

INSALATE

• Med. - Half Bowl (8-10 people) • Lg. - Full Bowl (12-16 people)

GARDEN SALAD Fresh iceberg and romaine lettuce with cucumbers, tomatoes, green and black olives and red onions Med. 40 • Lg. 60	STRING BEAN SALAD Fresh string beans, chopped tomatoes, potatoes and red onion, balsamic vinaigrette with fresh mozzarella and sun-dried tomatoes Med. 50 • Lg. 85	CAJUN CHICKEN SALAD Fresh Cajun chicken served over baby spinach with corn, avocados, red onions and feta cheese with a side of oil and vinegar Med. 50 • Lg. 70
CAESAR SALAD Fresh romaine lettuce, croutons, grated cheese, Caesar dressing, tomato and cucumbers Med. 40 • Lg. 60	SEAFOOD SALAD Fresh calamari, scungilli and shrimp in a fresh lemon and olive oil dressing with black and green olives, scallops and vinegar peppers Market Price	TOMATO AND CUCUMBER SALAD Cucumbers, Gaeta olives and tomatoes served over a bed of romaine lettuce topped with feta cheese, served with a side of lemon and oil Med. 45 • Lg. 65
TRICOLOR SALAD Fresh radicchio, endive and arugula lettuces Med. 40 • Lg. 60	CALAMARI SALAD Fresh calamari in fresh lemon and olive oil dressing with black and green olives and vinegar peppers Market Price	SCUNGILLI SALAD Scungilli mixed with roasted peppers, celery, onions and capers tossed in lemon and oils dressing Med. 50 • Lg. 85
MESCLUN SALAD OR SPINACH, ARUGULA Fresh mixed field greens with tomatoes, cucumbers, black and green olives and vinegar peppers Med. 40 • Lg. 60	FRUIT SALAD Fresh mixed seasonal fruit Med. 50 • Lg. 85	MAESTRO SALAD Mesclun topped with sliced pears, Gorgonzola, blueberries, dried cranberries and walnuts in a sweet balsamic dressing Med. 50 • Lg. 80
ARTICHOKE SALAD Fresh baby artichoke hearts tossed with mesclun lettuce, seasoned oil, vinegar topped with Gorgonzola and roasted peppers Med. 55 • Lg. 80	PASTA SALAD Bowtie pasta mixed with gourmet vegetables and mixed cold cuts in a homemade house dressing Med. 50 • Lg. 85	INSALATA ITALIANA Mesclun topped with sliced pears, mandarin oranges, cranberries, roasted almonds and goat cheese in a sweet balsamic dressing Med. 45 • Lg. 80
COLD ANTIPASTO SALAD Garden salad with ham, salami, prosciutto, provolone and roasted peppers Med. 60 • Lg. 85	POTATO SALAD Homemade potato Salad Med. 40 • Lg. 65	EXTRAS: Gorgonzola cheese, feta cheese, goat cheese, ricotta inslata, fresh or smoked mozzarella, grilled or fried chicken
MOZZARELLA CAPRESE Fresh mozzarella, tomato, roasted peppers, prosciutto and basil with olive oil dressing Med. 50 • Lg. 80	MACARONI SALAD Home-style macaroni salad Med. 35 • Lg. 55	DRESSINGS: House vinaigrette, French, bleu cheese, creamy Italian, Russian, honey mustard or balsamic
ROASTED VEGETABLES OVER ARUGULA Fresh grilled eggplant, zucchini, portobello, onion and fresh mushrooms over arugula and roasted peppers Med. 50 • Lg. 75	SUMMER SALAD Mesclun, raspberry, blueberry, pecans, apples, raisins, Gorgonzola, with sweet balsamic dressing Med. 55 • Lg. 75	
ANTIPASTI DI CASA Fresh mozzarella, breaded eggplant and roasted peppers over mesclun lettuce and oil and vinegar Med. 50 • Lg. 75	BABY ARTICHOKE SALAD Arugula, artichoke wrapped with mozzarella, prosciutto in a lemon and oil dressing Med. 50 • Lg. 70	

ANTIPASTI

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

COLD ANTIPASTO PLATTER Assorted Italian cheese and meats with vegetables Med. 85 • Lg. 110	BRUSCHETTA Toasted Italian bread with tomatoes, seasonings and balsamic By the piece • 2 per piece	STUFFED ARTICHOKE Fresh artichokes stuffed with pane di casa, fresh seasonings with a touch of capers, anchovies, black and green olives by the piece Market Price
GRILLED VEGETABLE PLATTER Fresh grilled gourmet vegetables Med. 70 • Lg. 100	MOZZARELLA EN COROZZA Homemade fried, breaded and egg-battered mozzarella served with marinara sauce Med. 35 • Lg. 60	STUFFED MUSHROOMS Fresh mushrooms stuffed with roasted peppers, mixed vegetables, with cold cuts and seasoned breadcrumbs Med. 40 • Lg. 75
GRILLED PORTOBELLO Fresh portobello over sautéed broccoli rabe with melted smoked mozzarella and sun-dried tomatoes Med. 50 • Lg. 70	FRIED CALAMARI Fresh calamari egg-battered, floured and fried served with marinara or fra diavolo Market Price	STUFFED PORTOBELLO MUSHROOMS Fresh Portobello mushrooms stuffed with capers, green and black olives, fresh tomatoes and seasoned breadcrumbs Med. 45 • Lg. 75
HOT ANTIPASTO Artichoke, New Zealand mussels, eggplant rollatini, stuffed mushrooms, baked clams, mozzarella carrozza Med. 65 • Lg. 100	CLAMS OREGANATA Fresh whole little neck clams talked with seasoned breadcrumbs Market Price	STUFFED PEPPERS Fresh red bell peppers stuffed with rice, chopped meat, touch of tomato sauce and seasoning Med. 45 • Lg. 70
ZUCCHINI STICKS Homemade breaded zucchini Med. 35 • Lg. 55	CLAMS POSILLIPO Fresh little neck clams and a fresh marinara sauce Market Price	
EGGPLANT ROLLATINI Fried eggplant stuffed with ricotta and mozzarella in red sauce Med. 50 • Lg. 85	POLENTA GRATINE Cornmeal with melted mozzarella and fresh marinara sauce Med. 45 • Lg. 80	

POLLO

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

CHICKEN FRANCHESE Chicken breast dipped in egg batter, sautéed in lemon, butter & white wine sauce Med. 60 • Lg. 100	CHICKEN PARMIGIANA Breaded chicken cutlet with tomato sauce, baked with mozzarella Med. 60 • Lg. 100	CHICKEN PORTOBELLO Fresh chicken breast made with vinegar peppers, portobello mushrooms, broccoli and potatoes served in a white wine brown sauce Med. 60 • Lg. 100
CHICKEN MARSALA Lightly flour chicken breast sautéed mushrooms in a Marsala wine sauce Med. 60 • Lg. 100	CHICKEN LEONARDO Chicken breast sautéed with peas, mushrooms and sun-dried tomatoes in a pink cream sauce Med. 60 • Lg. 100	CHICKEN SUPREMO Fresh chicken breast topped with prosciutto, melted mozzarella and broccoli in a white wine sauce Med. 65 • Lg. 105
CHICKEN SORRENTINO Chicken breast topped with prosciutto, eggplant and mozzarella and a light brown sauce Med. 60 • Lg. 100	CHICKEN TOSCANO Chicken breast sautéed with fresh spinach, ricotta, mozzarella in a light brown sauce Med. 60 • Lg. 100	CHICKEN ROSEMARY Fresh chunks of chicken sautéed with potatoes, mushrooms, fresh rosemary and garlic in a white wine lemon sauce Med. 60 • Lg. 100
CHICKEN PICCATA Lightly floured chicken breast sautéed with capers in a lemon, butter wine sauce Med. 60 • Lg. 100	CHICKEN SOFIA Chicken breast stuffed with asparagus, prosciutto and provolone in a shiitake mushroom Marsala sauce Med. 80 • Lg. 115	CHICKEN NAPOLITANO Chicken sautéed with fresh string beans, potatoes and mushrooms in white wine with a touch of marinara sauce Med. 60 • Lg. 100
CHICKEN SCARPARELLO Chicken breast sautéed with garlic, oil and vinegar peppers in a white and lemon sauce with a touch of brown gravy with potato & sausage Med. 60 • Lg. 100	CHICKEN CACCIATORE Chicken breast sautéed with bell peppers and fresh white mushrooms and onion marinara sauce Med. 60 • Lg. 100	CHICKEN SAN MARZANO Fresh chicken chunks sautéed with onions, mushrooms, artichokes and plum tomatoes served in a white wine Marsalla sauce Med. 60 • Lg. 100
CHICKEN VADOSTANO Chicken breast stuffed with prosciutto, provolone, pesto and basil in mushroom Marsala sauce Med. 60 • Lg. 100	CHICKEN PAESANO Chicken breast sautéed with potatoes, onions, mushrooms garlic brown sauce, sausage and vinegar peppers Med. 60 • Lg. 100	GRILLED CHICKEN Over grilled or sautéed vegetables Med. 60 • Lg. 100
CHICKEN FLORENTINO Chicken breast sautéed with shallot onions in a white wine cream sauce topped with fresh spinach and melted mozzarella Med. 60 • Lg. 100	CHICKEN AL JOLELLE Chicken breast topped with grilled eggplant and mozzarella in a fresh sherry wine sauce Med. 60 • Lg. 100	CHICKEN ROLLATINI Stuffed with prosciutto, endive, fresh mozzarella, ricotta in white wine sauce and fresh tomatoes Med. 70 • Lg. 110
CHICKEN ALFREDO Fresh chicken breasts in Alfredo sauce with broccoli Med. 60 • Lg. 100		

VITELLO

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

VEAL FRANCESE View scaloppini dipped in egg batter, sautéed and lemon and white wine sauce Med. 75 • Lg. 120	VEAL A'MANGIARE Veal scaloppini sautéed, fresh tomato and Portobello mushrooms and asparagus in light brown sauce Med. 75 • Lg. 120	VEAL CAPRESE The cutlet topped with arugula, tomato, onion and fresh mozzarella Med. 85 • Lg. 125
VEAL MARSALA Lightly flour veal scaloppini sautéed with mushrooms and a Marsala wine sauce Med. 75 • Lg. 120	VEAL MESSON Veal scaloppini sautéed with shallots onions, mushrooms and peas in white wine, touch of cream sauce Med. 75 • Lg. 120	STUFFED VEAL CHOP Any Style - Market Price
VEAL SORRENTINO Veal scaloppini topped with prosciutto, eggplant and mozzarella and a light brown sauce Med. 75 • Lg. 120	VEAL SALTIMBOCCA Veal scaloppini topped with prosciutto, sliced hard-boiled egg in a brown sauce over spinach Med. 75 • Lg. 120	VEAL STELLA DI MARE Fresh veal scaloppini topped with spinach, grilled shrimp and melted mozzarella served in a white wine sauce with a touch of marinara sauce Med. 90 • Lg. 125
VEAL PICCATA Lightly floured veal scaloppini sautéed with capers in a lemon, butter white wine sauce Med. 75 • Lg. 120	VEAL OSSO BUCCO Veal shank served in a vegetable sauce over yellow rice Market Price	VEAL INVOLTINI Stuffed with mortadella, fontina cheese and asparagus topped with shiitake mushrooms and sliced tomatoes Med. 75 • Lg. 120
VEAL PARMIGIANA Breaded veal cutlet with tomato sauce, baked with mozzarella Med. 75 • Lg. 120	VEAL BALSIMCO Veal scaloppini sautéed, Portobello in a balsamic garlic and oil sauce, plum tomatoes, shallots and asparagus Med. 85 • Lg. 125	VEAL CHOP MILANESE Fresh veal chop served with arugula, chopped tomato, fresh mozzarella, red onions and avocados served in lemon and oil Market Price

VITELLO (CONTINUED)

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

VEAL AMORE Fresh veal scaloppini sautéed with sliced pears, artichokes and potatoes in a brandy cream sauce Med. 85 • Lg. 125	VEAL CARDINALE With prosciutto, roasted peppers, mozzarella and a light brown sauce Med. 75 • Lg. 120	VEAL PALERMO The scaloppini sautéed with mushrooms, asparagus peas and artichokes in a sherry wine sauce with a touch of marinara Med. 75 • Lg. 120
VEAL PERFETTO Fresh veal sautéed with onions, peas, chopped fresh tomatoes and potatoes served in the white wine sauce Med. 85 • Lg. 125	VEAL MONA LISA Fresh veal scaloppini sautéed in a sherry wine sauce and topped with prosciutto, breaded eggplant, fresh mozzarella and roasted peppers Med. 85 • Lg. 125	
VEAL GENOVESE Veal scaloppini with potato, peas, tomato, wine, garlic and oil Med. 75 • Lg. 120		

WOOD & FIRE SPECIALTIES

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

EGGPLANT PARMIGIANA Med. 45 - Lg. 80	TRI-COLORED FUSILLI MAREMONTE Tri-colored fusilli with scallops, shrimp, chopped clams, mushrooms and peas in a marinara sauce with arugula Med. 85 - Lg. 140	BABY EGGPLANT MARINARA Fried baby eggplant with Gorgonzola in a marinara sauce Med. 45 - Lg. 85
SAUSAGE & PEPPERS With sauce Med. 45 - Lg. 80	STUFFED VEAL CHOPS Stuffed with smoked mozzarella, broccoli rabe, prosciutto and sun-dried tomatoes in a mushroom Marsala sauce Market Price	BAKED ZUCCHINI PARMIGIANA Egg-battered zucchini with a fresh tomato sauce and melted mozzarella Med. 50 - Lg. 85
SAUSAGE Over broccoli rabe or any vegetable Med. 50 - Lg. 90	PORK CHOP EMILIANO Stuffed with spinach, carrots and grilled portobello served with spinach and roasted potatoes in a brown gravy - Market Price	HOMEMADE MEATBALLS IN TOMATO SAUCE Med. 45 - Lg. 85
PASTA LOMBARDI Homemade gnocchi, lobster meat, arugula and vodka sauce Med. 80 - Lg. 140		HOMEMADE SAUSAGE IN TOMATO SAUCE Med. 45 - Lg. 85

SANDWICH PLATTERS

Assorted with homemade focaccia, paninis and wraps filled with cold cuts, grilled chicken, vegetables, and much more
Med. 75 • Lg. 110

CHICKEN CUTLET Mesclun lettuce and vinegar peppers	GRILLED VEGGIE HERO Eggplant, zucchini, Portobello, roasted peppers and fresh mozzarella	CHICKEN CUTLET Lettuce, tomatoes, mayo, American cheese
GRILLED CHICKEN Smoked mozzarella and sun-dried tomatoes	WOOD & FIRE COMBO Salami, ham, prosciutto, provolone, mesclun lettuce, tomatoes, pepperoni, fresh mozzarella and roasted peppers	SAUSAGE with broccoli rabe
GRILLED PORTOBELLO Smoked mozzarella and sautéed spinach		GRILLED CHICKEN Leaf spinach, bacon, sun dried tomatoes, feta cheese

FOOTERS

2 ft. • 3 ft. • 4 ft. • 5 ft. • 6 ft. • Call for Pricing

Chicken Parmigiana • Eggplant Parmigiana • Veal Parmigiana • Sausage Parmigiana • Shrimp Parmigiana • Veal and Peppers Parmigiana • Sausage and Peppers

FRESH DESSERTS

Please Call for Pricing

Lidia's Flavorsome Tiramisu • Lidia's Mouth-Watering Cheesecake
Assorted Italian Cookie Trays by the Pound • Assorted Itlaian Pastries by the Piece
Fruit Salad • Fresh Cannoli • Specialty Cakes Made to Order