

GLUTEN-FREE ACCOMPANIMENTS

GOURMET SALADS

Garden Salad ~ *Lettuce, tomatoes, black olives, fresh bell peppers, mushrooms & red onions.*

Insalata Italiano ~ *Fresh mozzarella, roasted peppers, sun-dried tomatoes & pignoli nuts over baby greens. Available with pesto.*

American Antipasto ~ *Lettuce, tomatoes, black olives, mushrooms, sweet bell peppers, pepperoni, ham, salami, provolone cheese & mozzarella cheese.*

Italian Antipasto Salad ~ *Lettuce, tomatoes, black olives, ham, salami, provolone cheese & giardiniera (marinated vegetables).*

Grilled Tuna ~ *Seared fresh tuna, tomatoes, red onions & capers over baby greens. Dressed with a lemon vinaigrette.*

Feta Mix ~ *Tomatoes, red onions & feta cheese over baby greens.*

Caesar ~ *Lettuce, seasoned croutons, Caesar dressing & shredded Parmesan.*

Grilled Chicken or Shrimp Caesar Salad ~ *Lettuce, seasoned croutons, grilled chicken or shrimp, Caesar dressing & shredded Parmesan.*

Shrimp & Feta ~ *Grilled shrimp, feta cheese, tomatoes, red onions & black olives over baby greens.*

Moresca ~ *Dried cranberries, walnuts, feta cheese, tomatoes & red onions over baby greens.*

Adriana ~ *Grape tomatoes, black olives, red onion, artichokes & capers topped with shredded Parmesan served over baby greens.*

COLD SALADS

Chicken Caesar Pasta Salad ~ *Gluten-free pasta tossed with grilled chicken, tomatoes, Caesar dressing & shredded Parmesan.*

Pasta Salad ~ *Gluten-free pasta with Italian dressing, broccoli, sweet bell peppers, black olives, tomatoes, red onions & herbs.*

Macaroni Salad ~ *Gluten-free pasta mixed with mayonnaise, celery, red onions & seasonings.*

Cole Slaw ~ *Shredded cabbage mixed with carrots & seasonings in a mayonnaise dressing.*

Potato Salad ~ *Idaho potatoes mixed with mayonnaise, red onions & seasonings.*

SIDE DISHES

Grilled Vegetables ~ *Tricolor bell peppers, zucchini, asparagus, eggplant & grape tomatoes with olive oil.*

Roasted Potatoes ~ *Red potatoes prepared with roasted peppers, red onions, garlic, fresh rosemary & olive oil.*

Asparagus Luciano ~ *Fresh asparagus and imported prosciutto sautéed in garlic & olive oil.*

Portobello Mushrooms ~ *Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella.*

Sausage & Broccoli Rabe ~ *Perfectly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.*

Sautéed or Steamed Vegetable Medley ~ *Broccoli, zucchini, cauliflower, sweet bell peppers & carrots sautéed in garlic & olive oil.*

Sesame Green Beans with Almonds ~ *Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.*

GLUTEN-FREE APPETIZERS

GOURMET APPETIZERS

- Fresh Mozzarella, Roasted Peppers, Basil & Sun-Dried Tomatoes** ~ Seasoned with fresh garlic, olive oil & basil. Available with imported prosciutto.
- Portobello Mushrooms** ~ Sautéed in our Marsala wine sauce with imported prosciutto & melted mozzarella.
- Mac & Cheese** ~ The homemade classic! Perfect for younger guests or young-at-heart adults.
- Gourmet Baguette Sandwiches** ~ Gluten-free baguettes prepared with a variety of meats, cheese & vegetables: Chicken, pesto & sun-dried tomatoes; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. Or create your own.
- Sesame Green Beans with Almonds** ~ Tender, lightly sautéed beans topped with sesame seeds & sliced almonds.
- Asparagus Luciano** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.
- Grilled Chicken Torino** ~ Sautéed with capers in our white wine sauce, topped with melted mozzarella & served over spinach.
- Sausage & Broccoli Rabe** ~ Lightly seasoned sausage & fresh broccoli rabe sautéed in garlic & olive oil.
- Asparagus Fresco** ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.
- Piatto Antipasto Tray** ~ Cappicola, imported prosciutto, soppressata, pepperoni, ham, fresh mozzarella, provolone cheese, Parmigiano, black olives & peperoncini served over baby greens.

SEAFOOD APPETIZERS

- Scallops Wrapped in Bacon** ~ Delicate bay scallops wrapped in bacon.
- Seafood Scampi** ~ Mussels, clams & shrimp sautéed with butter, garlic, seasoned gluten-free bread crumbs, white wine & lemon.
- Zuppa Di Pesce** ~ Fresh calamari, mussels, clams & shrimp sautéed with fresh garlic & served in our homemade tomato-basil sauce.
- Shrimp & Prosciutto** ~ Shrimp wrapped in imported prosciutto and topped with our classic pesto.
- Calamari, Shrimp, Clams & Scungilli Tray** ~ Sautéed in olive oil with lemon, fresh garlic & herbs. Served chilled over greens.
- Kiwi Mussels** ~ Prepared with fresh garlic in our tomato-basil sauce. Served spicy or mild.
- Shrimp Cocktail** ~ Served with lemons & cocktail sauce.

DISPLAY APPETIZERS

- Fresh Fruit Arrangement** ~ An assortment of seasonal fruits beautifully arranged for presentation.
- Vegetable Dip Tray** ~ Cucumbers, cherry tomatoes, celery, sweet bell peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip.
- Gourmet Gluten-Free Cheese & Cracker Tray** ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

GLUTEN-FREE PASTAS

TRADITIONAL & VEGETABLE PASTAS

- Baked Ziti** ~ *Mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.*
- Penne Creamy Pesto** ~ *A delightful combination of our homemade Alfredo sauce and our classic pesto.*
- Penne Red** ~ *Served in our homemade tomato-basil sauce.*
- Primavera** ~ *Broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.*
- Della Nonna** ~ *Artichoke hearts & sun-dried tomatoes prepared in our creamy rosa sauce.*
- Campagna** ~ *Artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.*
- Verdura** ~ *Mushrooms, roasted peppers spinach & onions sautéed with garlic and served in our homemade red sauce.*
- Pasta Di Santo** ~ *Marinated eggplant, grilled zucchini, cherry tomatoes & capers in a mildly spicy red sauce.*

SPECIALTY PASTAS

- Champagne Penne Palma** ~ *Sun-dried tomatoes, spinach & artichokes in our homemade white champagne sauce over imported penne*
- Champagne Casena Rosa** ~ *Our creamy pink champagne sauce served over imported rigatoni and topped with fresh bruschetta*
- Penne Vodka or Rosa** ~ *Our creamy pink sauce over penne. Available with a touch of vodka. May be enhanced with prosciutto.*
- Vesuvio** ~ *Mushroom, peas & bacon in our creamy rosa sauce or Alfredo sauce with spirelli pasta.*
- Penne Vodka with Grilled Chicken** ~ *Prepared in our famous vodka sauce.*
- Mushrooms & Bacon** ~ *Served with Alfredo sauce or creamy pink rosa sauce.*
- Capresa** ~ *Imported prosciutto & mushrooms served in Alfredo sauce or creamy pink rosa sauce.*
- Verona** ~ *Spinach, mushrooms & imported prosciutto served in garlic & olive oil or our homemade tomato-basil sauce.*
- Asparagus & Prosciutto** ~ *Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.*
- Formaggio Di Terra** ~ *Spirelli pasta in a creamy cheese sauce with roasted peppers & sun-dried tomatoes topped with freshly shredded Parmesan & pignoli nuts.*

SEAFOOD PASTAS

- Shrimp Primavera** ~ *Shrimp, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in garlic & olive oil.*
- Calamari** ~ *Fresh calamari sautéed with garlic in our homemade tomato-basil sauce. Served spicy or mild.*
- Baby Clams** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Kiwi Mussels** ~ *Sautéed in fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Toscana** ~ *Shrimp, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.*
- Pescatore** ~ *Mussels, clams & shrimp sautéed with fresh garlic. Served in garlic & olive oil or prepared in our tomato-basil sauce.*
- Shrimp & Broccoli** ~ *Sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Clams & Shrimp** ~ *A perfect duo sautéed with fresh garlic. Served in garlic & olive oil or our homemade tomato-basil sauce.*
- Shrimp Vesuvio** ~ *Shrimp, mushrooms, peas & bacon prepared in our creamy rosa sauce.*
- Shrimp & Bacon** ~ *Prepared in your choice of our homemade creamy rosa sauce, famous vodka sauce or tomato-basil sauce.*
- Shrimp Verona** ~ *Shrimp, spinach, mushrooms & imported prosciutto sautéed with fresh garlic. Served in garlic & olive oil or prepared in our homemade tomato-basil sauce.*
- Shrimp Parmigiana** ~ *Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.*
- Pesto Shrimp** ~ *Shrimp in our classic pesto sauce with sun-dried tomatoes and topped with grated Parmesan.*
- Shrimp Scampi** ~ *Shrimp sautéed with butter, garlic, seasoned gluten-free bread crumbs, white wine & lemon.*
- Salmon Sapore** ~ *Fresh salmon, capers and onions prepared in our creamy rosa sauce or our famous vodka sauce.*

Gluten-free dessert selections are available. Please speak to a catering specialist for details.

GLUTEN-FREE ENTRÉES

CHICKEN ENTRÉES

Grilled Chicken Parmigiana ~ Prepared in our homemade tomato-basil sauce or our creamy rosa sauce topped with melted mozzarella cheese.

Toscana ~ Grilled chicken prepared with imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.

Grilled Chicken Marsala ~ Sautéed with fresh mushrooms in our Marsala wine sauce.

Lemon-Rosemary Chicken ~ Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary.

Piccata ~ Sautéed in our imported white wine-lemon sauce with fresh garlic & capers.

Francese ~ Chicken sautéed in our imported white wine & lemon sauce.

Cacciatore ~ Grilled chicken prepared with mushrooms, sweet bell peppers & red onions in our tomato-basil sauce.

Carbonara ~ Grilled chicken prepared in our creamy Alfredo sauce with bacon.

Fiore ~ Grilled chicken & capers sautéed in our garlic-lemon sauce served over spinach.

Campagna ~ Grilled chicken, artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.

Chicken, Spinach & Roasted Peppers ~ Prepared in our creamy rosa sauce.

Chicken & Broccoli ~ Chicken & fresh broccoli sautéed in our sherry wine-garlic sauce.

Vesuvio ~ Grilled chicken, mushroom, peas & bacon prepared in our creamy rosa sauce or Alfredo sauce.

Primavera ~ Chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed with fresh garlic in olive oil.

Chicken, Roasted Peppers & Red Onions ~ Sautéed with fresh garlic in our sherry wine sauce.

BEEF & PORK ENTRÉES

Medallions of Sausage ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Sausage & Peppers ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce.

Beef Tenderloin ~ Beef tenderloin seared, roasted & sliced thin.

London Broil ~ Marinated with mushrooms & onions. Served over potatoes.

Pepper Steak ~ Tender cuts of beef sautéed with sweet bell peppers & onions in our homemade marinade. Served over roasted potatoes.

Glazed Ham ~ Whole glazed ham, baked and sliced for serving. May be served with pineapple if desired.

CREAMY RISOTTOS

Chicken ~ Chicken, bacon, sun-dried tomatoes & onion in our white cream sauce with tender risotto.

Sausage ~ Prepared with mild Italian sausage, black olives, sweet bell peppers & asparagus in our creamy light red sauce.

Seafood ~ Mussels, clams and shrimp with grilled tomatoes, capers & rosemary with our pink champagne sauce.

Vegetable ~ Asparagus, sweet bell peppers, zucchini & grilled tomatoes in our creamy light red sauce with tender risotto.

SEAFOOD OVER WILD RICE

Parmesan-Herb Crusted Tilapia ~ Served in our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers & fresh basil.

Lemon-Herb Salmon ~ Served in our homemade lemon-herb sauce.

Salmon alla Creamy Pesto ~ Served in a delightful combination of our homemade Alfredo sauce and our classic pesto with grape tomatoes & pignoli nuts.

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