

Please note all prices are cash prices and are subject to change without notice

Gluten Free options available, additional charges may apply.





# Panini Basket

Choose any variety of Panini from our regular menu.

Panini are cut into fours and served in our new Panini box.

**5 PANINI \$60 • 10 PANINI \$115** 

Perfect...For All Occasions











# Insalate

# INSALATA Di STAGIONE 35 half 55 full

Seasonal mixed greens, fresh tomatoes, shredded carrots, cucumbers, with our balsamic dressing

# CAESAR 35 half \$55 full

Romaine Hearts, shaved parmigiano reggiano, ciabotta crutons with our homemade caesar dressing

# Di PERE 45 half 65 full

Mixed greens, pears, gorgonzola and toasted pecans with lime dressing

# RUCCOLA e CAPRINO 45 half 65 full

Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic dressing

# TRICOLORE 45 half 65 full full

Radicchio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic dressing

Caesar Salad

# RUCHETTA e GORGONZOLA 45 half 65 full

Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic dressing

# RUCOLA e FARRO 50 half 70 full

Baby arugula, tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm and gorgonzola cheese with our honey dressing

# INSALATA con FUNGHI 45 half 65 full

Seasonal mixed greens, roasted portobello mushrooms, roasted sweet peppers, sunflower seeds, and our homemade fresh mozzarella with our balsamic dressing

#### PARMA 40 half 60 full

Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano with our balsamic dressing

## AVOCADO 40 half 60 full

Chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with our balsamic dressing

# BIETOLE 45 half 65 full

Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn, and tomatoes with our honey dijon

# Di QUINOA 50 half 70 full

Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

# Di MANGO

50 half 70 full Chopped organic baby kale, fresh mango, quinoa, cherry tomatoes, almonds & shredded mozzarella wth mango dressing

# Add to any salad:

Chicken +\$15/25 Turkey +\$18/25 Steak +\$30/50 Shrimp +\$20/35 Additional charges apply for chopped salads





#### ANTIPASTO ALL'ITALIANA

#### 60 half 110 full

Selection of Italian cold cuts and cheeses with Gaeta olives, roasted peppers and our fresh homemade mozzarella

#### MOZZARELLA CAPRESE

# 40 half 65 full

Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil, topped with balsamic glaze

#### ANTIPASTO di VEGETALI

# 40 half 65 full

Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.

#### **FUNGHI RIPIENI**

#### 50 half 85 full

Roasted mushrooms stuffed with breadcrumbs, onion carrots, celery & shrimp with a brown sauce

#### MINI ARANCINE

# 55 half 90 full

Bite size rice balls filled with a mixture of cheeses, lightly breaded and deep fried with a side of marinara

#### CALAMARI FRITTI

# 60 half 110 full

Fried calamari served with fresh marinara sauce

#### OGOLE/COZZE POSILLIPO

# 55 half 90 full

Clams or mussels sautéed in tomato white wine sauce

#### POLPETTINE di MANZO

# 45 half 75 full

100% ground beef meatballs in a fresh marinara sauce

#### ZUCCHINI FRITTI

# 45 half 75 full

Fried zucchini served with fresh marinara sauce



#### SPIEDINI di POLLO MILANESE

# 45 half 75 full

Breaded chicken strips, arugula, cherry tomato on a skewer

#### GAMBERI e PROSCIUTTO

65 half 125 full

Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction

#### SPIEDINI di CARNE

# 55 half 105 full

Steak skewers over a bed of sautéed onion & peppers

#### SPIEDINI di SALSICCIA

# 45 half 75 full

Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto Spiedini di Carne





# Bruschelle \$1.75 each

#### CLASSICA.

Fresh tomato, garlic, fresh basil

#### POMODORINI

Roasted cherry tomatoes and fresh mozzarella

#### MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

#### PORTOBELLO

Roasted Portobello, honey, roasted walnuts and goat cheese

#### CAPRINO con NOCI

Goat cheese, golden raisins and walnuts

#### PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula & spicy oil

#### **GAMBERI**

Roasted jumbo shrimp, tomato, hot peppers

#### RICOTTA

Sautéed mushrooms and kale with fresh ricotta

#### ZUCCHINI

Grilled zucchini, smashed avocado and hot pepper

#### PEPERONCINO

Avocado, red onion and tomato with hot pepper

#### **PERA**

Roasted squash, fresh ricotta and pears

## BACON

Artichoke puree, bacon and Parmigiano

#### POLPETTE

Mini meatballs with fresh tomato sauce and mozzarella

25 piece minimum (mix any variety)





# Carne

#### POLLO e POMODORINI

55 half 95 full

Chicken breast with a white wine & cherry tomatoes

# POLLO al VINO BIANCO e LIMONE

**55 half 95 full** Chicken breast with a white wine lemon, fresh parsley

#### POLLO al FUNGHI

**55 half 95 full** Chicken breast with mixed mushrooms, onions & marsala wine

#### POLLO e MOZZARELLA

65 half 115 full

Chicken breast topped with fresh tomato, broccoli rabe, & fresh mozzarell in a lemon & white wine sauce

#### POLLO POMODORO

**55 half 90 full** Fried chicken cutlets with melted fresh mozzarella & marinara

#### POLLO alla SORRENTINO

70 half 125 full

Chicken breast with eggplant, prosciutto, & mozzarella, in a brown sauce

#### INVOLTINO di POLLO

70 half 125 full

Chicken breast rolled & filled with spinach, prosciutto, & provolone cheese in a marsala wine sauce

#### PETTO di POLLO

70 half 125 full

Chicken breast with spinach, roasted peppers & mozzarella, in a brown sauce

#### VITELLO con FUNGHI

90 half 165 full

Veal medallions sautéed with fresh mushrooms & marsala wine

#### VITELLO con PROSCIUTTO

95 half 185 full

Veal medallions pan seared, topped with prosciutto & fresh mozzarella in a white wine sauce

#### SALSICCIA con

PEPERONI e CIPOLLA

55 half 105 full

Roasted Italian sausage with red peppers, sautéed onions & potatoes

#### SKIRT STEAK

MP half / full

Simply seasoned & grilled to perfection or marinated in our special balsamic sauce







#### Pesce

# SALMONE al VINO BIANCO

80 half 150 full

Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

#### SALMONE e CARCIOFI

90 half 160 full

Roasted salmon, artichoke hearts, tomato in a light cream sauce

#### GAMBERI e POMODORO

90 half 165 full

Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella, finished in the oven

# **GAMBERI SCAMPI**

90 half 165 full

Jumbo shrimp in a white wine, garlic, butter sauce topped with light breadcrumbs, finished in the oven to perfection

# FILET of SOLE con CAPPERI e POMODORINI

90 half 165 full

Pan seared sole with capers, cherry tomatoes, garlic & oil, touch of marinara

# FILET of SOLE LIMONE

90 half 165 full

Filet of sole with a white wine sauce, lemon & fresh parsley

# Vegeteriano

# EGGPLANT ROLLATINI

50 half 85 full

Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

#### EGGPLANT PARMIGIANA

50 half 85 full

Fried eggplant with melted fresh mozzarella & marinara

# VEGETARIAN PASTA BOLOGNESE

60 half 110 full

Brown rice pasta mixed with vegetable chop meat, a touch of marinara and topped with fresh mozzarella (Impossible Chop Meat: meat free, made with all natural ingredients like coconut oil and potatoes & cholesterol free)

# PENNE con VEGETALI

55 half 90 full

Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic & oil sauce

#### ZUCCHINI PRIMAVERA

55 half 100 full

Zucchini style spaghetti with mixed vegetables in a garlic & oil brodo

# BROWN RICE PASTA & SAUSAGE

60 half 110 full

Brown rice pasta, veggie sausage broccoli rabe & sundried tomato in a garlic & oil brodo (Beyond Meat: Meat free, cholesterol free, gluten free)

#### Guides & Recommedations

All parties and guests will differ, however our recommendation is half trays serve 10-12 people, and full trays serve 22-24 people.



Rigatoni con Sasiccia



#### RIGATONI con SALSICCIA

# 55 half 95 full

Rigatoni, sweet pork sausage and broccoli rabe in a garlic and oil brodo.

#### LASAGNA

# 55 half 95 full

Lasagna stuffed with meat & cheese in marinara sauce

#### FUSILLI con GAMBERI

## 65 half 120 full

Fusilli with shrimp, prosciutto, onion & tomato in a light cream sauce

#### BOTTEGA alla VODKA SPECIAL

# 55 half 100 full

Penne pasta with chicken cutlet, fresh mozzarella & baby spinach in an alla vodka cream sauce

#### RIGATONI BOLOGNESE

# 55 half 95 full

Rigatoni in a classic bolognese sauce

#### NO CHARGE PASTA SUBSTITUTIONS

Rigatoni, Penne, Linguine, Spaghetti

#### Rigatoni Bolognese

#### LINGUINE alle VONGOLE

# 65 half 120 full

Linguine with clams, baby shrimp, white wine, garlic & oil

#### LOBSTER RAVIOLI

# 65 half 120 full

Lobster stuffed ravioli in a pink cream sauce

# PENNE INTEGRALI con POLLO

# 60 half 110 full

Penne, grilled chicken, baby spinach, cannellini beans with a garlic & oil sauce

# PENNE with CAJUN CHICKEN

# 55 half 100 full

Penne with Cajun grilled chicken, cherry tomatoes and almonds in a pesto sauce

# LINGUINE con GAMERI

# 65 half 120 full

Linguine with jumbo shrimp, white wine, garlic, cherry tomato and a touch of marinara

#### **UP-CHARGE PASTA SUBSTITUTIONS**

Gluten Free Brown Rice Penne, Whole Wheat Penne, Zucchini Linguine





# Wegetali

<b>Spinach</b> sautéed in garlic and oil	45 half	70 full
Broccoli sautéed in garlic and oil	45 half	70 full
<b>Cauliflower</b> sautéed in garlic and oil	45 half	70 full
<b>Mushrooms</b> sautéed in garlic and oil	45 half	70 full
Roasted Rosemary Carrots	45 half	70 full
Mashed Potatoes	45 half	70 full
Potatoes, Peppers & Onions	45 half	70 full
<b>Roasted Corn</b> on the cob with a side of butter	45 half	70 full
<b>Broccoli Rabe</b> sautéed in garlic and oil	50 half	90 full
Portobello Mushrooms marinated in balsamic	45 half	75 full
<b>Escarole and Beans</b> sautéed in garlic and oil	50 half	90 full
Sweet Potato Fries	40 half	70 full
Mixed Vegetables sautéed in garlic and oil	50 half	90 full



# Children's (Fav's

# POLLO FRITTE

40 half 75 full

Chicken cutlet strips with a side of ketchup & honey dijon

# PATATINE FRITTE

35 half 60 full

Idaho Potato, cut in strips with our special seasoning, fried to perfection

# **MACARONI & CHEESE**

35 half 65 full

Spiral pasta with a mixture of cheeses topped off in the oven

#### MOZZARELLA FRITTE

35 half 65 full

Our Fresh mozzarella, cut in sticks, breaded, fried to perfection

# PENNE

40 half 65 full

Tossed in a fresh Marinara, garlic & oil or butter sauce

#### RAVIOLI

50 half 75 full

Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil

# Desserts and Extras

**DRESSINGS & SPREADS** ASSORTED ITALIAN COOKIE TRAY ASSORTED DESERT PLATTER SEASONAL FRUIT PLATTER SERVES

\$5 - \$10 ea.

\$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb

\$3.50 pp

12 to 15 \$40 | 18 to 20 \$70

We also offer a full off premise staff for any type of party. All catering orders come with bread and serving utensils if needed. Racks & Sternos available upon request with refundable deposit.

# Merrick

2010 Merrick Road

# Syosset

57 Ira Road

# East Meadow

376 Merrick Ave



# Mema "jot down your order here"

# Catering Packages

(No substitutions)



**SALAD:** choose one STAGIONE or CAESAR

APPETIZER: choose one MOZZARELLA CAPRESE FRIED ZUCCHINI MINI ARANCINE choice of 12 BRUSCHETTE

# BASKET OF 5 PANINI:

Assortment of your choice

## ASSORTED DESSERT PLATTER

Upgrade to Gluten Free Panini \$140 (\$40 savings) | Feeds 10-12 people



**SALAD:** choose one STAGIONE or CAESAR

APPETIZER: choose one MINI ARANCINE MOZZARELLA CAPRESE

**PASTA:** choose one BOTTEGA ala VODKA PENNE VEGETALI,

ENTREE: choose one
POLLO POMODORO,
POLLO FUNGHI,
POLLO al VINO BIANCO e' LIMONE

\$280 (\$45 savings) | Feeds 20-22 people



**SALAD:** choose one STAGIONE, CAESAR, or INSALATA DI PERE

**APPETIZER:** choose one

MINI ARANCINE, ANTIPASTO All'ITALIANA or FRIED ZUCCHINI

PASTA: choose two

PENNE VEGETALI, BOTTEGA ala VODKA or RIGATONI BOLOGNESE

# ENTREE:

(choose two)

POLLO POMODORO, POLLO FUNGHI, POLLO al VINO BIANCO e' LIMONE, EGGPLANT PARM, or SAUSAGE & PEPPERS

Also Includes a

BASKET OF 10 PANINI: Assortment of your choice

\$610 (\$65 savings) | Feeds 40-45 people