

*Il Dolce  
Far Niente*

*Da Vinci's*

# Hors d'Oeuvres

## Burratine E Prosciutto

BY THE DOZEN | 70

## Oyster Casino

BY THE DOZEN | 70

## Shrimp Cocktail

BY THE DOZEN | 60

## Fried Calamari

HALF PAN | 100  
FUL PAN | 200

## Mini Crab Cakes

BY THE DOZEN | 108

## Crab Salad in Puffs

BY THE DOZEN | 108

## Bruschetta

BY THE DOZEN | 48

## Italian Meats & Cheese

16' PLATTER (10 - 12 PEOPLE) | 90

## Meatballs

BY THE DOZEN | 60

## Eggplant Rollatini

BY THE DOZEN | 80

## Spiedini Cut in Pieces (4)

BY THE DOZEN | 52

# Salads

## Mixed Seasonal Greens

16' PLATTER (8 - 10 PEOPLE) | 42

BABY MESCULAN SALAD, CHERRY TOMATOES, OLIVES, RED ONIONS, CUCUMBERS IN BALSAMIC VINAGARETTE

## Caesar

16' PLATTER (8 - 10 PEOPLE) | 52

CRISPY ROMAINE, TOASTED CROUTONS, SHAVE PARMIGIANO CHEESE WITH CAESAR SALAD DRESSING

## Caprese

16' PLATTER (8 - 10 PEOPLE) | 48

FRESH MOZZARELLA, SLICE TOMATOES, BASIL AND KALAMATA OLIVE, SEASONED WITH OREGANO, SALT AND PEPPER EXTRA VIRGIN OLIVE OIL

## Monalisa

16' PLATTER (8 - 10 PEOPLE) | 48

ENDIVE, ARUGULA, RADICCHIO, OLIVES, TOMATOES, TOPPED WITH GORGONZOLA CHEESE IN EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING

## Beet

16' PLATTER (8 - 10 PEOPLE) | 52

ARUGULA, RED ONIONS, CRUMBLLED GOAT CHEESE, PISTACHIOS, EXTRA VIRGIN OLIVE OIL, LEMON

## Arugula

16' PLATTER (8 - 10 PEOPLE) | 48

BABY ARUGULA, RED ONIONS, GRAPE TOMATOES, LEMON OLIVE OIL

# Pasta

## Meat Lasagna

**HALF PAN (8 - 10 PEOPLE) | 95**  
**FULL PAN (16 - 18 PEOPLE) | 190**

LAYERED WITH MOZZARELLA CHEESE, MEAT SAUCE AND PARMIGIANO CHEESE

## Penne Vodka

**HALF PAN (8 - 10 PEOPLE) | 85**  
**FULL PAN (16 - 18 PEOPLE) | 170**

TOSSED WITH PINK TOMATO SAUCE AND A SPLASH OF VODKA

## Tortellini Alfredo

**HALF PAN (8 - 10 PEOPLE) | 90**  
**FULL PAN (16 - 18 PEOPLE) | 180**

CHEESE FILLED TURELLINI TOSSED WITH ALFREDO SAUCE

## Penne Bolognese

**HALF PAN (8 - 10 PEOPLE) | 85**  
**FULL PAN (16 - 18 PEOPLE) | 170**

TOSSED WITH MEAT SAUCE

## Linguini Primavera

**HALF PAN (8 - 10 PEOPLE) | 90**  
**FULL PAN (16 - 18 PEOPLE) | 180**

TOSSED WITH FRESH VEGETABLES IN TOMATO SAUCE, ALFREDO CREAM SAUCE, OR GARLIC AND OLIVE OIL SAUCE

## Cavatelli Broccoli Di Rabe

**HALF PAN (8 - 10 PEOPLE) | 95**  
**FULL PAN (16 - 18 PEOPLE) | 190**

CAVATELLI PASTA WITH GARLIC AND OLIVE OIL, MILD SAUSAGE AND BROCCOLI DI RABE

## Add Ons

ADD CHICKEN

**HALF PAN (6 CHICKEN BREASTS) | 40**  
**FULL PAN (12 CHICKEN BREASTS) | 80**

ADD SHRIMP

**HALF PAN (12 SHRIMP) | 56**  
**FULL PAN (24 SHRIMP) | 112**

ADD SCALLOPS

**HALF PAN (12 SCALLOPS) | 120**  
**FULL PAN (24 SCALLOPS) | 240**

# Seafood

## Salmon Piccata

**HALF PAN (10 PIECES 4.OZ) | 180**  
**FULL PAN (20 PIECES 4.OZ) | 360**

SAUTEED IN WHITE WINE AND LEMON SAUCE WITH CAPPERS

## Grouper Francese

**HALF PAN (10 PIECES 4.OZ) | 195**  
**FULL PAN (20 PIECES 4.OZ) | 390**

EGG BATTER IN WHITE WINE LEMON SAUCE

# Chicken & Eggplant

## Chicken Marsala

**HALF PAN (12 PIECES) | 144**  
**FULL PAN (24 PIECES) | 288**

SAUTEED BREASTS WITH MARSALA  
MUSHROOM SAUCE

## Chicken Romana

**HALF PAN (12 PIECES) | 144**  
**FULL PAN (24 PIECES) | 288**

SAUTEED WITH GARLIC, ARTICHOKE AND  
PORTOBELLO MUSHROOMS IN WHITE WINE  
AND LEMON SAUCE

## Chicken Piccata

**HALF PAN (12 PIECES) | 144**  
**FULL PAN (24 PIECES) | 288**

SAUTEED WITH CAPPERS IN WHITE  
WINE LEMON SAUCE

## Chicken Francese

**HALF PAN (12 PIECES) | 144**  
**FULL PAN (24 PIECES) | 288**

EGG WASHED CHICKEN BREAST WITH  
WHITE WINE, LEMON, AND BUTTER SAUCE

## Chicken Parmigiana

**HALF PAN (12 PIECES) | 144**  
**FULL PAN (24 PIECES) | 288**

BREADED, LIGHT FRIED AND TOPPED WITH  
TOMATO SAUCE AND MOZZARELLA CHEESE

## Eggplant Parmigiana

**HALF PAN (12 PIECES) | 95**  
**FULL PAN (24 PIECES) | 190**

A CLASSIC FAVORITE

# Beef & Pork

## Veal Milanese

**HALF PAN (12 PIECES 2-4.OZ) | 180**  
**FULL PAN (24 PIECES 2-4.OZ) | 360**

VEAL THINLY POUNDED, BREADED,  
PAN FRIED

## Short Ribs

**HALF PAN (12 PIECES 2-4.OZ) | 216**  
**FULL PAN (24 PIECES 2-4.OZ) | 432**

BRAISED IN SHERRY WINE AND  
TOMATO SAUCE

## Sausage and Peppers

**HALF PAN (12 PIECES 2-4.OZ) | 96**  
**FULL PAN (24 PIECES 2-4.OZ) | 192**

ITALIAN SAUSAGE, SAUTEED WITH PEPPERS  
AND ONIONS IN BRANDY TOMATO SAUCE

# Potatoes

## Scallop Potatoes

HALF PAN (8 - 10 PEOPLE) | 85  
FULL PAN (16 - 18 PEOPLE) | 170

## Mashed Potatoes

HALF PAN (8 - 10 PEOPLE) | 70  
FULL PAN (16 - 18 PEOPLE) | 140

# Vegetables

## Broccoli Di Rabe

HALF PAN (8 - 10 PEOPLE) | 90  
FULL PAN (16 - 18 PEOPLE) | 180

## Spinach Garlic and Oil

HALF PAN (8 - 10 PEOPLE) | 80  
FULL PAN (16 - 18 PEOPLE) | 160

## Roasted Mixed Vegetables

HALF PAN (8 - 10 PEOPLE) | 85  
FULL PAN (16 - 18 PEOPLE) | 170

# Desserts

## Mini Cream Puff

BY THE DOZEN | 75

## Mini Cannoli

BY THE DOZEN | 75

## Tiramisu

HALF PAN | 65  
FULL PAN | 130

