SIDE DISHES & VEG	HALF TRAY	FULL TRAY
EGGPLANT PARMIGIANA fried eggplant layered with mozzarella, tomato sauce, baked & finished with w/ grated cheese	\$56	\$96
GREEN BEANS with pancetta, shallots, olive oil, pecorino	\$47	\$82
ROASTED BALSAMIC VEGETABLES broccoli, carrots, zucchini, yellow squash, peppers, onions and olive oil, oven roasted with balsamic glaze.	\$47 d,	\$82
ROASTED POTATOES oven baked, herbs, olive oil, garlic	\$40	\$68
YUKON GOLD MASHED POTATOES butter, cream	\$40	\$68
HOMEMADE DESSERTS		
CHOCOLATE LAYER CAKE 8-12 slices upon request	\$60	
N.Y. STYLE CHEESECAKE WHOLE 8-12 slices upon request with fresh strawberries on the side	\$72	
CANNOLI (12 ea) plain, chocolate chip, pistacio	\$36	
CHOCOLATE CAKE TRUFFLES (12 ea)	\$18	
DISPOSABLE PLATES, UTENSILS, WIRE CHAFFING RACKS, DISPOSABLE SERVING UTENSILS AVAILABLE FOR PURCHASE UPON REQUSET		
Prices Do Not Include Prices and Menu Iter 7% local and State Tax are subject to change at a		

HOMEMADE SAUCES	PINT	QUART
TOMATO SAUCE	\$8	\$16
MEAT SAUCE	\$11	\$22
VODKA SAUCE	\$11	\$22
HOMEMADE CHICKEN STOCK	\$6	\$12
HOMEMADE DRESSINGS	PINT	QUART
A3 CREAMY ITALIAN	\$9	\$18
RED WINE VINAIGRETTE	\$6	\$12
CAESAR	\$9	\$18
GREEK	\$6	\$12
RANCH	\$9	\$18
FRESH BREAD BAKED DAILY		
ALL DREADS ARE WHOLE LOAVES AND SLICED HE	ON DI	OHECT

ALL BREADS ARE WHOLE LOAVES AND SLICED U	PON RE	QUEST
RUSTIC BREAD	\$8	
GARLIC BREAD	\$12	
GARLIC BREAD W/ CHEESE	\$16	
ROSEMARY FOCCACIA (9"round)	\$16	
ROLLS (12pcs)	\$8	
BUTTER (12pcs)	\$3	
GRATED CHEESE	½lb	1lb
IMPORTED REGGIANO PARIGIANO fresh grated	\$12	\$24
IMPORTED PECORINO ROMANO fresh grated	\$11	\$22
APPROXIMATE ORDERING GU	IDE	

½ Trays Feed 10+Full Trays Feed 20+



PASTA	HALF TRAY	FULL TRAY
PENNE WITH SAUCE*	\$35	\$70
A3 tomato sauce, imported		
parmesan, fresh basil		
BAKED ZITI*	\$45	\$90
all day meat sauce, imported cheeses.		
FUSILLI ALLA VODKA	\$50	\$99
imported pasta creamy spicy	,,,,	Ψ//
vodka sauce, parmesan,fresh basil, toasted crumbs		
ADD CRUMBLED A3 SAUSAGE	\$58	\$110
CHICKEN, BROCCOLI & PENNE	\$52	\$82
imported pasta, chicken stock, butter,		
two cheeses and a touch of garlic.		
RIGATONI CACCIATORE	\$55	\$100
A3 SAUSAGE or BONELESS CHICKEN		
imported pasta roasted peppers,		
onions, garlic, crushed tomatoes and fresh herbs		
ADULT MAC N' CHEESE	\$70	\$130
baked penne, cream, 5 cheeses, fresh	Ψ. σ	ψ100
touch of tomato sauce, toasted crumbs		
* Items marked with an asterisk will automati		eve
1 pint of extra sauce for ½ tray and 1 quart fo	r a full tr	av

¹ pint of extra sauce for ½ tray and 1 quart for a full tray

SAUSAGE & MEATBALLS	HALF TRAY	FULL TRAY
MEATBALLS*	\$60	\$110
braised in tomato sauce ½ PAN 18PCS. FULL PAN 36PCS.		
SAUSAGE AND PEPPERS	\$58	\$99
A3 sausage, red and green peppers, tor	nato sau	ıce
SAUSAGE & PEPPERS BIANCA	\$58	\$99

A3 sausage, braised with peppers and onions

with potatoes in pan jus

CHICKEN

PARMIGIANA tomato sauce, fresh & aged mozzarella, fresh basil

MILANESE breaded with seasoned Italian bread crumbs, lemon, arugula

MARSALA flour dusted, shallot, mushrooms, marsala wine

PICCATA flour dusted w/ capers, lemon, white wine

ORVIETO flour dusted, artichoke hearts, roasted red peppers, orvieto wine sauce

FRANCESE flour & egg battered in a lemon white wine sauce

Di GIAMBOTTA flour dusted w/ peppers, mushrooms, onions, sweet sausage, hot peppers, potatoes in a white wine demi glace

GRILLED CHICKEN marinated in herbs, garlic, olive oil, served room temperature

CHICKEN SALTIMBOCCA wrapped with prosciutto and sage, stuffed with spinach, mozzarella, sherry wine pan sauce (\$2.00 per piece extra)

CHICKEN BRACCIOLATINI roasted boneless breasts stuffed withfamily bread stuffing, fresh mozzarella, pancetta with marsala wine and mushroom sauce (\$2.00 per piece extra)

*recommended portion is 1 piece per person minimum 6 pieces per selection

ALL NATURAL BONELESS CHICKEN BREAST (40Z.) \$6.00 PER PIECE

SALADS	SMALL	LARGE
A3 SALAD	\$56	\$80
tomatoes,onion, cucumber,		
croutons, red wine vinaigrette or		
A3 creamy italian		
CAESAR SALAD	\$56	\$80
imported parmesan, croutons,		
housemade caesar dressing		
COBB SALAD	\$84	\$120
greens, tomatoes, crumbled gorgonzol	a,	
bacon, avocado, egg, grilled chicken,		
vinaigrette		
GREEK SALAD	\$84	\$120
greens, imported feta, black olives,	¥04	Ψ12U
roasted peppers, tomatoes,		
pickled red onions, greek dressing		

+ ADD ROASTED SLICED CHICKEN TO ANY GREEN SALAD\$6.00 PER PIECE (4 OZ.) + ALL SALADS SERVED BY THE BOWL WITH DRESSING ON THE SIDE

PLATTERS

SMALL LARGE

FILET MIGNON

per loin market Price

roasted to medium rare, chilled, sliced & neatly arranged on a platter, served w/bérnaise aïoli (serve room temperature)

ANTIPASTO

\$65 \$130

\$54

greens, imported Italian salamis roasted peppers, pepperoncicni, assorted imported cheeses, toasted bread points

BRUSCHETTA

tomato bruschetta, presented in a bread bowl, served w/ garlic toast, garnished and arranged for self assembly

CAPRESE (SEASONAL)

\$69 \$109

fresh tomatoes, fresh mozzarella, olive oil, fresh basil, balsamic