

# Catering

If you don't see it, just ask for it

We Cater all private & corporate events



Chicken Marsala

Half Tray serves 4 – 8  
Full Tray Serves 10 – 14

**Jumbo Italian / American Subs** 13.50

## ~Appetizers~

**Chicken Wings** 35 70  
**Fried Calamari** 40 80  
**Cold Antipasto** 35 65  
**Hot Antipasto** 40 75  
**Mozzarella Carozza** 30 55  
**Tossed Green Salad** 22 40  
**Potato Croquettes** 25 50

## ~Pasta~

**Baked Ziti** 35 65  
**Vodka Prosciutto,**  
pancetta & onions sautéed  
in a pink cream sauce 35 70  
**Filetto Prosciutto, pancetta**  
& onions 35 70  
**Red or White Clam**  
**Sauce** 40 80

**Bolognese** Sautéed beef  
simmered in a savory tomato  
sauce 30 60

**Primavera** Sautéed zucchini,  
peas, carrots, onions & broccoli  
in a white cream or marinara  
sauce 35 70

**Putanesca** Capers, olives,  
onions & anchovies sautéed in  
a light garlic & oil marinara wine  
sauce 35 70

**Baked Ziti** With ricotta  
or eggplant 40 70

**Lasagna** 40 80

**Marechiaro** Clams, calamari,  
mussels & shrimp in a garlic & oil  
marinara wine sauce 40 80

**Broccoli, Garlic**

**& Oil** 30 60

**Broccoli Rabe** 40 80

**Broccoli with**  
**Sausage** 45 85

**Alfredo** White cream  
sauce 30 60

**Angelina Sauce** Chicken,  
mushroom, prosciutto, onion  
in a pink sauce 40 80

**Rigatoni Di Casa** Sausage,  
onions, mushrooms, peppers in  
a light marinara wine sauce topped  
with melted mozzarella 30 60

**Vegetable Lasagna** 45 90

## ~Hot Trays~

**Eggplant Parmigiana** 35 70

**Eggplant Rollotini** 40 80

**Sausage & Peppers** 45 90

**Meatballs** 35 70

**Chicken Capricciosa** 40 80

**Veal Capricciosa** 50 100

**Chicken Parmigiana** 40 80

**Veal Parmigiana** 50 100

**Chicken Caldo**

**& Fredo** 40 80

**Veal Caldo & Fredo** 50 100

**Chicken Marsala** 40 80

**Veal Marsala** 50 100

**Chicken Francese** 40 80

**Veal Francese** 50 100

**Chicken Piccata** 40 80

**Veal Piccata** 50 100

**Chicken Scarpariello** 40 80

**Chicken Sorrentino** 40 80

**Veal Sorrentino** 50 100

**Grilled Chicken Primavera**  
(white, red, pink) 40 80

**Grilled Chicken Over**  
**Vegetables** 45 80

**Grilled Chicken Over**  
**Salad** 45 80

**Chicken Alla**  
**Leonardo's** 40 80

**Veal Alla**  
**Leonardo's** 50 100

## ~Seafood~

**Mussels Marinara**  
or **Fra Diavo** 35 60

**Calamari Marinara**  
or **Fra Diavo** 45 80

**Shrimp Marinara**  
or **Parmigiana** 65 130

**Shrimp Francese** 65 130

**Filet of Sole Francese** 45 90

**Zuppa Di Pesce Marinara**  
or **Fra Diavolo** 65 130

**Shrimp Marinara**  
or **Parmigiana** 65 130

**Shrimp Scampi** 65 130

**Stuffed Calamari** 55 110

## ~Dessert~

**Tiramisu Tray** 35