

Catering

**MUST BE ORDERED BY IPM
PICK-UP AT 5PM**

ARANCINI

Crisp-fried tomato risotto balls with a melted mozzarella centre

20 Pieces - 45.00

PASTA POMODORO

Penne pasta in a house-made tomato sauce topped with grated parmigianno cheese

Feeds 6 - 30.00

CANNELLONI

Fresh house-made pasta rolled and filled with ricotta cheese and spinach, in house-made tomato sauce

Feeds 6 - 45.00

LASAGNA

Layers of fresh house-made pasta, veal and pork ragu, bechamel sauce, and grated parmigianno cheese

Feeds 6 - 40.00

EGGPLANT PARMIGIANA

Layers of fried thin-sliced eggplant with house-made tomato sauce, mozzarella, and grated parmigianno

Feeds 6 - 45.00

CHICKEN PARMIGIANA

Breaded and fried chicken cutlet topped with tomato sauce and melted provolone cheese

Per Piece - 8.00

VEAL PARMIGIANA

Breaded and fried veal cutlet topped with house-made tomato sauce and melted provolone cheese

Per Piece - 9.00

CHICKEN MARSALA

Scalloped boneless chicken breast with a mushroom and Marsala wine sauce

Per Piece - 8.00

VEAL MARSALA

Thin sliced veal cutlet in a mushroom and Marsala wine sauce

Per Piece - 9.00

POLPETTE (MEATBALLS)

House-made veal and pork meatballs simmered in tomato sauce

20 Pieces - 55.00

GARDEN SALAD

Mixed spring greens with cherry tomato, cucumbers, and thin-sliced red onion, with olive oil-balsamic vinaigrette

Feeds 6 - 20.00

GRILLED VEGETABLES

Grilled zucchini, eggplants, and peppers, dressed with extra virgin olive oil and balsamic glaze

Feeds 6 - 30.00

ROASTED POTATOES

Roasted Yukon potatoes tossed with extra virgin olive oil and rosemary

Feeds 6 - 20.00