges & Fresh Parsley
25 pcs. $50.00  50 pcs. $90.00

Clams Casino – Sweet Littleneck Clams topped with a mixture of Peppers, Onions, Bacon, Extra Virgin Olive Oil & Italian Spices
25 pcs $50.00  50 pcs. $95.00

Mini Crab Cakes – Jumbo Lump Crab Meat, Herbs & Spices and Pan Fried
30 pcs $75.00  60 pcs. $135.00

Coconut Fried Shrimp – Tender Gulf Shrimp coated in Shredded Coconut and Panko Bread Crumbs, fried to a golden brown and served with an Orange Dipping Sauce
25 pcs $55.00  50 pcs. $95.00

Gourmet Pigs in Blankets – All Beef Frankfurters brushed with spicy brown mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown
30 pcs $35.00  60 pcs. $60.00

Petite Meatballs – Your Choice of Petite-Sized Mamma Lombardi’s Famous Beef or Chicken Meatballs served with Mamma Lombardi’s Tomato Sauce
30 pcs $35.00  60 pcs. $60.00
**Petite Stromboli** – Genoa Salami, Ham & Pepperoni rolled with Fresh Mozzarella in our Homemade Pizza Dough and cut into bite-sized pieces

30 pcs. $50.00  60 pcs. $90.00

**Fried Chicken Wings** – Served with your choice of Blazin’ Buffalo or Southern BBQ Sauce with celery sticks and Bleu Cheese Dressing

30 pcs. $35.00  60 pcs. $60.00

**Balsamic Marinated Baby Lamb Chops** – Baby Lamb Chops marinated and char-grilled, served with a Pint Pesto Sauce

20 pcs. $65.00  40 pcs. $115.00
Charcuterie Selections

...No Substitutions Please...

Formaggi Platters

Medium Serves 5-10 $65.00  Large Serves 10-15 $115.00

Select 3 Formaggi for Your Medium Platter & 5 Cheeses for Your Large Platter:
Platter comes with ½ lb. of Each Cheese & Lombardi’s Own Mixed Olives

Formaggi Selection

Parmigiano Reggiano  Grana Padano  Pecorino Pepato  Pecorino Toscano
Gorgonzola Dolce  Manchego (6 mos.)  Asiago Fresco  Tallegio
French Brie  Danish Bleu

Salumi Platters

Medium Serves 5-10 $80.00  Large Serves 10-15 $145.00

4 Salumi for Your Medium Platter & 6 Salumi for Your Large Platter:
Platter comes with ½ lb. of Each Meat & Lombardi’s Own Mixed Olives

Salumi Selection

San Daniele Prosciutto  Salame Toscano  Salame Calabrese  Hot Soppressata
Sweet Soppressata  Mortadella  Hot Capocollo  Sweet Capocollo

Formaggi & Salumi Combo Platters

Medium Platter Serves 5-10  $100.00
*Add Fresh Assorted Grapes & Strawberries for $5.00

Large Serves 10-15  $185.00
*Add Fresh Assorted Grapes & Strawberries for $10.00

Select 3 Each for Your Medium Platter & 6 Each for Your Large Platter:
Platter comes with 1/3 lb. of Each Meat & Cheese, Lombardi’s Own Mixed Olives & Fresh Baguette Bread

Formaggi Selection

Parmigiano Reggiano  Grana Padano  Pecorino Pepato  Pecorino Toscano
Gorgonzola Dolce  Manchego (6 mos.)  Asiago Fresco  Tallegio
French Brie  Danish Bleu

Salumi Selection

San Daniele Prosciutto  Salame Toscano  Salame Calabrese  Hot Soppressata
Sweet Soppressata  Mortadella  Hot Capocollo  Sweet Capocollo

Freshly Baked Focaccia

½ Sheet $20.00  Full Sheet $35.00

Focaccia Selections:

Sea Salt & Fresh Rosemary
Extra Virgin Olive Oil & Herbs
Olive & Sweet Onions
Grilled Seasonal Vegetables

Tomato & Prosciutto
**Super Heroes & Assorted Platters**

**Super Heroes**
2 feet, 3 feet, 4 feet, 5 feet, 6 feet
*Special Numbers & Shapes Available*

*All Heroes come with Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing on the side *No Charge*

If you would like your 3ft, 4ft, 5ft, 6ft hero on a platter, there is a $5.00 charge per platter

The American – Fresh Roasted Turkey, Fresh Roast Beef, Fresh Ham, Green Leaf & Roma Plum Tomatoes
$16.49 per foot

The Italian – Prosciutto di Parma, Mortadella, Soppressata, Ham, Capicola, Pepperoni, Fire Roasted Red Peppers, Fresh Basil, Aged Provolone, Green Leaf Lettuce & Roma Plum Tomatoes
$17.49 per foot

The Caprese – Your Choice of Pan Fried of Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers & Roma Plum Tomatoes
$18.49 per foot

The Capri – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce & Roma Plum Tomatoes
$17.49 per foot

The Tuscan Vegetable – Balsamic Glazed Seasonal Roasted Vegetables and Fresh Mozzarella
$16.49 per foot

The Market Focaccia Specialty – Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella & Baby Arugula
$15.49 per foot

With the Assorted Sandwich Platter you can choose any sandwich off of our sandwich menu from #1-20
The small gets 8 sandwiches, the medium gets 13, the large gets 18 and the extra-large gets 23

**Assorted Sandwich Platters**
Your Choice of Any Bread or Wrap Offered Served with All Dressings on The Side:

<table>
<thead>
<tr>
<th>SIZE</th>
<th># OF PEOPLE SERVED</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL</td>
<td>8-10</td>
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</tr>
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<td>EXTRA LARGE</td>
<td>23-25</td>
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</tr>
</tbody>
</table>

**Cold Cut Platters**

Medium Serves 5-10  Large Serves 10-15

American – Ham, Turkey, Roast Beef, Swiss, American and Muenster Cheeses
Med. $55.00  Lg. $95.00

Italian – Prosciutto di Parma, Imported Dry Sausages, Mortadella, Capicola, Soppressata, Provolone & Grana Padano Cheeses
Med. $65.00  Lg. $115.00

Combo – Enjoy the best of both worlds, a combination of both The American and Italian platters.
Med. $60.00  Lg. $105.00

Condiment Tray – Assorted Rolls, Sliced Pickles, Tomatoes, Onions, Green Leaf Lettuce, Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing
Med. $25.00  Lg. $40.00
Al La Carte Sandwiches
All Sandwiches can also be bought al la carte

Turkey Breast Sandwiches $9.99 each
1. Smoked Turkey Breast with Swiss Cheese, Green Leaf Lettuce, Tomato & Zesty Dijon Mustard
2. Cracked Black Peppermill Turkey Breast with Provolone, Green Leaf Lettuce, Tomato & Honey Dijon Mustard
3. Honey Cured Turkey Breast with Muenster, Green Leaf, Lettuce, Tomato & Honey Dijon Mustard

Grilled Chicken Breast Sandwiches $10.99 each
4. Marinated Grilled Chicken Breast with Romaine Lettuce, Tomato & Creamy Caesar Dressing
5. Marinated Grilled Chicken Breast with Swiss Cheese, Arugula, Sundried Tomatoes & Basil Pesto Sauce
6. Marinated Grilled Chicken Breast with Our Homemade Fresh Mozzarella, Arugula, Tomato & Balsamic Vinaigrette

Roast Beef Sandwiches $9.99 each
7. Fresh Roast Beef with Muenster Cheese, Store-made Cole Slaw & Zesty Horseradish Sauce
8. Fresh Roast Beef with American Cheese, Green Leaf Lettuce, Tomato & Mayonnaise

Tuna Salad Sandwiches $8.99 each
9. Store-made Tuna Salad with American Cheese, Green Leaf Lettuce, Tomato & Red Onion
10. Store-made Tuna Salad with Green Leaf Lettuce & Fire Roasted Red Peppers

Vegetarian Sandwiches $9.99 each
11. Roasted Seasonal Vegetables with Our Homemade Fresh Mozzarella, Tomato & Balsamic Vinaigrette
12. Zucchini & Portobello with Fire Roasted Red Peppers, Arugula & Balsamic Vinaigrette
13. Our Homemade Fresh Mozzarella with Tomato, Fresh Basil & Balsamic Vinaigrette

Ham Sandwiches
15. Virginia Ham with Swiss Cheese, Green Leaf Lettuce, Tomato & Honey Dijon Mustard $9.99
16. Honey Cured Ham with Muenster Cheese, Green Leaf Lettuce, Tomato & Honey Dijon Mustard $9.99

Gourmet Specialties
18. The International - Fresh Roast Beef, Fresh Turkey Breast & Genoa Salami with Swiss Cheese, Green Leaf Lettuce & Honey Dijon Mustard $9.99
19. The Post Office - Fresh Turkey Breast, Fresh Roast Beef with Our Homemade Fresh Mozzarella, Green Leaf Lettuce & Honey Dijon Mustard $9.99

Panini’s $9.99 each

The Love Lane
Basil Pesto Sauce, Marinated Grilled Chicken Breast with Fresh Mozzarella, Arugula & Ripe Avocado

The Brad Amato
Basil Pesto Sauce, Prosciutto di Parma, Fresh Mozzarella, Fire Roasted Red Peppers & Sundried Tomatoes

The Chicken Caprese
Extra Virgin Olive Oil, Marinated Grilled Chicken Breast, Fresh Mozzarella & Roma Plum Tomatoes

The Firenze
Basil Pesto Sauce, Grilled Seasonal Vegetables, Fresh Mozzarella & Fresh Basil

The Lombardi
Extra Virgin Olive Oil, Ham Cappy, Genoa Salami, Pepperoni, Provolone, Fire Roasted Red Peppers & Red Onions

The Focacella
Basil Pesto Sauce, Breaded Fried Chicken Cutlet, Fresh Mozzarella, Fire Roasted Red Peppers & Fresh Basil
The Cordon Bleu
Extra Virgin Olive Oil, Breaded Fried Chicken Cutlet, Parma Cotto Ham & Swiss Cheese

The Muffaletta
Chopped Italian Olive Salad, Parma Cotto Ham, Genoa Salami & Aged Provolone

Panini Items
With the Assorted Panini Platter you can choose any panini off of our sandwich menu. The small gets 8 panini’s, the medium gets 13, the large gets 18 and the extra-large gets 23.

Assorted Panini Platters
Your Choice of Any Panini Pressed and Cut on Black Platters:

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Pull Apart Sandwiches
Artisanal Miniature Bread Loaves in the Following Styles:
- Turkey, Brie & Fig Jam
- Mozzarella + Tomato + Basil Pesto
- Prosciutto + Mozzarella + Roasted Red Peppers
- Salami + Provolone + Arugula

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Self-Serve Pulled Pork Slider Station
Everything You Need to Create Your Own Sliders!
Southern Style BBQ Pulled Pork ~ Artisanal Brioche Slider Buns
House Made Deli Style Cole Slaw ~ Dill Pickle Chips

24 Sliders $90.00  48 Sliders $165.00

Cutting Boards

Prosciutto
salted cured ham + bread crostini + fig jam + Lombardi Mediterranean olive mix
$13.00

Prosciutto + Pecorino
salted cured ham + pecorino fresco + bread crostini + fig jam + Lombardi Mediterranean olive mix
$15.00
Prosciutto + Mortadella
salted cured ham + mortadella + bread crostini + fig jam + Lombardi Mediterranean olive mix
$15.00

Fellini Salami, Finocchiana Salami, Prosciutto + Pecorino Fresco
bread crostini + fig jam + Lombardi Mediterranean olive mix
$15.00

I Pecorini (Cheeses)
Slices of pecorino fresco + pecorino pepato + pecorino tartufo with fig jam + Lombardi Mediterranean olive mix
$18.00

Fettunta
Toasted bread with olive oil + seasonal herbs + Tuscan kale + spinach + broccoli rabe + cannellini beans
$6.00

Sandwiches and Flat Breads

Il Prosciutto
salted cured ham
Ciabatta: $10.00 Flatbread: $10.50

Il Prosciutto + Pecorino Fresco
salted cured ham and pecorino fresco
Ciabatta: $12.00 Flatbread: $12.50

Salami Finocchiana
fennel salami
Ciabatta: $10.00 Flatbread: $10.50

Salami Finocchiana + Pecorino al Tartufo
Fennel salami + truffle pecorino cheese
Ciabatta: $12.00 Flatbread: $12.50

Prosciutto + Fresh Homemade Mozzarella
salted cured ham and fresh homemade mozzarella cheese
Ciabatta: $12.00 Flatbread: $12.50
Salads

Prepared Salads

Small Serves 5-10  Medium Serves 10-15  Large Serves 25

Marinated Mushroom – Prepared with Red Onion and Lombardi’s Own Italian Vinaigrette
Sm. $40.00  Med. $70.00  Lg. $125.00

Four Bean Salad – String Beans, Red Kidney, Cannellini and Chick Peas with Fresh Basil & Extra Virgin Olive Oil
Sm. $30.00  Med. $50.00  Lg. $85.00

Bocconcini Salad – Homemade Bocconcini Mozzarella with Roma Plum Tomatoes, Fresh Basil & Extra Virgin Olive Oil
Sm. $50.00  Med. $90.00  Lg. $165.00

Marinated String Beans – Prepared with Red Onions, Roasted Garlic & Extra Virgin Olive Oil
Sm. $45.00  Med. $80.00  Lg. $145.00

Lombardi’s Spa Salad – Cucumber, Celery, Red Onion, Roma Plum Tomatoes, Fresh Lemon & Extra Virgin Olive Oil
Sm. $40.00  Med. $70.00  Lg. $125.00

Grilled Chicken Salad – Prepared with Sweet Corn, Roasted Red Peppers & Balsamic Vinaigrette
Sm. $40.00  Med. $70.00  Lg. $125.00

Risotto Primavera Salad – Arborio Rice prepared with Primavera Vegetables and Fresh Basil
Sm. $40.00  Med. $70.00  Lg. $125.00

Lentil Salad – Prepared with Celery & Carrots in a light Citrus Dressing
Sm. $30.00  Med. $50.00  Lg. $85.00

Red Potato & String Beans – Prepared with Red Onion & Extra Virgin Olive Oil
Sm. $45.00  Med. $80.00  Lg. $135.00

Kale Salad – Fresh Chopped Kale tossed with Red Onions, Parmesan Cheese & Raspberry Nectar Vinaigrette
Sm. $35.00  Med. $60.00  Lg. $105.00

Farro Salad – Farro Grains tossed with Dry Cranberries, Carrots, Chopped Kale, Walnuts & Extra Virgin Olive Oil
Sm. $30.00  Med. $50.00  Lg. $85.00

German Potato Salad – A tangy German classic made with Red Bliss Potatoes, Celery & Sweet Onions in a Cider Vinegar Dressing
Sm. $45.00  Med. $80.00  Lg. $145.00

Mamma’s Red Bliss Potato Salad - Red Bliss Potatoes roasted then tossed with Caramelized Onions, Vinegar and Our Mayonnaise Dressing
Sm. $45.00  Med. $80.00  Lg. $145.00
Cold Pasta Salads

Small Serves 5-10   Medium Serves 10-15   Large Serves 25

**Pasta Primavera** – Penne Pasta tossed with Balsamic Roasted Peppers, Grilled Peppers, Yellow & Green Squash, Eggplant, Asparagus and a light Vinaigrette

Sm. $40.00  Med. $70.00  Lg. $125.00

**Greek Pasta** – Penne Pasta tossed with Plum Tomatoes, Feta Cheese, Kalamata Olives & a Light Dressing

Sm. $40.00  Med. $70.00  Lg. $125.00

**Rigatoni with Broccoli Rabe** – Rigatoni Pasta Tossed with Sautéed Broccoli Rabe, Sundried Tomatoes & Roasted Garlic

Sm. $40.00  Med. $70.00  Lg. $125.00

**Penne with Basil Pesto** – Prepared with Roma Plum Tomatoes & Pecorino Romano Cheese

Sm. $40.00  Med. $70.00  Lg. $125.00

**Tri Color Pasta** – Tri Color Fusilli Pasta tossed with Sundried Tomatoes, Fire Roasted Red Peppers, Homemade Fresh Mozzarella & Our Own Balsamic Vinaigrette

Sm. $45.00  Med. $80.00  Lg. $145.00

**Penne Bruschetta** – Penne Pasta Tossed with Roma Plum Tomatoes, Red Onion, Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. $40.00  Med. $70.00  Lg. $125.00

**Penne with Fresh Mozzarella** – Penne Pasta Tossed with Roma Plum Tomatoes, Homemade Fresh Mozzarella, Roasted Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. $40.00  Med. $70.00  Lg. $125.00

**Orecchiette Pasta Salad** – Little Ear Pasta prepared with Sautéed Broccoli Rabe, Homemade Sweet Italian Sausage, Sundried Tomatoes and a light Vinaigrette

Sm. $50.00  Med. $90.00  Lg. $165.00
Tossed Salads

Small Serves 5-10  Medium Serves 10-15  Large Serves 25

*Add Marinated Grilled Chicken to Any Salad for an Sm. $8.99, Med.

**Classic Caesar** – Crispy Romaine Lettuce, Parmesan and Pecorino Romano Cheeses, Our Homemade Toasted Croutons served with Creamy Caesar Dressing on the Side
Sm. $25.00  Med. $45.00  Lg. $75.00

**Tuscan Garden** – Fresh Romaine & Bibb Lettuces, Radicchio, Cucumbers, Carrots, Grape Tomatoes & Red Onion, served with Our Balsamic Vinaigrette on the Side
Sm. $25.00  Med. $45.00  Lg. $75.00

**Greek** – Fresh Romaine Lettuce, Grape Tomatoes, Feta Cheese, Kalamata Olives, Red Onions and Pepperoncini Peppers served with Our Zesty Italian Vinaigrette on the Side
Sm. $25.00  Med. $45.00  Lg. $75.00

**Gorgonzola** – Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dry Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette
Sm. $30.00  Med. $50.00  Lg. $85.00

**Poached Pear & Goat Cheese** – Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette
Sm. $30.00  Med. $50.00  Lg. $85.00

**Citrus** – Romaine, Bibb & Radicchio Lettuces with Sliced Red & Green Grapes, served with Our Citrus Infused Honey Dijon Tarragon Vinaigrette on the Side
Sm. $30.00  Med. $50.00  Lg. $85.00

**Fresh Spinach** – Fresh Baby Spinach, Sliced Sweet Strawberries, Creamy Goat Cheese & Candied Walnuts, served with Our Balsamic Vinaigrette on the side
Sm. $30.00  Med. $50.00  Lg. $85.00

**Prosciutto & Fig** – Thinly Sliced Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese & Fire Roasted Red Peppers served over a Bed of Baby Arugula and our Balsamic Vinaigrette on the Side
Sm. (5 Figs) $25.00  Med. (10 Figs) $45.00  Lg. (18 Figs) $85.00
# Hot Vegetable & Side Selections

## Hot Vegetables

<table>
<thead>
<tr>
<th>Item</th>
<th>Sides</th>
<th>Half</th>
<th>Full</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli</td>
<td>Sautéed with Garlic and Extra Virgin Olive Oil</td>
<td>$45.00</td>
<td>$75.00</td>
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<tr>
<td>Broccoli Rabe</td>
<td>Sautéed with Garlic and Extra Virgin Olive Oil</td>
<td>$50.00</td>
<td>$90.00</td>
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<tr>
<td>Spinach</td>
<td>Sautéed Garlic &amp; Extra Virgin Olive Oil</td>
<td>$40.00</td>
<td>$70.00</td>
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<tr>
<td>String Beans in Garlic</td>
<td>Sautéed with Garlic &amp; Extra Virgin Olive Oil</td>
<td>$35.00</td>
<td>$60.00</td>
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<tr>
<td>String Beans Almondine</td>
<td>Crisp String Beans tossed with Garlic, Toasted Almonds &amp; Extra Virgin Olive Oil</td>
<td>$35.00</td>
<td>$60.00</td>
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<tr>
<td>Honey Glazed Sliced Carrots</td>
<td>Roasted with Fresh Thyme</td>
<td>$30.00</td>
<td>$50.00</td>
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<tr>
<td>Roasted Brussels Sprouts</td>
<td>Prepared with Sautéed Pancetta</td>
<td>$50.00</td>
<td>$90.00</td>
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<tr>
<td>Grilled Asparagus</td>
<td>Tossed with Garlic &amp; Extra Virgin Olive Oil</td>
<td>$50.00</td>
<td>$90.00</td>
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<tr>
<td>Asparagus Valencia</td>
<td>Sautéed with Finely Chopped Shallots, Fresh Orange &amp; Extra Virgin Olive Oil</td>
<td>$50.00</td>
<td>$90.00</td>
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<tr>
<td>Grilled Portobello Mushrooms</td>
<td>Tossed with Roasted Garlic &amp; Extra Virgin Olive Oil</td>
<td>$45.00</td>
<td>$80.00</td>
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<tr>
<td>Grilled Pepper Medley</td>
<td>Tri Color Bell Peppers Grilled and Tossed with Garlic &amp; Extra Virgin Olive Oil</td>
<td>$35.00</td>
<td>$60.00</td>
</tr>
<tr>
<td>Vegetable Primavera</td>
<td>Market Vegetables tossed with Garlic, Fresh Basil &amp; Extra Virgin Olive Oil</td>
<td>$35.00</td>
<td>$60.00</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>Layers upon Layers of Seasoned, Fried Eggplant, Our Plum Tomato Sauce, Romano &amp; Homemade Fresh Mozzarella Cheeses then Baked until Golden Brown</td>
<td>$50.00</td>
<td>$90.00</td>
</tr>
<tr>
<td>Eggplant Rollatini</td>
<td>Slices of Eggplant lightly breaded and Fried Eggplant and rolled with a layer of Ricotta &amp; Romano Cheeses, topped with Our Plum Tomato Sauce</td>
<td>$55.00</td>
<td>$95.00</td>
</tr>
</tbody>
</table>

*Add Prosciutto for an Additional Cost*
Side Selections
Half Tray Serves 5-10   Full Tray Serves 10-15

**Oven Roasted Baby Potatoes** – Baby Bliss Potatoes tossed with Extra Virgin Olive Oil, Fresh Lemon & Herbs and roasted until tender
Half $30.00   Full $50.00

**Tuscan Roasted Potato Wedges** – Russet Potatoes sliced into wedges, tossed with Extra Virgin Olive Oil, a Special Blend of Spices & Pecorino Romano Cheese and roasted until tender
Half $30.00   Full $50.00

**Country Mashed Potatoes** – A Home-Style Tradition made with Milk, Butter and just the right amount of seasonings
Half $30.00   Full $50.00

**Garlic Smashed Potatoes** – Waxed Potatoes and Roasted Garlic smashed together with Cream and Special Seasonings
Half $30.00   Full $50.00

**Potatoes Au Gratin** – Sliced Potatoes layered and baked in a Seasoned Cream Sauce, topped with Bread Crumbs and Baked to a Golden Brown
Half $35.00   Full $60.00

**Potato Pancakes** – Shredded Potatoes, Sautéed Onions, & A Special Blend of Cheeses combined together and Fried to a Golden Brown
30 pcs. $35.00   60 pcs. $60.00

**Mini Potato Croquettes** – A combination of Russet Potatoes, Fresh Mozzarella & Pecorino Cheeses, Fresh Italian Herbs & Spices then Fried to a Golden Brown
30 pcs. $35.00   60 pcs. $60.00

**Loaded Potato Skins** – Scooped out Russet Potatoes fried to a golden brown then loaded with Shredded Cheddar Cheese, Chopped Crispy Bacon & Scallions
30 pcs. $35.00   60 pcs. $60.00

**Sweet Potatoes** – Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar
Half $35.00   Full $60.00

**Rice Pilaf** – Savory Long Grain Rice with Sautéed Celery, Carrots, Onions and Sweet Peas
Half $35.00   Full $60.00

**Wild Rice Pilaf** – Wild Long Grain Rice with Dry Cranberries & Walnuts
Half $35.00   Full $60.00

**Yankee Sage Stuffing** – Traditional White Bread Stuffing with Sautéed Onions, Celery and Special Seasonings
Half $30.00   Full $50.00

**Cornbread Sausage Stuffing** – Sweet Cornbread with Crumbled Sweet Fennel Sausage & Fresh Sage
Half $40.00   Full $70.00

**Mushroom & Onion Stuffing**
Half $35.00 Full $60.00

**Sweet Potato Casserole**
Half $35.00 Full $60.00
Hot Pasta Selections

Served with Freshly Grated Pecorino Romano Cheese

Lombardi’s Signature Dishes

Half Tray Serves 5-10     Full Tray Serves 10-15

*Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine

Plum Tomato – Prepared with Roma Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil
Half $45.00   Full $75.00

Marinara – Prepared with Roma Plum Tomatoes, Fresh Garlic and Extra Virgin Olive Oil
Half $45.00   Full $75.00

Puttanesca – Our Fragrant, Savory sauce of Plum Tomatoes, Sweet Onions, Capers and Anchovies
Half $45.00   Full $75.00

Arrabiata – Prepared with Roma Plum Tomatoes, Fresh Garlic, Extra Virgin Olive Oil & Crushed Red Pepper
Half $45.00   Full $75.00

Filetto di Pomodoro – Prepared with Chunks of Roma Plum Tomatoes, Sweet Onions, Fresh Basil & Extra Virgin Olive Oil
Half $45.00   Full $75.00

Alla Vodka – Our Creamy Meat Sauce, Prepared with Plum Tomatoes, Vodka, Prosciutto and just a touch of Cream and Red Pepper (Made without meat by special request)
Half $50.00   Full $85.00

Eggplant – Prepared with Roasted Diced Eggplant in Filetto di Pomodoro Sauce
Half $50.00   Full $85.00

Broccoli al Olio – Prepared with Fresh Steamed Broccoli Florets, Fresh Garlic & Extra Virgin Olive Oil
Half $45.00   Full $75.00

Broccoli di Rabe & Sausage – Prepared with Fresh Broccoli Rabe, Our Homemade Sweet Sausage, Fresh Garlic & Extra Virgin Olive Oil
Half $60.00   Full $110.00

Primavera – Prepared with Yellow & Green Squash, Carrots, Grilled Peppers, Extra Virgin Olive Oil & Romano Cheese
Half $45.00   Full $75.00
Lombardi’s Specialty Dishes

Half Tray Serves 5-10    Full Tray Serves 10-15

*Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine

**Bolognese** – Made with Ground Sirloin slow cooked with Plum Tomatoes, Fresh Basil & Sweet Onions
Half $45.00    Full $75.00

**Boscaiola** – A savory blend of Sundried Tomatoes, Cremini Mushrooms, Fresh Sweet Cream and Brandy
Half $55.00    Full $95.00

**Alfredo** – A rich blend of Sweet Cream, Butter and Parmesan Cheese
Half $50.00    Full $90.00

**Basil Pesto** – Made with Fresh Basil, Pignoli Nuts, Parmesan cheese, Extra Virgin Olive Oil & a Touch of Sweet Cream
Half $50.00    Full $90.00

**Alla Granchio** – Made with Maryland Lump Crabmeat, Sweet Cream and Grape Tomatoes
Half $65.00    Full $115.00

**Alla Vongole** – Made with Your Choice of Red or White Clam Sauce and Fresh Parsley
Half $60.00    Full $105.00

**Alla Salmone** – Made with Baked Salmon & Sundried Tomatoes in a Savory Cream Sauce
Half $60.00    Full $100.00

**Pasta al Forno**

Half Tray Serves 5-10    Full Tray Serves 10-15

**Lasagna** – Layers of Pasta with Ground Beef, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly combined
Half $55.00    Full $95.00

**Grilled Vegetable Lasagna** – Layers of Semolina Pasta with Grilled Market Vegetables, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly melded together
Half $55.00    Full $95.00

**Baked Ziti** – Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese
Half $55.00    Full $95.00

**Stuffed Jumbo Shells** – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese
Half $50.00    Full $90.00

**Baked Manicotti** – Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese
Half $50.00    Full $90.00

**Baked Ravioli** – Creamy Cheese-Filled Homemade Ravioli baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese
Half $50.00    Full $90.00

**Gourmet Mac & Cheese Casserole** – Cavatappi Pasta Tossed with an Assortment of Imported & Domestic Cheeses, then Topped with Our Homemade Seasoned Breadcrumbs
Half $55.00    Full $95.00
# Entrees

## Chicken

Half Tray Serves 5-10  Full Tray Serves 10-15

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Components</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mamma Lombardi’s Chicken Meatballs</strong></td>
<td>Fresh Ground Chicken Breasts mixed with a special blend of Seasonings and Romano Cheese served in Our Plum Tomato Sauce</td>
<td>18 pcs. $60.00  36 pcs. $110.00</td>
<td></td>
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<tr>
<td><strong>Chicken Cutlet Milanese</strong></td>
<td>Boneless Breast of Chicken coated in Fresh Italian Breadcrumbs and fried until golden and crispy and served with Lemon Wedges</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
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<tr>
<td><strong>Chicken Parmigiana</strong></td>
<td>Breaded and Fried Boneless Chicken Breast topped with Our Plum Tomato Sauce, Fresh Mozzarella &amp; Romano Cheeses then baked to perfection</td>
<td>Half $60.00  Full $110.00</td>
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<tr>
<td><strong>Chicken Francese</strong></td>
<td>Egg-Battered Chicken Breasts sautéed in a light Lemon &amp; White Wine Sauce</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
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<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Lightly Breaded and sautéed Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Piccata</strong></td>
<td>Lightly Breaded and sautéed Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts &amp; Capers</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Rollatini</strong></td>
<td>Boneless Breast of Chicken rolled with Prosciutto di Parma, Fresh Mozzarella and Romano Cheeses then simmered in a Mushroom &amp; Marsala Wine Sauce</td>
<td>Half $65.00  Full $115.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Valentino</strong></td>
<td>Lightly Breaded and sautéed Chicken Breast with Spinach, Sundried Tomatoes, Artichoke Hearts &amp; Asiago Cheese, served with a White Wine Reduction Sauce</td>
<td>Half $65.00  Full $115.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Bruschetta</strong></td>
<td>Lightly Bread Chicken Breast topped with Our Famous Mix of Plum Tomatoes, Garlic &amp; Fresh Basil, Our Homemade Fresh Mozzarella then baked and drizzled with a Sweet Balsamic Glaze</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Scarpariello</strong></td>
<td>Lightly Breaded and sautéed Chicken Breast sautéed with Fresh Lemon, Garlic &amp; Rosemary</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
</tr>
<tr>
<td><em>Add Sweet Fennel Sausage for an additional cost</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Pizzaiola</strong></td>
<td>Sautéed Boneless Breast of Chicken topped with a delicious Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine &amp; Asiago Cheese</td>
<td>Half $60.00  Full $110.00</td>
<td></td>
</tr>
</tbody>
</table>
Chicken Cacciatore - Chicken Breast sautéed with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers
Half $60.00  Full $110.00

Marinated Grilled Chicken Kebobs - Chicken Breasts cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with Tri Color Bell Peppers & Onions, then grilled to perfection
Half $55.00  Full $110.00

Chicken Fingers - Chicken Breast Strips seasoned with Fresh Italian Breadcrumbs and fried to a golden crisp served with your choice of Honey Dijon, BBQ Sauce or Marinara Sauce
Half $60.00  Full $110.00

Southern-Fried Chicken - Marinated Chicken, seasoned, battered and fried to a golden brown
Half $60.00  Full $110.00

Whole Herb Roasted Chicken - Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted on the rotisserie *Request Whole or Cut-Up
**Market Price**

Cornish Hens - Petite Cornish Hens stuffed with your choice of Traditional Corn Bread or Fruited Stuffing
**Market Price**
Pork

Half Tray Serves 5-10   Full Tray Serves 10-15

Homemade Grilled Sausage & Peppers - Our Famous Homemade Sweet Fennel Sausage, grilled, then tossed with a medley of Tri Color Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano & Fresh Basil
Half $55.00   Full $95.00

Sausage & Peppers Marinara - Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Tri Color Bell Peppers and Our Garlic Marinara Sauce
Half $55.00   Full $95.00

Sausage & Broccoli Rabe - Steamed Broccoli Rabe sautéed with Fresh Garlic, Extra Virgin Olive Oil, Hint of Crushed Red Peppers and your Choice of Hot or Sweet Fennel Sausage
Half $55.00   Full $95.00

Pork Braciole - Thinly sliced Pork Loin stuffed with Fresh Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce
Half $55.00   Full $95.00

Medallions of Pork Tenderloin - Pork Tenderloin slow cooks then sliced and served with Our Marsala Wine Sauce
Half $65.00   Full $115.00

Pork Loin Medallions Pizzaiola - Pork Loin Medallions topped with Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese
Half $55.00   Full $95.00

Grilled Pork Chops Modena Style - Grilled Pork Chops caramelized with a Sweet Balsamic Glaze
Half $55.00   Full $95.00

Tuscan Style Boneless Pork Loin - Center-Cut Pork Loin slow-roasted with Fresh Rosemary, Garlic, Special Blend of Seasonings and Extra Virgin Olive Oil
Half $55.00   Full $95.00

Stuffed Pork Loin - Pork Loin stuffed with Broccoli Rabe, Prosciutto and Provolone and roasted
Half $55.00   Full $95.00

Asian Boneless Roast Pork - Pork Loin slow-roasted then sliced and served with an Asian Teriyaki BBQ Sauce
Half $55.00   Full $95.00

Southern BBQ Pulled Pork - Pork Shoulder slowly braised for hours in Our Traditional Southern BBQ Sauce then pulled from the bone
Half $55.00   Full $95.00

Southern BBQ Baby Back Ribs - Tender Rack of Baby Ribs slowly roasted in Our Traditional Southern BBQ Sauce until the meat falls off the bone
Half $55.00   Full $95.00
Beef
Half Tray Serves 5-10   Full Tray Serves 10-15

Mamma Lombardi’s Meat Balls - Our Famous Homemade Blend of Ground Beef & Pork, Breadcrumbs, Special Seasonings and Romano Cheese served in Our Plum Tomato Sauce
18pcs. $55.00  36pcs. $100.00

Sliced Steak Pizzaiola - Sirloin of Beef seared then sliced and topped Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese
2½lb $80.00  5lb $145.00

Sliced Steak Di Nola - Sirloin of Beef seared then thinly sliced then sautéed in a Mushroom Madeira Wine Sauce
2½lb $80.00  5lb Full $145.00

Sliced Steak Au Poivre - Sirloin of Beef seared then thinly sliced and simmered in Our Savory Peppercorn Brandy Cream Sauce
2½lb $80.00  5lb Full $145.00

Beef Braciole - Sirloin of Beef thinly sliced, stuffed with Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce
6 pcs. (Sliced) $80.00  12pcs. (Sliced) $145.00

Marinated Grilled Steak Kebobs - Sirloin of Beef cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with a medley of Tri Color Bell Peppers & Onions, then grilled to perfection
Half $60.00  Full $110.00

Pepper Steak - Tender Strips of Sirloin rubbed in Italian Spices then simmered with Tri Color Bell Peppers and Sweet Onions
2½lb $60.00  5lb $110.00

Braised Short Ribs - Choice Cut Beef Short Ribs slowly braised in Our Traditional Southern BBQ Sauce
3lb $60.00  6lb $110.00

Filet Mignon Di Nola - Market Price Tender Filet of Beef seared and thinly sliced then sautéed in a Mushroom Madeira Wine Sauce
*Market Price

Filet Mignon Au Poivre - Market Price Tender Filet of Beef encrusted in Black Peppercorns, seared and sliced, served with Our Savory Peppercorn Brandy Cream Sauce
*Market Price

Whole Roasted Prime Rib - Market Price Whole Prime Rib Roast rubbed with Our Special Blend of Seasonings and roasted to your liking, served with Au Jus Sauce on the side
*Market Price

Whole Roasted Filet Mignon - Market Price Whole Filet Mignon rubbed with Our Special Blend of Seasonings and roasted to your liking
*Market Price
Lamb
Half Tray Serves 5-10  Full Tray Serves 10-15

Marinated Baby Lamb Chops - Seared and served with Our Mint Pesto Sauce
20 pcs. $65.00  40 pcs. $115.00

Breaded Lamb Chops - Baby Lamb Chops, lightly breaded and pan-fried, served with Fresh Lemon Wedges
20 pcs. $85.00  40 pcs. $155.00

Marinated Grilled Lamb Kebobs - Tender Boneless Leg of Lamb, marinated & cubed, skewered with a medley of Tri Color Bell Peppers & Onions, grilled to perfection, served with Our Mint Pesto Sauce
20 pcs. $65.00  40 pcs. $115.00

Traditional Sheppard’s Pie - Ground Lamb & Sirloin Beef sautéed with Sweet Onions, Carrots & Peas, topped with Our Creamy Whipped Potatoes and baked to a golden brown
Half $55.00  Full $95.00

Herb Encrusted Leg of Lamb - Specially trimmed Boneless Leg of Lamb, coated with Garlic, Oregano, Thyme & Peppers, served with Our Red Wine Reduction Sauce
*Market Price

Stuffed Leg of Lamb - Boneless Leg of Lamb stuffed with Our Rosemary Garlic Bread Stuffing
*Market Price
Veal Cutlet Milanese - Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp and served with Fresh Lemon Wedges

Veal Cutlet Parmigiana - Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp, topped with Our Plum Tomato Sauce, Homemade Fresh Mozzarella & Romano Cheeses

Veal Scaloppine alla Francaise - Egg Battered Tender Cutlets of Veal sautéed in a light Lemon & White Wine Sauce

Veal Scaloppine alla Marsala - Tender Cutlets of Veal lightly breaded and sautéed in White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Veal Rollatini - Tender Cutlets of Veal stuffed with Spinach, Prosciutto di Parma and Homemade Fresh Mozzarella in Our Wild Mushrooms Sauce

Veal Scaloppine alla Zingara - Tender Cutlets of Veal lightly breaded and sautéed in White Wine, Imported Prosciutto di Parma, Peppers and Artichoke Hearts

Veal Sorrentino with Eggplant - Tender Cutlets of Veal and Italian Eggplant sautéed in Our Marsala Wine Sauce, topped with Prosciutto, Sliced Plum Tomatoes and Our Homemade Fresh Mozzarella

Veal Chops - Market Price Veal Chops prepared Grilled or Pan-Fried topped with Our Portobello Mushroom Sauce

Rack of Veal - Market Price Veal Rack herb-encrusted and roasted

Veal Osso Buco - Market Price Veal Shanks halved and slowly braised in White Wine and Garden Vegetables
### Seafood

**Half Tray Serves 5-10   Full Tray Serves 10-15**

- **Our Famous Zuppa Di Pesce** - Long Island Little Neck Clams, Mussels, Calamari, Scungilli and Tender Gulf Shrimp poached with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil
  *Add Lobster for an Additional Cost*
  - Half $90.00   Full $165.00

- **Mussels Bianco** - Mussels sautéed with White Wine and Fresh Garlic
  - Half $55.00   Full $95.00

- **Mussels Marinara** - Mussels sautéed with White Wine, Fresh Garlic & Our Plum Tomato Sauce
  - Half $55.00   Full $95.00

- **Fried Calamari** - Tender Squid lightly battered and fried to a golden crisp, served with Fresh Lemon Wedges and your choice of Our Marinara or Arrabiata Sauce
  - Half $60.00   Full $110.00

- **Calamari Marinara** - Tender Squid simmered with Plum Tomatoes, Fresh Garlic, White Wine and Extra Virgin Olive Oil
  - Half $60.00   Full $110.00

- **Shrimp Scampi** - Jump Shrimp sautéed with White Wine, Sweet Butter and Fresh Garlic
  - 25 pcs. $115.00   50 pcs. $225.00

- **Shrimp Oreganata** - Jumbo Shrimp topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley
  - 25 pcs. $115.00   50 pcs. $225.00

- **Shrimp Parmigiana** - Jumbo Shrimp lightly breaded and pan-fried, topped with Our Plum Tomato Sauce, Our Homemade Fresh Mozzarella & Romano Cheese and baked until golden
  - 25 pcs. $99.00   50 pcs. $179.00

- **Coconut Fried Shrimp** - Jumbo Shrimp egg-battered and double coated in Panko Breadcrumbs and Shredded Coconut, fried to a golden brown and served with Our Orange Marmalade Dipping Sauce
  - 25 pcs. $145.00   50 pcs. $245.00

- **Cod Livornaise** - Cod baked with Plum Tomatoes, Fresh Garlic, Kalamata Olives & Capers
  - Half $60.00   Full $110.00

- **Grilled Salmon** - Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach
  - Half $75.00   Full $135.00

- **Crabmeat Stuffed Salmon** - Salmon Filets stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Dill Sauce
  - Half $95.00   Full $175.00
Filet of Sole Oreganata - Filet of Sole topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley
Half $60.00  Full $110.00

Filet of Sole Florentine - Filet of Sole Strips stuffed with Baby Spinach, Feta Cheese and Sweet Onions, Topped with Our Creamy Dill Sauce
Half $75.00  Full $135.00

Crabmeat Stuffed Filet of Sole - Filet of Sole stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Chive Sauce
Half $90.00  Full $180.00

Seafood Paella - Saffron-Infused Long Grain Rice baked with Mussels, Long Island Little Neck Clams, Tender Gulf Shrimp, Marinated Grilled Chicken and Our Homemade Chorizo Sausage
Half $60.00  Full $110.00

Whole Branzino - Market Price European Sea Bass prepared Traditional Mediterranean Style with Fresh Lemon and Herbs
*Market Price

Whole Stripe Bass - Market Price Sea Bass prepared Scallion Ginger Soy Marinated & Grilled, Blackened or Tuscan Herbed and oven-baked to perfection
*Market Price

Yellow Fin Tuna - Market Priced Tuna Steaks encrusted with Fresh Lemon and Cracked Black Pepper and seared to your choice of temperature
*Market Price

*Please Note That All Prices Are Subject to Change*
Dessert

The Party Cannoli - An enormous Bakery-Fresh Cannoli Shell filled with Our Famous Sweet Ricotta Filling, decorated with Chocolate Chips & Confectioner’s Sugar then surround by 30 Mini Cannoli Shells for dipping
$57.99

Assorted Hand-Filled Cannolis
*Traditional, Nutella, Pistachio, Chocolate & Tiramisu
Mini Cannoli
Small Platter (12) $30.00 Large Platter (24) $60.00
Large Cannoli
Small Platter (6) $30.00 Large Platter (12) $60.00

House Baked Cookies
*Chocolate Chip, Double Chocolate Chunk, & Macadamia Nut
Small Platter (25) $24.00 Medium (50) $42.00 Large Platter (75) $60.00

Assorted Miniature French & Italian Pastries
$16.99 per lb.

Assorted Italian Cookies
$16.99 per lb.

Pignoli Cookies
$26.99 per lb.
ADD ONS & PACKAGES

COFFEE and TEA BAR
Regular + Decaffeinated Coffees, Assorted Herbal Teas, Cream, Milk, Sugar, Honey + Fresh Lemon Wedges
Includes Hot Cups/Lids & Stirrers
$4.50 per person

SOFT BEVERAGE PACKAGE
Assortment of Bottled Waters, Iced Teas, & Sodas
$3.50 per person

PAPER GOODS PACKAGE
Paper Plates, Napkins, Forks, Knives, & Spoons
$2.99 per person

UPGRADED PAPER GOODS PACKAGE
Disposable Bamboo Plates, Napkins, Bamboo Forks, Bamboo Knives, & Bamboo Spoons
$6.00 per person

RUSTIC BOARD UPGRADE
$20.00 per item
$100.00 for each board rental unreturned
*Guest must sign rental agreement and credit card be kept on file*

WIRE CHAFING DISH SETUP
Wire Rack, Water Pan, & 2 Sternos
$10.00 per setup
Off-Premise Catering

We offer comprehensive, customizable packages for any event! Any occasion, big or small, on site and off premise, there is something for everyone. Let us customize a package that is economical for you. Ask our catering consultants to help you design a magnificent menu making food memories for years to come!

Birthdays - Anniversaries - Holidays - Christenings, Communions, Confirmations - Graduations
Baby Showers - Bridal Showers - Engagements - Corporate Seminars & Galas - Film Productions - Sweet Sixteen & Quinceanera Parties - Bar & Bat Mitzvahs - Weddings & More

Mangia Bene. Vive Bene.