

## CATERING MENU

### Antipasti / Starter

- Polpette di carne  
Meatballs on a fresh San Marzano tomato sauce topped with Parmigiano Reggiano and basil  
**CATERING 8 PERSON: \$50**
- Calamari fritti  
Fried calamari with marinara sauce and lemon  
**CATERING 8 PERSON: \$65**
- Homemade Arancini stuffed with meat ragu  
**CATERING 8 PERSON: \$45**

### Insalate / Salads

- La Tricolore  
Grape tomatoes, fresh mozzarella, rocket arugula on a homemade balsamic dressing  
**CATERING 8 PERSON: \$35**
- Greca – Napoli  
Mesculin salad, cucumber, cherry tomatoes, fresh mozzarella, black olives, peppers, onions on a homemade balsamic dressing  
**CATERING 8 PERSON: \$35**
- Mista  
Mixed mesculin salad and rocket arugula with extra virgin olive oil and balsamic  
**CATERING 8 PERSON: \$29**

## Pasta

- Gnocchi alla Sorrentina (Veg)  
Homemade baked Gnocchi with fresh mozzarella on a San Marzano red sauce  
**CATERING 8 PERSON: \$55**
- Trittico di Gnocchi (Veg)  
Trio of homemade Gnocchi (Sorrentina (red sauce), Pesto, Gorgonzola)  
**CATERING 8 PERSON: \$68**
- Signature Gnocchi al Pistacchio  
Homemade Gnocchi on a Pistachio cream sauce with Italian bacon  
**CATERING 8 PERSON: \$68**
- Ravioli ai spinaci al pesto Siciliano (Veg)  
Spinach ravioli with Sicilian pesto (cherry tomatoes, ricotta, garlich, fresh basil and pecorino cheese)  
**CATERING 8 PERSON: \$69**
- Homemade Cheese Ravioli with meat ragu  
**CATERING 8 PERSON: \$69**
- Rigatoni Ricotta e Salsiccia  
with ricotta cheese and sausage on a red sauce  
**CATERING 8 PERSON: \$50**
- Lasagna "Viva Napoli"  
with meat and sausages ragu, fresh mozzarella, provola, ricotta, parmigiano reggiano and basil  
**CATERING 8 PERSON: \$ 58**
- Tagliatelle alla Genovese T  
with a meat and sausage ragu  
**CATERING 8 PERSON: \$65**
- Fettucine Chicken Alfredo  
**CATERING 8 PERSON: \$65**
- Black Truffel Risotto  
**CATERING 8 PERSON: \$69**

## Secondi / Entrees

All our entrees comes with a side of pasta

Chicken Scaloppini with a lemon and capers sauce

**CATERING 8 PERSON: \$65**

Veal Scaloppini with a lemon and capers sauce

**CATERING 8 PERSON: \$75**

Chicken Scaloppini on a marsala and mushroom sauce

**CATERING 8 PERSON: \$65**

Veal Scaloppini on a marsala and mushrooms sauce

**CATERING 8 PERSON: \$78**

- Chicken Milanese with a side of arugula and cherry tomato

**CATERING 8 PERSON: 65**

Chicken Francese breaded in eggs with a lemon butter sauce

**CATERING 8 PERSON: 68**

- Chicken Parmigiana  
topped with San Marzano tomato sauce and baked with fresh mozzarella

**CATERING 8 PERSON: \$65**

Veal Parmigiana

topped with San Marzano tomato sauce and baked with fresh mozzarella

**CATERING 8 PERSON: \$75**

### Contorni / Side

- Sweet Potato Fries (Veg)  
With Aioli  
**CATERING 8 PERSON: \$25**
- Spinaci in padella (V)  
Sautéed fresh spinach with garlic, red crushed peppers and Parmesan cheese  
**CATERING 8 PERSON: \$30**
- Funghi trifolati (V)  
Fresh sautéed sliced mushrooms  
**CATERING 8 PERSON: \$30**

### Dolci

- Homemade Tiramisu USD 8.00 UNIT  
Ladyfinger (savoirdi) dipped in coffee, layered with mascarpone cheese,  
Flavored with cocoa  
**CATERING 8 PERSON: \$50**
- Cannoli USD 8.00 UNIT  
Stuffed with ricotta cheese and chocolate chunks  
**CATERING 8 PERSON: \$50**