



Catering Menu

For all Occasions

Summer 2026

Season's Special

Penne Vodka



The Penne are 100 % Italian Durum semolina and the Vodka our Homemade recipe
A small tray serves 10



Regular Price 45.00



\$22.00 with \$200.00 or more catering order

Full Service Catering

Custom Menus

At your Home



WELCOME TO OUR MENU

For 4 Generations we've been serving our customers with the same excellence that everyone has come to expect when they shop at Cafasso's. Chef Michael Cafasso coordinates the enormous kitchen operations with the same attention and love as you would find in your kitchen at home. Great pride is taken in preparing all of the food for your party. It's prepared exclusively for you with the same attention, freshness and quality that goes into everything we do. This menu offers a variety of favorite specialties which go well at parties where the food is to be served in Chafer style warming dishes. Our staff aims to please, special requests are a specialty of ours. We also can refer Servers for your party to assist in setup, serving and cleanup. You will notice reference on the cover to Our Cafasso's "A Casa" Service. This is our in your home catering service. We plan, coordinate and create a complete party in your home or at a venue of your choice. This service has size limitations and minimums you Must call us for this service

WHAT YOU NEED TO KNOW TO ORDER

- *For our customers who feel more comfortable talking to us, Our Catering Phones are open from 10 am—5pm Monday through Friday*
- *You Can order Online at www.Cafasso's.com*
- *You Can view Photos at Instagram, Facebook or #cfmktfood*
- *We take Orders for Pickup everyday of the week including Sundays*
- *We deliver everyday of the week. Minimum Delivery order on Sunday is \$300.00*
- *We need 48 hours to prepare your order. Late Order Fee is 50.00*
- *We Can do Funerals and emergency Lunches but no later than 24 hours*
- *You can email us at catering@cafassosfairwaymkt.com*
- *If you wish to cancel please give us 24 hours notice*
- *Prices do not include NJ sales Tax*
- *Service Staff is Available*
- *Delivery Service and setup Service is Available*
- *Serving Equipment is available with a deposit*
- *Service Utensils are not included and must be ordered separately*
- *Serving size is only an approximation. Keep in mind the more items you order the less you need of each selection*
- *Curbside Pickup is available at Door # 3 in the Parking Lot by requesting and completing a payment link and dialing 201-224-7900 *818*

Special Dietary Concerns

Our Dishes are all custom made for your Party. Requirements like Gluten Free, Vegan, Paleo or Allergen Free can all be discussed and arranged for at no extra cost.



Follow us on
Instagram

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Cancellation Policy. (This includes Bad Weather) A full 24 hours is required to cancel your order. You must call the Catering Dept or emailoffice@cafassosfairwaymkt.com with your cancellation request. Your cancellation will be confirmed with a return email. No cancellation will be honored and you will be charged full price without a cancellation email from Cafasso's Fairway Mkt. . Prices do change only current online posted prices will be honored



CAFASSO'S FAIRWAY MKT.

1214 Anderson Ave Fort Lee, NJ. 07024
201-224-7900 ext 28 fax 201-224-7159
email catering@cafassosfairwaymkt.com

Disposable Service Items

Emi Yoshi Plates (premium)			Take Home Containers Pack up all the leftovers with these			Round Plates (Semi Rigid Plastic)		
10"	11.00	10 ct	10"	.55ea		9"	.10	ea
7"	10.00	10 ct				6"	.07	ea
						6" bowls	.09	ea
Utensils (Silver Plastic)			Utensils (White Plastic)			Serving Utensils (Black Plastic)		
Forks	.20	ea	Forks	5.00	100 ct	Spoons	.25	ea
Spoons	.20	ea	Spoons	5.00	100 ct	Tongs	.60	ea
Knives	.20	ea	Knives	5.00	100 ct	Spatula	.25	ea
Cups			Napkins			Sterno		
12oz Clear	5.00	50ct	Dinner	3.00	150 ct	Rack	10.00	ea
Coffee paper	3.00	50ct	Cocktail	2.00	150 ct	Deposit		
						Water Pan	2.00	ea
						Fuel 2 hr	1.00	ea
Delivery & Setup			Linen Table Cloth Rental					
Delivery			Round or Rect	7.00	ct			
Distance	Amount	Minimum	Sunday Minimum	Setup Charge(includes setting up food on the buffet line)	30.00			
5 miles	10.00	100.00	200.00	Hot Box Deposit(refundable on return)	50.00			
5- 10 miles	20.00	150.00	300.00					
Uber Rates	Call							
Variable								

Service Staff Referral

Clean Up Staff & Servers (minimum 5hrs)	35.00 hr
Bartenders (minimum 5hrs)	50.00 hr
Chefs (minimum 5hrs)	70.00 hr



Cafasso's Fairway Market

Appetizers, Hors'doeuvres and Specialties

HAND MADE ARANCINI

Chef Mike Cafasso traveled and was amazed on how popular and uniquely different they are from region to region. He created 5 regional recipes all prepared using Italian Arborio rice, parmigiano cheese and fresh mozzarella stuffed in the center. They're excellent as a side dish or appetizer. We cut them in half
 Small Tray serves 8. Approx. 20 hlf pc **39.00**
 Large Tray serves 20. Approx 48 hlf pc **72.00**



Bolognese prepared with a Bolognese Tomato sauce

Campagna prepared with chicken stock, porcini mushroom and peas

Romano prepared with ground beef and sausage

Piedmontese prepared with mushrooms and truffles

Parma prepared Parma Prosciutto, Mozzarella, lemon zest

OLIVES ASCOLANA

Fried Ascolana olives are a cherished dish of the Italian March region. There are many variations of this great family style appetizer. Our version is stuffed with ricotta and seasoned with lemon and thyme before being coated with a batter and pan fried.
 Small Serves 8people **75.00**
 Large Serves 16people **135.00**



EGGPLANT ROLLATINI POMODORO

This elegant dish is one of Italy's most famous conform dishes. Our Delicious version of the Italian Eggplant Rollatini. Fresh ricotta and our home-made pomodoro tomato sauce.

Small 12 pc **45.00** Large 25 pc **75.00**



HOT HORS D' OUVRES

Handmade presented in aluminum trays ready for you to heat up. Medium Trays alone serve approx. 7-8 Large Trays alone serve 15-20 (the piece count listed are approximate No dipping sauces included unless otherwise noted

Crispy Pork Belly Skewers 18/ 36 pc	39.00	72.00
Firecracker Boneless Chicken Pcs 3lb / 6lb tray	45.00	79.00
Handmade Big Beef Franks N Blanket jumbo franks hand rolled w honey mustard 24pc Hlvs /48 pcs Hlvs	35.00	65.00
Chicken Franks In Blanket 24pc Hlvs /48 pcs Hlvs Jumbo franks hand rolled w honey mustard	35.00	65.00
Cocktail Beef Franks n Blanket 50 pc/100pc Honey mustard Dip	49.00	92.00
Roasted Thick Cut Black Pig 8pc/ 16 pc	49.00	95.00
Roasted Bone Marrow long Bone 8pc / 16 pc	39.00	75.00
Bacon Roasted Dates. Mustard Dip 30/60 pc	49.00	92.00
Breaded Cheese Ravioli 50 / 100 pc	45.00	79.00
Bacon Wrapped Short Rib Skewers 30 / 60 pc	49.00	92.00
Shitake Leek Spring Rolls 36 /72 pc	49.00	92.00
Mini Croque Monsieur (Ham & Cheese) 24/ 48 pc	45.00	85.00
Clams Oreganato 24 /48 pc	49.00	92.00
Pancetta Sea Scallop Skewers 12/ 24 pc	65.00	120.00
Firecracker Shrimp 3lb / 6lb tray 60/ 120 pc	69.00	125.00
Tempura Battered Shrimp 40 / 80 pc	65.00	119.00
Coconut Shrimp 3lb / 6lb 60/120 pcs	55.00	105.00
Fried Calamari (tomato dipping sauce) 2lb / 4lb	49.00	92.00
Fried Calamari (thai chili dipping sauce) 2lb / 4lb	49.00	92.00
Lasagna Bites (béchamel meatless) 24pc / 48pc	45.00	85.00
Mini Vegetable Egg Rolls 30 pc / 60 pc	45.00	85.00
Potato Skins Cheddar & Bacon 12 pc / 24 pc	29.00	55.00
Beef Empanadas Mini 25 pc / 50 pc	45.00	85.00



Beverages & Liquor

Water

San Pellegrino Sparkling Cans	1.25
Still Water Bottles	1.00

Fresh Juice

Fresh Squeezed Orange 64 oz	MKT
Fresh Squeezed Orange 64 oz	MKT



Soda

2 Liter Bottles	2.50
Cans 12 pk	7.50
Stewarts Soda 4 pk	7.00
Mixers 1 Liter	1.80

Beer

You must be 21 years of age or older to receive delivery.

Corona 6pk	9.99	Budweiser Cans	7.70
Dos Equis	9.99		



Wine

Barefoot California 750 ml 7.50	Cup Cake California 750 ml 9.99	Italian
Pinot Noir White Zinfandel	Pinot Noir White Zinfandel	Bolla Chianti 11.99
Merlot Pinot Grigio	Merlot Pinot Grigio	Ruffino Chianti Classico 13.99
Cabernet Chardonnay	Petite Sirah Chardonnay	Santa Margarita Pinot Grigio 26.00
Moscato	Shiraz Angel Food	Cavit Lunetta Prosecco 12.99
	Cabernet Moscato	

Rose Wines



Cafasso's Fairway Market



CANNOLI DIP PLATTER

Traditional Cannoli transformed into chips and cream on the side. You do the dipping.

Small Bowl 5 **14.00**
Large Tray serves 15 **39.00**



LOBSTER TAIL SFOGLIATELLE

Crispy Naples style sfogliatelle hand filled with a delicious pastry cream
6 Pcs **19.95** 12Pcs **37.95**



TIRA MI SU

Chef Michael just had to create his own Tira Mi su recipe. Made with a whole lot of love for what he does this Tira Mi Su is simply outstanding. The Real Italian marscapone makes all the difference. Light airy and able to be enjoyed without that full feeling.

Tray serves 12 **35.00**
Bowl serves 6 **29.00**
Individual Cups **4.95 ea**



SPECIAL OCCASION CAKE

Cake: Chocolate, Yellow, Carrot

Filling: Chocolate, Custard, Strawberry, Whipped Cream, Cannoli Cream,

Frosting: Chocolate Or Vanilla Buttercream, Whipped Cream, Chocolate Fudge
Message:

Round serves 10-12 **59.00**
Quarter Sheet 20-25 **79.00**
Half Sheet 40-45 **109.00**
Full Sheet 60-70 **175.00**



COFFEE SERVICE

Coffee Box 20 cups, Milk, sugar **35.00**

Coffee Urn Rental, Coffee, Milk, Sugar
1.50 Per person (return deposit required)



Chicken Parm Bites 24 pc / 48 pc	49.00	92.00
Stuffed Mushroom w /Chorizo 24 pc / 48 pc	45.00	85.00
Stuffed Mushroom w/Spinach 24 pc / 48 pc	45.00	85.00
Mozzarella Mini Spedini Sandwiches 24 pc /48 pc	39.00	69.00
Mozzarella Sticks 50 pcs/ 100pc	39.00	72.00
Sausage Stuffed Peppadews 36 pcs/ 72 pc	69.00	125.00
Mini Potato Croquette 35 pc/ 70 pc	39.00	75.00
Vegetable Dumpling (w/ dipping sauce) 50 pc / 100 pc	39.00	75.00
Mini Quiche Assorted 25pc / 50 pc	42.00	78.00
Chicken Dumplings (w/ dipping sauce) 50 pc / 100 pc	39.00	75.00
Stuffed Cheddar Jalapeno 30 pc / 60 pc	35.00	65.00
Buffalo Cauliflower Bites 3lb tray / 6lb	39.00	69.00
Mini Spanikopita 20pc / 40pc	45.00	85.00
Stuffed Zucchini Blossoms 12 pc / 24	35.00	65.00
Roman Fried Artichokes 32b / 4lb tray 20/ 40 pc	45.00	85.00



Lolli Pop Style Grilled Lamb Chops

Its our specialty marinated Balsamic, honey and fresh herbs before being grilled. These chops will for sure be the hit of your party. Your Choice of Colorado lamb or Australian Lamb

Small 12 Chops Colorado	79.00
Large 25 Chops Colorado	155.00
Small 12 Chops Australian	59.00
Large 25 Chops Australian	105.00

SKEWERED HOT HORS D'OUVRES

Chicken Kebob Skewer 12pc / 24pc	39.00	75.00
Asian Chicken Skewer 12pc / 24pc	39.00	75.00
Marinated Skirt Steak Skewers 12pc / 24pc	69.00	130.00
Beef Short Rib Satay Skewer 12pc / 24pc	55.00	105.00
Asian Shrimp Skewers 12pc / 24pc	49.00	92.00



SEAFOOD HORS D'OUVRES

Hand Made Mini Crab Cakes	65.00	135.00
Prepared with premium fresh jumbo lump crab 1 oz	35pc	75pc
Hand Made Premium Large Crab Cakes	7.99 pc	
Prepared with premium fresh jumbo lump crab 3 oz		



ITALIAN HOT ANTIPASTO

A delicious Assortment ready to heat and enjoy. Eggplant Rollatini, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, Meatballs, Mozzarella in Carozza
Large Tray serves 10 people **135.00**



BLISTERED SHISITO PEPPERS ROULETTE

Definitely the most interesting Item of the past Year. Tiny Japanese variety peppers simply prepared blistered and seasoned with sea salt. The unique greatness of these delicious peppers is that one in every 10 is said to be hot while the rest are mild. The lucky one who picks the hot one need to scream it out for Good luck is coming their way. Small Serves 8- 10 **45.00** Large Serves 24 **85.00**



COLD HORS D 'OUVRES

The cold Horsdourves you select will be presented on a platter

Antipasto Skewers Dry Sausage, Mozzarella, Parmigiano, Mortadella,	45.00 12pc	85.00 24 pc
Mozzarella Caprese Skewers 2 bite Mozzarella, Cherry Tomatoes, basil	39.00 20 pc	75.00 40 pc



TOMATO OLIVE BRUSCHETTE



Italian Thin sliced Toasted crostini toasts arranged on platter. Tomato Topping is created from a combination of sweet diced tomato, fresh basil and our best olive oil. Along with a fresh olive tapenade. The bruschetta toasts tends to get soggy with the topping on it. The toasts and topping come to you separate.. Shortly before serving time you can combine them or have your guests create them . Tray serves 8 people . **45.00**

CROSTINI TOASTS

CAPONATA Our delicious Sicilian style all Vegetable appetizer from our family recipe featuring Peppers and eggplants simmered together with olives , capers , celery , tomatoes and more. It's a an all natural and a spoon full on our homemade Garlic toasts makes for a wonderful appetizer.
Small Tray serves 8 **45.00** Large Tray serves 20 **85.00**



FILET MIGNON Thinly sliced Filet with fresh Watercress our special truffle essence sauce drizzled over the top with a small drop of horseradish aioli It's a an all natural and a spoon full on our homemade Garlic toasts makes for a wonderful appetizer.
Small Tray serves 6 16 pc **59.00** Large Tray serves 12 32pc **115.00** Large Tray 24 64 pc **215.00**

DESSERT PLATTER

An assortment Featuring, Cream Puffs, Eclairs, Lobster tails, Brownies, Napoleon and more
Small Serves 8 people **59.00**
Large Serves 15 people **109.00**



Banana Pudding

Layers of vanilla flavored pudding fresh bananas and wafers Serves 8 **45.00**

Oreo Pudding

An Instant favorite Serves 8 **45.00**

Zuppa Inglese Trifle

Berries ,cream, panetone, Blackberry Brandy Serves 8 **45.00**

CAKES

Carrot cake
Chocolate Ice Box Cake
Serves 8 **25.00**



Fruit Pies

Apple Pie
Apple Crumb
Blueberry Pie
Pumpkin
Serves 8
16.00- 18.00



Creme Pies

Strawberry Shortcake
Key Lime
Lemon Meringue
Serves 8 **16.00**



Fruit Tart

French Tart
thin layer of Bavarian cream topped with fresh fruit
Serves 8 **25.00**



WILD BERRY TART

From the famous Italian Pastry company Bindi. It's a great cake. The assorted berries completely cover a rich thin layer of Chantilly cream in a short butter crust tart.
Small serves 6 **21.99**



BINDI DESSERTS

Individual serving Desserts from Italy. All delicious and presented in glass . **6.00** ea

Coppa Raspberry & Cream	Chocolate Mousse	Limocello Flute
Coppa Strawberry caramel	Coppa Pistachio	Mango Guava Flute
Crème brulee & Berries	Coppa Yogurt & Berries	Hazelnut Chocolate Flute



Fruit Platter

- Deluxe (as Shown) 50 **195.00**
- Large serves 30 **99.00**
- Medium serves 15 **69.00**
- Small serves 7 **32.00**

It's what we do unlike the rest. The fruit for your platter is all hand picked from our renowned Fruit and Vegetable section with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look.



- Watermelon Boat Serves 15 Half a watermelon scooped and refilled with assorted melon, fruits & berries. **29.00**
- Fruit Bowls 2 sizes of assorted melons, fruits and berries. Small serves 8 large serves 12 **16.99** **25.99**
- Macedonia Fruit Salad Small Serves 12 Large serves 25 Italian Style Fruit Salad featuring finely diced fruit marinated in Italian Liqueur **49.00** **85.00**
- Watermelon Dip Sm Serves 8 Lrg Serves 15 Fresh Watermelon skewers served with a honey mint dipping sauce **39.00** **75.00**

CHOCOLATE DIPPED STRAWBERRIES

Hand Dipped in French Valrhona French Dark Chocolate. Your choice of Premium Long stem berries or Regular short Stems

- Long Stems **1.60 ea** Short Stems **6.99 lb**

COOKIE PLATTER

An assortment of treats to finish off the perfect event. Chocolate chips, Rainbow, oatmeal, red velvet, smores, biscotti, apricot, peanut butter,



- Small Serves 10 **35.00**
- Large Serves 20 **65.00**

Mini Pastry Tray

An elegant delicious assortment of two bite desserts including some but not limited to; mini lobster tails, , mini eclairs, filled mousse cups, French tropeziennes, macaroons, mini tarts, Small serves 6 **49.00** Large 12_ **85.00**



Grilled Artichokes

Seasoned , steamed and then grilled . A delicious dish served with a mustard Worcestershire remoulade. Great appetizer 8 halves Tray serves 8 **55.00**



VEGETABLE CRUDITE

Crispy Exciting Raw Veggies .Beans, Fennel, Snap peas, Carrots, Celery, Asparagus, baby peppers, baby Broccoli, Jicama, cucumber chips, Daikon radish, and baby Tomatoes

- Small serves 6 **35.00** Medium serves 15 **59.00**
- Large serves 30 **99.00**

Your choice of dip, Hummus, * Olive Tapenade * Guacamole ,* Tuscan White Bean spread *Garlic herb dip.



STUFFED BREADS

Our stuffed Breads are Handmade then sliced into portion size serving and presented in an aluminum tray ready for you to serve..



- Small **45.00** Serves 8
- Large **75.00** Serves 18

Truffle Stromboli stuffed with Truffle Mortadella & Mozzarella

Salumi Stromboli stuffed with assorted mixed salumi and cheese

Sausage Bread stuffed with sweet sausage

Spinach Bread stuffed with Asiago Spinach Artichoke

Guacamole & Nachos

Our Own Homemade all Natural Guacamole and yes our own Toasted Corn Tortilla Chips

- Small Tray serves 8 **39.00** Large Tray serves 20 **69.00**



Pita & Hummus Dip Platter

We present for your dipping enjoyment our Fresh Zahtar Pita Chips with a chunky garlic Cilantro hummus and Plain Hummus . A real favorite at outdoor party's

- Small Tray serves 8 **39.00** Large Tray serves 20 **69.00**

MEZE PLATTER

The main attraction here is the deliciously flavored Zahtar Pita chips that we make ourselves. The chips are then accompanied by Hummus, a seasoned Olive oil labne, baba ghanoush, assorted olives, stuffed grape leaves, , dry apricots, Fresh cucumber chips, dates, spicy almonds .

- Small Tray serves 8 **55.00** Large Tray serves 20 **99.00**



PALEO PLATTER

If Carbs and Sugar are on your NO List, this platter will present itself with some delicious treats. Featuring Grilled Chicken, Paleo Bacon, Farm Fresh Blue Eggs, Radishes, Avocado, Olives, cucumber chips, steamed asparagus, cherry tomatoes, and pickled Onions serves 8 **49.00**



SLIDERS

Prepared on brioche slider style rolls. Presented in aluminum trays with top buns separate, Ready to heat and enjoy.

1 dozen to a tray

Pastrami & Gruyere	49.00	Corn Beef and Munster	45.00
Pulled Pork	45.00	Angus Bacon Cheddar Burger	45.00
Sausage & Pepper	45.00	Meatball	45.00
Prime Rib & Mozzarella	55.00	Crispy Chicken	45.00
Smoked Brisket Sliders	55.00	Kobe Burger	49.00
Chicken Cilantro Lime	45.00	Chicken Parm	45.00



Lobster Rolls

Prepared on brioche rolls. Presented in aluminum trays with top buns separate buttered and ready to toast if you wish, or enjoy as is

Hot Dog Style Brioche Bun

Small Tray 8 Mini (1/2 roll) sandwiches **69.00**

Large Tray 16 Mini (1/2) Sandwiches **129.00**

Mini Brioche Slider Bun 69.00 dozen

BABY BACK RIBS

Ribs Done up so they fall off the bone.	2 lb tray	29.00
A fabulous finger food for the game.	3 lb tray	44.00
Your choice	6 lb tray	85.00

Barbeque Style smoked honey barbeque sauce

Asian Style sesame ginger soy

ST. LOUIS SPARE RIBS

It's The way the love them in Missouri and Kansas. Big meaty full flavored ribs	3 lb tray	49.00
	6 lb tray	89.00

Barbeque Style smoked honey barbeque sauce



BREADS

Our Daily fresh Bread selection includes breads from some of the finest bakeries in New Jersey and NYC. 12 Different bakeries including Sullivan Street, Il Forno, Balthazar, Amy's, Eli's and more and more. All that bread is available fresh for you to select.

Small serves 6-7 Large serves 14-15

Chef Mike's Focaccia Bread Basket Chef Mike bakes 3 varieties of this delicious ligurian style bread fresh daily He uses a unique Potato flour recipe to create your choice of Tomato-Olive, Rosemary or Onion.

35.00 65.00

Salumi Rolls These are fabulous. A delicious bread dough with diced assorted salumi's baked right into the bread

25.00 45.00

Garlic Crostini Thin sliced Double toasted crostini seasoned with extra virgin olive oil and garlic. Create your own Bruschette

19.00 35.00

Zahtar Pita Crisps Toasted Pita Bread seasoned with a delicious traditional blend of Spices and herbs called Zahtar Great with Olive tapenade or our yogurt cilantro olive oil dip.

19.00 35.00

Garlic Bread biting into warmed garlic bread is like being in Tuscany. Cut up into individual size pieces

19.00 35.00

Bread Basket assortment of our specialty breads and focaccia sliced and arranged in a basket. Dipping oil included

39.00 75.00

Dinner Rolls your choice of semolina, olive, brick oven, seven grain, corn bread, onion, brioche

10.00 dz

Corn Bread Fully Baked smooth buttery cornbread made from yellow corn. Moist but not sticky.

15.00 27.00



QUICHES

Our Savory Open Crusted are prepared fresh using only natural ingredients and free Range eggs Heat and Enjoy. 8" tender delicious crust Serves 8 **14.00**

Lorraine (Ham, Bacon, Onions)

Broccoli

Mixed Vegetable

Tuscan (Italian Salumi)

Spinach

FRITATTA

Italian Crustless Quiche so Its Gluten Free. Prepared with fresh Free Range Eggs and all natural ingredients. Just heat and Enjoy Serves 8 **14.00**

Lorraine (Ham, Bacon, Onions)

Potato Leek

Tuscan (Italian Salumi)

Asparagus & Sausage



TURKEY

All Natural Turkey Breast . Seasoned at oven roasted in our ovens. Sliced and presented in Aluminum trays ready to Heat Small Tray serves 8 Large Tray serves 18

Herb Roasted **\$9.00 169.00**

Honey Roasted **\$9.00 169.00**



LOBSTER

Broiled Lobster Tail 4 oz Lobster tails split and roasted . Accompanied by Drawn butter **9.00 ea**

Steamed Whole Lobster From 1.5 lb to 3lb Accompanied by Drawn butter **Mkt Price**

Grilled Half Lobster 1 1/2 lb lobster split open and seasoned with a garlic parsley butter. 2 Halves per order **18.00 ea**



LOBSTER CLAM BAKE

For each guest a 1 -1/2 lb Lobster, clams, peel & enjoy shrimp, pasta salad, potato salad, Lemon, drawn butter, soft dinner rolls and cocktail sauce. All the seafood is wrapped in a net ready fore you to steam at home. We can also steam it here for you if you wish **39.00 per person**



SEAFOOD ENTREES

Poached Salmon Scottish Farmed King Salmon Seasoned Oven Poached . Cucumber Dill Dijon Cream Sauce. **\$9.00 189.00**

Grilled Salmon Scottish Salmon grilled with a Teriyaki Honey Ginger marinade **\$9.00 189.00**

Cedar Plank Roasted Herb Salmon oven roasted & dusted with fresh herbs **\$9.00 189.00**

Roasted Mustard Crusted Salmon roasted with a whole grain mustard crust **\$9.00 189.00**

Stuffed Flounder Filet **\$9.00 189.00**
Stuffed & Roasted with a real seasoned crabmeat stuffing

Flounder Francese Fresh Cut flounder prepared in a lemon butter wine sauce **\$9.00 189.00**

Seafood Paella dramatic in style and flavor. Assorted shellfish and chorizo together with yellow rice **69.00 129.00**

Grilled Octopus 3lb **69.00 125.00**

Roasted Halibut Filet east coast fresh halibut roasted with fresh herbs **79.00 145.00**
Serves 4 Serves 8



FINGERS & WINGS BY THE TRAY

You Can Have a Wing party. Variety Galore in just wings and sauces. Includes Your Choice of one style Dipping sauce per tray. Weights and

Battered Wings

Honey Dipt

Zesty Honey Dipt

Sm 2lb 20pc **26.00**

Med 3.5lb 36 pc **45.00**

Lrg 7lb 72 pc **88.00**



Wings

Buffalo

Teriyaki

Grilled Mesquite BBQ

Assorted All 3

Sm 3lb 20pc **30.00**

Med 5lb 36 pc **50.00**

Lrg 10lb 72 pc **95.00**



JunkYard Cheese Fries

EMPANADAS

Beef Cheese 10 pc tray **35.00** Our own dough the size is perfect approx 5"

Chorizo Chicken 20 pc tray **65.00**



PULLED PORK

The good Old southern Favorite slow cooked and served with a smokey BBQ Sauce. Rolls not inc. 3 lb tray **35.00** 6 lb tray **59.00**



CHEESE PHYLLOS (Cheese Boregs)

You can ask Why? The reason is they're delicious. A simple unique appetizer featuring flaky phyllo dough filled with a mild trio of cheese. Just heat and enjoy Small 18pc Tray **32.00** Large 36pc Tray **59.00**



BRIE EN CROUTE

Stuffed with a French brie together with a cherry compote, chopped pecans and honey. Kept frozen and ready for you to bake at home until the crust is golden brown

1 lb Brie **29.95** 2 lb Brie **55.00**



OLD FASHIONED DELI PARTY PLATTER

Pick Up to 4 meats and 2 cheeses per platter

Roast Beef	Black Forest ham	Mortadella
Turkey	Ham	Jarlsberg
Honey Turkey	Pepperoni	Swiss
Smoked Turkey	Genoa Salami	American

Small Serves 8	5 Selections	79.00
Medium Serves 15	6 selections	129.00
Large serves 25	6 selections	215.00

RELISH PLATTER

Lettuce, tomato, pickles, mustard, mayo

Serves 8 **19.00**



OLD FASHIONED DELI SALADS

Potato Salad	Macaroni	German Potato Salad
Regular Serves 8 3lb	13.00	Large serves 12 5lb 20.00

Cole Slaw

Regular Serves 8 2lb	15.00	Large serves 12 3lb 23.00
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Cafasso's a casa catering



SEAFOOD COCKTAIL PLATTER

A real show piece of deliciousness. Includes Cocktail Shrimp, Snow Crab Legs, and Lobster Tails. Accompanied by our delicious seafood cocktail sauce and truffle clarified butter. Small Serves 5 people **169.00**
Serves 12 people **335.00**



TRADITIONAL ITALIAN ENTREES

Small serves 8 Large serves 20

Lasagna Bolognese Our specialty, prepared using just the right blend of pasta to béchamel and served with our Homemade Bolognese sauce **55.00 95.00**

Lasagna Bechamel. Traditionally layered preparation using a delicious béchamel sauce and a fresh Pomodoro sauce (no meat) **55.00 95.00**

La Parmigiana (Eggplant Parm) homemade with love and tradition in mind. Layered with ricotta and bechamel **65.00 99.00**

Steak Pizzaiola An Italian Campagna region dish featuring Boneless steak braised in fresh tomato onion and oregano **49.00 85.00**

Grandma's Meatballs Grandma's recipe so very soft and delicious. Beef, veal and pork. **59.00 99.00**

Sunday Pasta Dinner Just like it used to be every Sunday rigatoni. Meatballs, Brasciole, sausage. Authentic Tomato Ragout sauce. Great Party Theme **69.00 129.00**

Pork Brasciole Pork cutlet stuffed with a parmesan breadcrumb and pignoli, rolled and slow braised in tomato sauce **59.00 99.00**

Italian Hot Antipasto Assortment Eggplant Rollatini, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, meatballs, Mozzarella in Carozza **125.00**
Serves 10

Battered Zucchini Blossom Squash Flowers stuffed with mozzarella battered and pan fried in olive oil **39.00 75.00**
12 pc 24pc

SHRIMP ENTREES

Small serves 8 Large serves 20

Roasted Garlic Shrimp seasoned with fresh herbs and Garlic **79.00 149.00**

Shrimp Scampi Pan Seared in Garlic Butter, white wine and olive oil **79.00 149.00**

Tequilla Cilantro Lime Shrimp Cilantro, Lime, Chipotle pepper **79.00 149.00**

Firecracker Shrimp Battered Thai Style (Chili, Apricot) **79.00 149.00**

Shrimp Oreganato seasoned with garlic, oregano, breadcrumb and olive oil **79.00 149.00**



CHICKEN ENTREES

	Small serves 8	Large serves 20
Chicken, Marsala Boneless breast prepared with mushrooms and reduced marsala wine sauce (Option boneless thighs)	65.00	119.00
Chicken, Francese Boneless chicken prepared in a white wine butter sauce	65.00	119.00
Chicken Milanese Parmesan crusted Boneless breast breaded with panko breadcrumb, herbs and parmigiana cheese (Option boneless thighs). Salad for three top on the side	65.00	119.00
Grilled Chicken For this dish we recommend Boneless thighs Seasoned with garlic and herbs (Option boneless Breast)	55.00	105.00
Chicken Parmigiano A traditional classic prepared using boneless breast	65.00	119.00
Wine Braised Chicken Boneless breast and thighs slow roasted in white wine and whole grain mustard	65.00	119.00
Chicken Cordon Blue Boneless Chicken breast stuffed with Smoked Ham, and gruyere serves with a mustard parmesan sauce .	65.00	119.00
Teriyaki Boneless Chicken Marinated and grilled	65.00	119.00
Asian Firecracker Chicken boneless chicken battered and served with a tangy sweet and sour sauce	65.00	119.00
Tequilla Lime Boneless Thighs a zesty delicious oven roasted chicken .	65.00	119.00
Grilled Chicken Kebobs boneless thighs seasoned with a host of Mediterranean spices	65.00	119.00
Mixed Grill Kebobs Chicken & Beef seasoned with a host of Mediterranean spices	75.00	145.00
Chicken Sausage & Peppers a spin on the traditional pork sausage dish homemade chicken sausage instead with sweet peppers and onions	55.00	99.00
Chicken Marbella delicious chicken on the bone dish roasted with Olives, Apricots , Dates and Herbs.	59.00	109.00
Balsamic Roasted Chicken Tender , Moist Chicken On the bone dish . Aged Balsamic vinegar, and Parmigiano Cheese	59.00	109.00
Chicken Scarpariello A savory on the bone dish prepared using both sweet and chorizo sausage, cherry peppers, & potatoes,	59.00	109.00
Tuscan Chicken Arrosto Chicken on the bone roasted in olive oil and Tuscan herbs	59.00	109.00



SMOKED SALMON PLATTER

Premium Smoked Norwegian Salmon accompanied by sour cream , dill onions,, tomatoes, peppers , Briny Capers ,cucumbers ,cream cheese , crisps and brown bread Small serves 4 1lb tray **49.00**
Medium Serves 9 2lb tray **89.00** Large Serves 20 4lb tray **169.00**



RAW SEAFOOD BAR

Our best pacific and Atlantic oyster together with Long island Clams opened and served on the half shell served with fresh lemon, a chipotle sauce and a Horseradish sauce .Serves 8 people **149.00**



POACHED SALMON PLATTER

A side of Premium Farmed Scottish Salmon Poached and presented whole with Cucumbers, aspic glaze and a delicious dill sauce
Half Side serves 5 **89.00** Whole Side serves 10 **169.00**



SHRIMP PLATTER

A perfect addition to any party. We have a platter for every budget. Every platter is arranged and includes plenty of lemon and tangy cocktail sauce



Colossal Our Biggest and best Whites. Firm Sweet nutty flavor. 7 to lb size

small Tray 10 people 2-1/4 LB approx 17 pc **\$99.00**
large Tray 20 people 4-1/2 LB approx 35 pc **\$185.00**

Jumbo Whites. Firm Sweet nutty flavor. 10 to lb size

small Tray 10 people 2-1/4 LB approx 25 pc **\$69.00**
large Tray 20 people 4-1/2 LB approx 50 pc **\$125.00**

Large Asian Black Tigers.. 20 to lb size

small Tray 10 people 2-1/4 LB approx 55pc **\$39.00**
large Tray 20 people 4-1/2 LB approx 110 pc **\$75.00**

CRISPY AHI SESAME TUNA PLATTER

Genuine Yellow tail seared on the outside red medium rare on the inside. Included is a delicious ginger sesame Asian dressing and a wasabi Aioli

small Tray 6 people **\$55.00**
large Tray 15 people **\$105.00**



FRUIT & CHEESE

This arrangement created featuring seasonally selected fruits and selected cheeses cut into bite size wedges. The Moderate selection has a more moderate selection of cheeses the fruit is the same. Our catering rep can go over the selections



As Shown above
 Small Serves 10 **79.00**
 Deluxe Serves 35 **235.00**
 Large Serves 15 **129.00**

Charcuterie Boards

Deluxe serves 35	295.00	Large Serves 15-20	179.00
Medium Serves 10-12	115.00	Small Serves 6-8	79.00



Charcuterie Platter Have become very popular. These platters and Boards will keep everyone happy before the main dinner, or it could be just this the whole event. Featuring salumi, prosciutti, Nuts, olives, crackers, fruits, cheeses, pickles, mostardi, Honey, grain mustard, dips, glazes and crostini. Of course if what something specific let us know but these boards have it all. Everyone is a custom creation. They're also a great gift Giving Idea.



PROSCIUTTO E PARMIGIANO

Thin slices of our Best Prosciutto di Parma & Speck Prosciutto together with grainy chunks of 3 year DOP Parmigiano and finished with some marinated sundried dried tomatoes, fruit Mostarda and spicy Fennel Tarralli.

Small Serves 6 **89.00** Large Serves 15 **189.00**



PORK ENTREES

Small serves 6-7 Large serves 14-15
unless otherwise noted

Sausage & Peppers Your choice of sweet or Hot or Both **49.00** **89.00**

Luganica Sausage Thin Parmigiano cheese pork sausage served with sauteed broccoli rabe **55.00** **99.00**

Pork Cutlet Parmigiano Breaded pork cutlet layered with mozzarella and tomato sauce **49.00** **89.00**

Stuffed Pork Chops Valadstano. Slow Roasted Center cut bone in Pork chops stuffed with spinach, mozzarella and prosciutto **75.00** **135.00**
 6 Chops 12 Chops



LAMB ENTREES

Small serves 6-7 Large serves 14-15
unless otherwise noted

Lamb Shanks braised to a delicious tenderness in a fresh vegetable stock **69.00**
 4 pc

Grilled Loin Lamb Chops Loin lamb chops seasoned and grilled with balsamic vinegar and herbs **49.00** **95.00**
 10 pc 20pc

Stuffed Leg of lamb Roast Stuffed with Spinach, Porcini mushrooms Mozzarella and fresh sage **69.00** **135.00**

Boneless lamb Roast seasoned with Garlic Olive Oil and rosemary **55.00** **99.00**

Braised Lamb with Peas Chops seasoned with herbs and roasted with peas, onions and potatoes **59.00** **105.00**



VEAL ENTREES

Small serves 6-7 Large serves 14-15
unless otherwise noted

Veal Ossobucco slow cooked in a vegetable stock and served with Arborio rice **89.00** **165.00**
 4 pc 8pc

Veal Parmigiano Thin sliced veal cutlets layered with Mozzarella and tomato **59.00** **110.00**

Veal Marsala Thin sliced veal cutlets in a classic Mushroom Wine sauce **59.00** **110.00**



STEAK ENTREES

small tray serves 4 Medium serves 8 Large tray serves 16

Grilled Skirt Steak Sliced Churrasco Cafasso **95.00 169.00 295.00**
BBQ sauce

Grilled Hanger Steak Hanger Steak seasoned, sliced and served London Broil style with hearty barbeque Sauce **59.00 99.00 189.00**

Grilled Rib Steak Tagliata Fiorentino **79.00 129.00 229.00**
Tuscan style seasoned with Italian herbs and Olive oil grilled, sliced and served with arugula and shaved Parmigiano on the side

Grilled Flank Steak Teriyaki. Grilled sliced and served London broil style **55.00 95.00 155.00**

Skillet Steak & Peppers flank steak seared and served with skillet seared peppers and onions **35.00 65.00 115.00**

Steak Pizzaiola An Italian Campagna region dish featuring Boneless steak braised in fresh tomato onion and oregano **35.00 65.00 115.00**



BEEF ENTREES

small tray serves 8 Large tray serves 15

Braised Boneless Short Ribs Slow cooked fork tender **119.00 225.00**

Traditional Beef Stew boneless chuck slow cooked with fresh vegetables. Crusty Bread on the side **49.00 89.00**

Traditional Meatloaf Angus ground beef with vegetables and our Homemade gravy **49.00 85.00**

Braised Sliced Brisket slow cooked in a fresh vegetable stock. Served sliced **89.00 175.00**

BBQ Brisket Cooked Low and Slow with our Homemade smokey BBQ sauce **125.00 235.00**

Pastrami Traditional slow cooked brisket using all the best pepper. Served sliced **89.00 175.00**

Corned Beef Traditional slow cooked brisket with a perfect blend of spices. Served sliced **89.00 175.00**



MOZZARELLA ANTIPASTO PLATTER

Simple & Superb Our Fresh Homemade Mozz, Salami and Olives

Small Serves 6 **39.00** Medium Serves 16 **75.00** Large Serves 25 **135.00**

SALUMI MISTI

Salumi sounds like salami but it means assorted Cured Meats in Italian. This Plate of Assorted Italian meats is extremely popular before dinner. We've created a very special plate of artisan style meats for you to enjoy. Accompanied by fennel taralli

Small Serves 8 **99.00** Large Serves 15 **189.00**

Parma Prosciutto aged 18 months

Pick Salami smoked

Speck Prosciutto smoked

Truffle Mortadella

Finnochiona Fennel Pollen Salami

Cappicola Heritage Pork

Fra Mani Nostrano Salami (Berkshire Pork)

Salami Calabrese spicy



CHEESE BOARDS

Popular Selection

A selection of the more popular Cheeses presented on a platter and accompanied by crackers and fun stuff of the season

Small Serves 8 **49.00** Medium Serves 15 **89.00**
Large Serves 30. **165.00**

Jarlsberg

Danish Blue Cheese

Parrano Dutch made Gouda style Cheese with a hinting of Parmesan Flavor

French Double Crème Brie

Local Sharp Cheddar

Grana Padano

Artisan Selection A special selection of our worldly Artisan cheeses, crackers and fun stuff of the season

Small Serves 8 **79.00** Medium Serves 15 **129.00** Large Serves 30. **235.00**

Umbriacone

Reggiano Parmigiano

Delice de Bourgogne

Sottocenere

Aged Manchego



OUR FRESH MOZZARELLA

In The 70's the American culinary definition of Mozzarella was a hard brick like rubbery cheese grated and used to melt on dishes like pizza and pasta. In 1972 we started to make fresh hand made mozzarella. We've been making it the same way ever since. Today Fresh Mozzarella with its soft tender texture and oozy delicious flavor is something that gets everyone excited. We're artisans making this delightful cheese all day long. In our store you'll probably still find it's still warm only minutes away from just being made.



MOZZARELLA CAPRESE PLATTER

Our Caprese Platter contains thick hand-made slices of mozzarella accompanied by Fresh sliced tomato, sun dried tomato strips and our delicious Basil or Olive pesto sauce. Truffle Salt Add 3.00
Your Choice :
Sliced Style
Chunk Style (with serving Picks)

Sm	Serves 8	29.00
Med	Serves 12	55.00
Lrg	Serves 25	85.00

HEIRLOOM MOZZARELLA CAPRESE PLATTER

Our Heirloom Platter is something a little extra special and dazzling. Thick slices of our same handmade Mozzarella this time layered with Organic Heirloom multi Colored Tomato Slices and our delicious Basil Pesto or Olive Pesto
Truffle Salt Add 3.00
Your Choice :
Sliced Style
Chunk Style (with serving Picks)



Heirloom Tomato		
Sm	Serves 8	45.00
Med	Serves 12	65.00
Lrg	Serves 25	115.00

Mozzarella Antipasto Salad

A combination of specialties ,Our fresh Mozzarella, Italian Imported Bufala mozzarella, and our handmade rotini mozzarella ,together with Taralli, crackers and sundried tomato pesto dip

Small	Serves 6	49.00
Large	Serves 12	89.00



Suckling Roast Pig

20-30 lb or 30-40 lb

If you really want to do it up. **Market**
This is the ultimate . Different Sizes Available



Dinner Centerpieces

Your choice of heat n serve (90% Cooked) or Oven Ready (you cook your centerpiece at Home)

Boneless Prime Rib

Small serves 5
Large serves 10

Seasoned and slow roasted.
(MediumTemp) with a
Savory Bordelaise Sauce

Heat N
Serve

189.00
365.00

Oven
Ready

169.00
335.00



Filet Mignon Roast

Half serves 4 Full Serves 9

Deliciously Seasoned and roast-
ed (medium temp) with a
Merlot horseradish sauce

115.00
219.00

99.00
189.00



Beef Wellington Roast

Half serves 4 Full Serves 9

Traditional Filet Mignon
wrapped in bacon Mushroom
and pastry

130.00
240.00

110.00
205.00



Herb Roasted Turkey Organic

Allow 3/4 lb per person.

Choice of Cornbread Sausage
Stuffing or Wild Rice Stuffing
and Gravy.
Truffled add

7.99 lb
8.99 lb

6.99 lb
7.99 lb

Semi Carved The breast is sliced
and put back on the frame
Fully Carved deconstructed at the
joints and the breast is carved

15.00

19.00

Carving Service

Flat rate

Stuffed Turkey Breast

Serves 8-10

Boneless breast roasted with a
sausage Corn bread stuffing.

115.00

85.00

Hickory Smoked Apple Wood Spiral Ham

Serves 12

Great smokehouse flavor. Fully
cooked and ready to heat with
clove & cider glaze

75.00

Rack Of Lamb (American)

Serves 4

A Great Christmas Roast racks
seasoned with Balsamic and
herbs. Easy to cut.

79.00

Roast Pork Pernil

Serves 8 people

A savory Latin Style Pork
Roast ,tremendous flavor.

75.00

Standing Heritage Pork Roast

Small Serves 6 Large Serves 12

Berkshire Heritage Pork sea-
soned , spiced and slow roasted
to a delicious tenderness

69.00
120.00

59.00
109.00

Stuffed Boneless Pork Loin

Half Serves 6 Whole Serves 12

Center Cut Pork Loin on the
bone stuffed with Cornbread
chorizo sausage and herbs

45.00
75.00

39.00
69.00

Boneless Stuffed Veal Roast

Serves 6

Stuffed with Spinach, Porcini
mushrooms Mozzarella and
fresh sage

59.00

55.00

Italian Porchetta

Hlf Serves 6 Whl Serves 12

Boneless Pork Loin stuffed with
spinach and cheese and sur-
round by pork belly

75.00
135.00

65.00
115.00



Mozzarella Rotini Platter

Our Rotini Platter Fresh Mozzarella rolled
with salumi. Some of all three will be on your
platter Prosciutto, sopressata , Sundried Toma-
to and basil

Sm Serves 8 **39.00**

Med Serves 15 **69.00**

Lrg Serves 25 **105.00**



BOCCONCINI MOZZARELLA

Bocconcini in Italian means One Bite worth. And that's
exactly what these small size fresh Mozzarella are. They're
perfect for an appetizer course or just to pick on before
the big meal starts. We make them fresh by hand just
like we do all our mozzarella. Mozzarella is best enjoyed
the same day. We pack these in water and the next day
all you need to do is change the cold water to a room
temp ered water and the mozzarella will be very close to
it's original state. Includes 3 of our homemade pesto,
olive, tomato, & basil for dipping
serves 8 **45.00**



MOZZARELLA CAPRESE SKEWERS

Tiny Bite Size Fresh Mozzarella skewered together
with sweet Cherry Tomatoes drizzled with Balsamic
Crema. A wonderful Cold Appetizer 20pc **49.00**



MOZZARELLA FARRO SALAD

Tiny Bite Size Fresh Mozzarella togeth-
er with Sliced Confetti Grape Tomatoes
and Sesaoned with Garlic, Sweet pep-
pers, Black pepper and Italian Dry Ore-
gano . Served Like a salad great for out-
door events

SmI Serves 8 **39.00**

Lrg Serves 20 **79.00**



MOZZARELLA CAPRESE SALAD

Tiny Bite Size Fresh Mozzarella together
with Sliced Confetti Grape Tomatoes and
Sesaoned with Garlic, Sweet peppers, Black
pepper and Italian Dry Oregano . Served
Like a salad great for outdoor events

SmI Serves 8 **39.00**

Lrg Serves 20 **79.00**

SANDWICH BASKETS

We invite you to select from our list of favorites. The sandwiches are presented finger style, so everyone can enjoy the different delicious combinations. Sandwiches available with Gluten free options

Gluten Free Options Available

Gluten free Rolls

Lettuce Wraps

Small Serves 8 Pick 9 Sandwiches 4 selections (min Selection 2 of ea) **99.00**

Large serves 15 Pick 17 Sandwiches 5 selections (min Selection 2 of ea) **179.00**

Jumbo Serves 24 Pick 27 sandwiches 5 selections (min Selection 2 of ea) **269.00**

Sandwiches

PMZ	Prosciutto Mozzarella	Sullivan Street Stecco Bread	Arugula, fig and Balsamic
MMZ	Mortadella Mozzarella Focaccia	Focaccia Bread	Truffle mortadella, fresh mozzarella, arugula
TUS	Italian Tuscan	Sesame Roll	Salami, mortadella, Parma Ham, Pepperoni, Provolone, roasted peppers, arugula, Italian Dressing
SS	Salumi Sandwich	Sesame Roll	Capicola, Calabrese Salami, sweet Sopresatta, Mozzarella, sundried tomato
TH	Tuscan Ham	Sullivan Street Stecco Bread	Smoked Parma Ham, Olive Tapenade, arugula Truffle Balsamic Glaze
JB	Jambon Buerre (Ham & Cheese)	Sullivan Street Stecco Bread	French Bistro Ham, gruyere, spicy mustard, European butter
CUB	Cuban	Soft Cuban Roll	Smoked Ham, porchetta, swiss, mustard and pickle
BH	Bistro Ham	Soft Baquette	Bistro Ham, Brie, Raspberry Jam, watercress
CM	Chicken Milanese	Soft Italian Roll	Chicken Milanese, Bacon, arugula tomato, mozzarella
GC	Grilled Chicken Pesto	Multi grain Roll	Grilled chicken, basil pesto



Sandwiches

Sandwiches available with Gluten free option.

For Individually Packed add 1.00 per person

POTATO SIDES

Our Potato sides are all prepared, fully cooked presented in aluminum trays, ready for you to heat.

Small tray serves 8-10 Large tray serves 16-20 Small Large

Sweet Potato Cassarole Carolina yams whipped and seasoned with brown sugar, cinnamon, honey, and toasted marshmallows **39.00 75.00**

Yukon Mashed Potatoes there's gold in them there Yukon's. Golden in color and rich flavor. Seasoned with a classic brown butter **39.00 75.00**

Truffle Mashed Potato Yukon yellow fleshed European potatoes seasoned with truffle butter **45.00 79.00**

Roasted European Potatoes Yellow fleshed potatoes prepared seasoned with sea salt, rosemary and extra virgin olive oil **39.00 75.00**

Pan Roasted Confetti Marble Potatoes Tiny bite size multi colored potatoes seasoned & roasted with herbs and olive s **39.00 75.00**

Roasted Smashed Potatoes yellow Potatoes twice roasted after being smashed and seasoned with salt, spice and olive oil **39.00 75.00**

Potato Latkes (fritters) shredded Potato together with scallion, egg and herbs. Pan seared in olive oil **39.00 75.00**

Sweet Potato Latkes shredded sweet Potato together with scallion, egg and herbs. Pan seared in olive oil **39.00 75.00**

Potato Croquettes Campagna Yukon yellow fleshed potato stuffed with mozzarella and smoked ham Mini size **39.00 75.00**
20 pc 40pc

Potato Croquettes Yukon yellow fleshed potato stuffed with mozzarella and truffle butter. rolled and breaded Large size croquette **35.00 65.00**
12 pc 24 pc

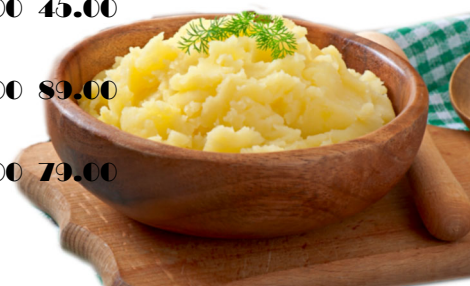
Potato Croquettes Truffle Yukon yellow fleshed potato stuffed with mozzarella and truffle butter. rolled and breaded Mini Size **39.00 75.00**
20 pc 40pc

Oven Roasted Sweet Potatoes cubed sweet potatoes seasoned and roasted with olive oil, thyme and a touch of honey **35.00 69.00**

Roasted Potato Skins roasted and seasoned with onions, garlic and bacon 12 pc **25.00 45.00**

Potatoes au Gratin the ultimate comfort style traditional potato dish featuring thinly sliced yellow fleshed potatoes **49.00 89.00**

Chick Pea Fritters (Pannelle) A sivilian Favorite made with chickpeas flavored with scallion, garlic and parmigiana Cheese **45.00 79.00**



STUFFED VEGETABLES

		Small serves 8	Large serves 20
Stuffed Hot Finger Peppers	Finger hot peppers stuffed with parmesan garlic bread crumb	35.00	65.00
Stuffed Peppers	Sweet Red peppers stuffed with prosciutto and a parmesan fonduta. Cut in Half if you wish	39.00	75.00
Stuffed Mushrooms	Amazing Jumbo sized Mushrooms stuffed with Sausage, spinach and fresh mozzarella	39.00	75.00

STUFFED ARTICHOKE

Let Us do all the work. Holiday favorite with our prepared using our family recipes Mrs. Cafasso makes each and every one of these. With over 65 years experience at making them she's an expert at it . Order as many as you wish. We can cut them in half for you **\$8.99 ea**



PEPPERONATA

A delicious traditional Italian pepper stew from the campagna region featuring the the slow simmer of peppers with garlic, white wine and vinegar
Small serves 7-8 **45.00** Large serves 10-12 **\$9.00**

CAPONATA

A Sicilian favorite featuring the slow simmering of eggplant, onion, pepper, olives , tomatoes, and capers.. Super delicious at room temp or heated
Small serves 7-8 **59.00** Large serves 14-16 **99.00**



HT	Honey Turkey	Whole Wheat Roll	Honey Turkey, Munster, Turkey Bacon ,Mustard
CT	Cafasso's Turkey	Sullivan Street Stecco Bread	Hand Carved Fresh Turkey, Truffle olive oil and Watercress
RUB	Rueben	Rye Bread	Corn beef, gruyere Swiss, sauerkraut, thousand island dressing
PAS	Pastrami	Brioche Roll	Pastrami, caramelized onion, olive oil
RBH	Roast Beef	Brioche Roll	Roast Beef, Watercress, horseradish sauce
RBO	Roast Beef & Onion	Brioche Roll	Roast beef , Caramelized Onion seasoned sauce
GV	Grilled Vegetable	Multi Grain Roll	Assorted Grilled Vegetable, extra virgin Olive oil, Honey Balsamic Oregano,
MC	Mozzarella Caprese	Sullivan Street Stecco Bread	Fresh Mozzarella, Tomato, Sundried Tomato Pesto, Fresh Basil Olive oil
PM	Portobello Mushroom	Focaccia bread	Sliced Portobello, Arugula, Balsamic and smoked mozzarella
EGP	Eggplant/ Pepper	Stecco Bread	Fried Eggplant, Cuban-l Pepper, Mozzarella & Balsamic

Wraps

CCW	Chicken Caesar Wrap	White Tortilla Wrap	Grilled Cutlet, Romaine, bacon, Caesar dressing
KCW	Crisp Chicken Wrap	Red Tortilla Wrap	Milanese Cutlet, romaine, honey mustard
IW	Italian Wrap	Red Tortilla Wrap	Mortadella, ham, salami, pepperoni, provolone, arugula, balsamic glaze
HTW	Honey Turkey Wrap	Multi Grain Wrap	Honey turkey, smoked jarlsberg,,mustard
GVW	Grilled Vegetable Wrap	Green wrap	Assorted Vegetables, balsamic, garlic hummus
CGY	Chicken Gyro	Gyro Pitas	Grilled lemon Chicken, red onion, tomato olive oil, oregano, parsley, Tzatziki
ACW	Asian Chicken Wrap	White Tortilla Wrap	Chicken Sesame soy, red cabbage, matchstick carrots, mandarin oranges, scallion, orange ginger dressing

MINI BRIOCHE SANDWICHES **45.00 per dozen**

Fresh Soft Mini two Bite brioche rolls excellent appetizer.
Minimum 1 dozen per selection

BRRV Roasted Vegetables, Mozzarella, Pesto

BRGC Grilled Chicken, Avocado, S/Dry Tomato Pesto

BRTU Tuna salad

BRRB Roast Beef Horseradish Sauce

BRHC Honey Ham Swiss Cheese

BRTKY Turkey Truffle Oil, Watercress

BRPRO Prosciutto Mozz, Arugula, Balsamic



KIDS SANDWICHES

A few options for the kids. Prepared on slider rolls

PBJ Peanut Butter & Jelly

Slider roll

Honey roasted fresh peanut butter & grape jelly

KHC Ham & Cheese

Slider roll

Honey Ham American cheese

KTC Turkey & Cheese

Slider roll

Honey Turkey American cheese

Regular Serves 8 4 selections **39.00**

Large serves 15 6 selections **75.00**

Heros By the Foot

From 3 ft to 6ft each foot serves approx. 5 guests.

Presented in your choice

On a board left whole - On a board cut up- Cut up on Platter



24.00 ft

Selections

- Black Forest Ham & Swiss, Lettuce & Tomato (Must & Mayo on side)
- Honey Turkey & Dill Havarti Lettuce & Tomato (Must & Mayo on side)
- Italian Combo w Balsamic
- Roast Beef, Mozzarella & Gravy
- Chicken Cutlet, Mozzarella, Tomato, Arugula, Balsamic

FOCACCIA SANDWICHES

These sandwiches are all about the bread. Our Home baked Tomato Olive focaccia and our Rosemary focaccia used to create small bite size sandwiches for your guests.

Prosciutto Mozzarella, Arugula -Rosemary Focaccia

Mortadella, Mozzarella—Tomato Olive Focaccia

Framani Salami, Mozzarella—Rosemary Focaccia

small Serves 8 approx 12pc **69.00**

Medium serves 15 approx 25 pc **125.00**



Small tray serves 7-8 Large tray serves 14-16

Cilantro Lime Chipotle Corn Niblets Fresh corn on the cob grilled and cut off the cob before being seasoned with three fabulous flavors.

Small Large

45.00 79.00

Roasted Confetti Vegetables Zucchini, peppers, eggplant, tomatoes and onions all lightly seasoned with herbs before being roasted and served together

49.00 89.00

Grilled Vegetables A dazzling array of vegetables, seasoned lightly and drizzled with a little balsamic glaze

49.00 89.00

Baby Broccoli Broccolini steamed and roasted until tender. Seasoned with Olive oil and roasted Garlic

49.00 89.00

Broccoli Au Gratin Steamed Broccoli sprinkled with a cheese & garlic flavored bread crumb

45.00 79.00

Blistered Eggplant, Tomato and olives diced eggplant, cherry tomatoes and assorted olives blistered and seasoned with olive oil and herbs

45.00 79.00

Zucchini Scapece thinly cut and pan seared until golden. Drizzled with vinegar and seasoned with mint

49.00 89.00

Escarole and Beans A favorite from the old country still rocks our kitchen. Both red and white beans

45.00 79.00

Roasted Butternut Squash cubed fall season Squash and red bell peppers roasted and seasoned with fresh rosemary

45.00 79.00

Charred Romano Beans big wide Holland grown fresh beans charred and served with a zesty lemon chili garlic, hot honey dressing

49.00 89.00

Zucchini Fritters Shredded Summer zucchini, seasoned with parmesan cheese, scallions and egg. Pan fried in olive oil

49.00 89.00

Broccoli Fritters Chopped Broccoli, seasoned with parmesan cheese, scallions and egg. Pan fried in olive oil

49.00 89.00

Spaghetti Squash Looks like pasta but it's actually a winter squash. The spaghetti like squash is seasoned with a touch of butter and fresh sage.

45.00 79.00

Peas & Onions Baby peas sautéed with onions and speck prosciutto

39.00 69.00

PEPPER DISHES

Small serves 6 Large serves 15

Roasted Peppers served Room Temp flavored with olive oil and Garlic

39.00 75.00

Blistered Hot Finger Peppers pan seared serve room temp or heated seasoned with salt

35.00 65.00

Blistered Italian Sweet Mini Peppers pan seared serve room temp or heated seasoned with salt

35.00 65.00



VEGETABLE SIDES

Vegetable side dishes have always been part of the great tradition. Our Vegetable sides are all prepared, fully cooked and presented in aluminum trays,

	Small	Large
Small tray serves 7-8 Large tray serves 14-16		
Sautéed Baby Spinach with Shitake Wilted and seasoned with sautéed Garlic and our best Olive Oil and Shitake Mushrooms	49.00	89.00
Creamed Spinach Just a touch of cream, Parmigiano sformato, marscapone and spice for a perfectly balanced dish	49.00	89.00
Vegetable Minestre Minestre is a blanket name in Italian for a first course of mixed vegetables. Sometimes it's confused with minestrone but unlike minestrone soup this dish is dense. It's a regional specialty created using seasonal vegetables, all simmered together into a fabulously dense and flavorful, almost stew like vegetable side dish. It's a real Favorite in our House	45.00	79.00
Roasted Beets Peeled Beets roasted and seasoned caramelized red onion, rice-wine vinegar and honey	45.00	79.00
Roasted Forest Mushrooms All the Favorites shitake, cremeni, Portobello and regular whites roasted together creating a delicious mélange	45.00	79.00
Roasted Carrots Sliced carrots. Roasted and seasoned with rosemary and Olive oil	39.00	69.00
Honey Balsamic Brussel Sprouts high heat caramelizes the edges we then spark up the flavor with onions, and diced apples	49.00	85.00
Steamed Asparagus simple yet so very elegant. Seasoned with a delicious light au gratin crumb	49.00	85.00
Mashed Cauliflower. Mashed Potatoes without the potatoes. It's delicious, low in carbs seasoned with roasted garlic and Parmigiano cheese	49.00	89.00
Crackling Cauliflower Bite size florets of cauliflower seasoned with hers and a touch of Cayenne pepper to make it interesting	45.00	79.00
Sesame String Beans prepared with toasted sesame, Garlic and Olive oil.	45.00	79.00
Haricot Verts thin French Beans seasoned with roasted garlic and toasted almonds	45.00	79.00
String Beans Pomodoro (fasoulya) fresh String beans stewed with san Marzano tomatoes, onions and herbs	45.00	79.00
Broccoli Rabe a real specialty steamed to perfect tenderness and flavor. Seasoned with our best extra virgin olive oil and roasted garlic	45.00	79.00
Wheat Pilaf a risotto style dish using instead bulgur wheat. Seasoned with caramelized onions, tomato sauce and a touch of red pepper making it interesting (middle eastern etch)	39.00	69.00
Lentil Pilaf A fabulous Vegetable side dish featuring 3 varieties of lentils with caramelized onions. Italian version of Middle eastern, Mujadar	39.00	69.00
Roasted Plum Tomatoes seasoned with minced garlic, and balsamic vinegar before being oven roasted	45.00	89.00



Meat Balls

Some With Meat, some without, some traditional and some not but all handmade and delicious



Small Serves	Large Serves
8-10	18-22
Regular size approx 12 pc	Regular size approx 24 pc
Mini size approx 40 pc	Mini size approx 40 pc

Grandma's Meatballs The favorite of course Grandma's recipe so very soft and delicious. Full size made with Beef, Veal and Pork.	59.00	99.00
Mini Grandma Meatballs Medium size meatball handmade using Beef, Veal and Pork with our traditional Tomato Pomodoro sauce	59.00	99.00
Crispy Lamb & Olive Meatballs Small sized Delicious Greek style meatball featuring fresh ground lamb and olives and a drizzle of Balsamic crema	65.00	119.00
Mini Veal Meatballs Genovese Small sized Meatball handmade using veal and our delicious Naples Style Tomato Genovese Sauce	65.00	119.00
Camapgna Meatballs These full sized meatballs have a some Sweet Italian sausage mixed in making them a little bit more robust	59.00	99.00
Sweedish Meatballs Small size Beef Meatballs with the traditional creamy spiced beef sauce	59.00	99.00
Vegetarian Zucchini Meatballs No meat at all Zucchini and quinoa....Pomodoro Sauce	59.00	99.00
Vegetarian Eggplant Meatballs No meat at all Eggplant and quinoaPomodoro Sauce	59.00	99.00
Mini Hawaiian Meatballs Beef & Pork mini meatballs prepared in sweet soy pineapple sauce with chunks of pineapple included	59.00	99.00

LA PARMIGIANA

Our Eggplant Parmigiano is another one of Mrs Cafasso's Old Recipes that she takes great pride in. Using only the finest ingredients and real Reggiano Parmigiano. She creates a Parmigiano that is not only delicious but also elegant

Small Tray serves 10 people **65.00**
 Large Tray serves 20 people **99.00**



PIZZA NAPOLETANA

Our Pizza are made using Italian Caputo Flour. The dough is worked by hand into a rustic crust. The toppings ... well there first of all interesting, some are traditional and some our own creation.

12.95 ea

13.95 ea

Pesto Cherry Tomato

Pancetta Caramelized Onion

Margarita (Tomato Mozzarella)

Calabrese sausage & olive

Sundry Tomato pesto Arugula

Prosciutto Fig

Pistachio Truffle Mortadella



29.00

PIZZA ROMANA

Well known style in and around Rome. A thicker very flavorful pizza usually sold by the familiar square slice. This pizza reheats up perfectly. We are making 2 different versions. Each one serves at least 6.

Pomodoro San Marzano Tomato, fresh Mozzarella and Basil

Sundried Tomato & Olive & Sausage San Marzano Tomato, Fresh Mozzarella,

Spicy Calabrese Hot calabrese Salami, San Marzano Tomato, Fresh Mozzarella, spicy Honey

PARTY SALADS

		Small serves 8	Med serves 15	Large serves 25
Waldorf Brussel Salad	cranberries, carrots, apples, walnuts, honey, apple cider vinegar	39.00	59.00	75.00
Sunflower Vegetable Crunch	Chopped crunchy vegetables, delicious slaw dressing	39.00	59.00	75.00
Couscous Primavera	Finely chopped vegetables, olives, and a basil olive oil dressing	39.00	59.00	75.00
Greek Salad (No Lettuce)	Assortment of Mediterranean Vegetables	39.00	59.00	75.00
Eetch (Wheat Salad)	Bulgar Wheat, Tomato, diced peppers, alleppo pepper	39.00	59.00	75.00
Lentil Salad	3 Different Lentil, caramelized Onions	39.00	59.00	75.00
Baby Confetti Potato Salad	Multi Colored Marble Size Potatoes, olive oil, herbs, mustard	39.00	59.00	75.00
Grilled Potato Salad	Yukon potatoes, garlic, olive oil, oregano, scallions, lemon, mustard	39.00	59.00	75.00
Red Yellow Beet Salad	Red onion, cilantro and rice Wine vinegar	39.00	59.00	75.00
Mango Beet Salad	Red Beets, Tropical fresh mango, Raspberry Vinaigrette	39.00	59.00	75.00

BAKED PASTA DISHES

	Small tray serves 8-10	Large tray serves 20	Small	Large
Lasagna Bechamel. Traditionally layered preparation using a delicious béchamel sauce and a fresh pomodoro (no meat) sauce	55.00	95.00		
Lasagna Bolognese Our specialty, prepared using just the right blend of pasta to béchamel and served with our Homemade Bolognese sauce	55.00	95.00		
Pesto Lasagna Polenta layered with fresh homemade pesto, béchamel, mascarpone, and Parmigiano cheese	55.00	95.00		
Vegetable Lasagna Lasagna Noodles layered with broccoli, asparagus, zucchini, spinach and tomatoes. Served with tomato and béchamel sauce	55.00	95.00		
Baked Ziti Italian made ziti pasta together with fresh hand ladled ricotta and our home made Pomodoro sauce	45.00	82.00		
Manicotti Lasagna Noodles layered with broccoli, asparagus, zucchini, spinach and tomatoes. Served with tomato and béchamel sauce	49.00	89.00		



RAVIOLI-TORTELLINI

	Small tray serves 6-7	Large tray serves 14-15	Small	Large
Ravioli Pomodoro	49.00	89.00		
Ravioli Bolognese	49.00	89.00		
Ravioli Sage & Butter ricotta cheese ravioli with a fresh sage and Butter sauce	55.00	95.00		
Butternut Squash Ravioli Sage & Butter filled with butternut squash and seasoned with olive oil and sage	49.00	89.00		
Tortellini Carbonara cheese filled tortellini, Bacon, onions, and peas	49.00	89.00		



CREAMY POLENTA

A staple of Northern Italian cuisine ,Polenta is Made from coarse ground corn meal and plenty of stirring. Our polenta is prepared with Parmigiano Reggiano cheese and in two variations. Half Tray serves 8

Bolognese	Prepared with robust Ground Meat & Tomato sauce	39.00
Truffle & Mushroom	Prepared with Assorted Roasted Mushrooms and Truffle oil	39.00



PASTA

CREATE YOUR OWN PASTA DISH

Choose your Pasta and the Sauce you wish to have

Small tray serves 5-6 Large tray serves 10-12

Small Large
45.00 82.00

PASTA

Spaghetti

Rigatoni

Penne (gluten free available)

Farfalle (Bow Tie)

SAUCES

Pomodoro

San Marzano Tomatoes , onions, basil

Pomodorino

Sweet baby Cherry Tomatoes . Onions, Basil

Vodka

Pureed tomatoes, herbs, cream, vodka

Bolognese

Richly Flavored slow cooked tomato sauce with ground Meat

Sunday Ragù

Slow Cooked Meat Flavored Tomato Sauce

Vegan Bolognese

Fresh Tomato, Vegetables, with a sweet red pepper Garlic & Olive Oil sauce and lemon zest



Small Med Large
serves 8 serves 15 serves 25

Mozzarella Caprese Salad	Baby Grape Tomatoes , Mozzarella, Basil , baby Arugula Herbs, olive oil	39.00	59.00	75.00
Campagna Pasta Salad	Regular or Gluten Free. Penne Pasta ,cherry tomatoes, Fresh Basil,Olives	39.00	59.00	75.00
Tortellini Pasta Salad	Blistered Cherry Tomatoes, Soppresata, black olives, Italian Dressing	39.00	59.00	75.00
Vegetable Health Salad	Cabbage , Kale,Carrots, Peppers, Cucumbers . Oil; Vinegar dressing	39.00	59.00	75.00
Ancient Grain Taboule	Parsley, onion. Tomatoes, Bulgar wheat, olive oil, lemon	39.00	59.00	75.00
Asian Grilled Chicken Salad	Boneless Chicken seasoned with Asian spice and Vegetables	39.00	59.00	75.00
Vegetable Noodles	Noodle Style Julienne Vegetables seasoned with olive oil & garlic	39.00	59.00	75.00
Sheppard's Salad	Diced Cucumber , Parsely, mint, garlic, Aleppo pepper Olive oil	39.00	59.00	75.00
Wild Rice Salad	Cranberries, orange peel ,pecans, scallions, apple cider vinegar	39.00	59.00	75.00
Mediterranean Couscous	Pearl size couscous ,herbs, spices, lemon, almonds, cranberries	39.00	59.00	75.00
Prosciutto Pasta Salad	With peas and an Italian parmesan caesar style dressing	39.00	59.00	75.00
Fregola Lentil Salad	Sardinian Pasta with a trio of lentils seasoned with caramelized onion	39.00	59.00	75.00
Lemon Almond Pasta Salad	Orecchiette with toasted almond Lemon zest and Olive oil	39.00	59.00	75.00

GREEN SALADS

Our selection of cold salads are presented to you in plastic oval serving bowls. Each bowls serves 8-10 with dressing on the side to be added at dinner Time



Shaved fennel salad



Small Med Large
serves 8 serves 15 serves 25

Raspberry Walnut Salad	Romaine, radicchio, endive, Raspberries, Caramelized walnuts, Orange sections, Raspberry Vinaigrette	35.00	55.00	79.00
Caesar Salad	Traditional Romaine based salad with a classic Caesar dressing	35.00	55.00	79.00
Arugula Watermelon	Baby Arugula, radishes, Marcona Almond, White Truffle Balsamic Glaze.	35.00	55.00	79.00
Shaved Fennel Salad	A delicious unique tasting crispy salad featuring thinly sliced fennel, fennel seed, truffle oil thyme lemon juice, shaved parmigiano, orange sections	39.00	63.00	89.00
Chopped Italiano Salad	Chopped Romaine and iceberg together with finely diced sweet peppers, cucumbers, and cherry tomatoes. Served with a robust Italian Dressing	35.00	55.00	79.00
Mixed Greens Salad	Mesclun, Romaine ,Tomatoes, Cucumbers,. Oil and Vinegar dressing	35.00	55.00	79.00
Greek Salad	Prepared with all the traditional Mediterranean vegetables , feta and avocados. With a Kalamata Olive dressing	39.00	63.00	89.00

Salad Proteins

Add protein to your salads or just heat and serve.

Grilled Chicken Breast	Herb dusted and presented Sliced	2lb	19.00
Grilled Sliced Steak	Herb grilled and presented sliced	2lb	39.00
Poached Salmon	Delicately poached and sliced	2lb	35.00



SEAFOOD SALADS

Small Bowl (serves 8)	49.00	Med Bowl (serves 15)	75.00	Large Bowl (serves 24)	119.00
Calamari salad	Grilled Octopus	Tuna Salad	Mediterranean Seafood		



RICE DISHES

	Small serves 8-10	Large serves 20
Seafood Paella	55.00	99.00
Yellow Rice & Chorizo Chorizo Sausage	35.00	65.00
Vegetable Rice Pilaf	32.00	59.00
Risotto Milanese	39.00	75.00
Porcini Asparagus Mushrooms, Porcini & Asparagus	39.00	75.00
Butternut Risotto	39.00	75.00



Farrotto

Farotto is is Risotto made with the ancient grain of Farro instead of Arborio rice. Slowly cooked and stirred as you add the liquid. Farro provides the nutritional dietary fiber and positive benefits of healthy eating

	Small serves 8-10	Large serves 20
Seafood Farro Paella Scallops, mussels, shrimp, clams and lobster adorn the delicious Italian Farro grain	55.00	99.00
Farrotto Porcini Olives The Magic of Italian porcini and the flavor of Italian olives	45.00	85.00

SPECIALTY PASTA DISHES

Regional Authentic Italian Dishes using imported Italian Made Pasta

Our Pasta selections are all prepared, fully cooked presented in aluminum trays, ready for you to heat.

A few dishes below can be prepared using Hi fiber Pasta or Gluten Free pasta

Small tray serves 6-7 Large tray serves 14-15 Small Large

Pasta Calabrese Rigatoni pasta together with Sausage, Escarole, cherry tomatoes and Olives **49.00 89.00**

Cavatelli & Broccoli traditionally chewy rolled pasta together with garlic sautéed broccoli florets **49.00 89.00**

Ziti Genovese a very Unique tasting pasta sauce featuring the sweet essence of onions slowly cooked in a veal ragout. You'll love this. **49.00 89.00**

Orrechiette & Broccoli Rabe and Sausage Hat shaped pasta served with Broccoli Rabe and hot chorizo sausage **49.00 89.00**

Trofie Pesto A traditional Ligurian favorite. Our pesto is prepared from fresh basil, authentic parmigiano, pignoli and extra virgin olive served over Trofie style pasta **49.00 89.00**

Pasta e Lenticche Rigatoni pasta and French green lentils together with roasted grape tomatoes. Delicious Old style dish **39.00 75.00**

Pasta Amatricana Traditional big Pasta served with a robust tomato sauce featuring onions and Guanciale pancetta style bacon **49.00 89.00**

Toasted Almond Orecchiette Traditional Bari Hat Shaped orecchiette with toasted almond and lemon zest **49.00 89.00**

Spaghetti Carbonara prepared in true Roman tradition. Pancetta, onions and egg. We don't dare use cream. **49.00 89.00**

Gnocchi Pomodoro Fresca Potato dumpling pasta prepared with a fresh sweet Cherry Tomato sauce **49.00 89.00**

Gnocchi Bolognese Potato dumpling pasta prepared with a Traditional Bolognese Meat sauce **49.00 89.00**

Spaghetti Aglio & Olio Our Best olive oil with sautéed Garlic, Blistered Cherry tomatoes and Shisito peppers **39.00 75.00**

Strozzapreti Bolognese a Pasta from Romagna with our Bolognese meat sauce **49.00 89.00**

Sunday Pasta Dinner Just like it used to be every Sunday rigatoni. Meatballs, Brasciole, sausage. Authentic Tomato Ragout sauce **69.00 129.00**

Macaroni & Cheese Kids favorite **35.00 65.00**

