

catering menu

<i>antipasti</i> APPETIZERS	HALF PAN	FULL PAN
SALSICCIA e RAPINI italian sausage, rapini and fresh garlic sautéed in extra virgin olive oil	8-10 42.00	16-20 82.00
BRUSCHETTA toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full)	26.00	50.00
ARANCINI mini rice balls, stuffed with ground sirloin beef, veal and peas, lightly battered and fried (12 half/24 full)	36.00	72.00
CALAMARI DORATI lightly battered and fried calamari	55.00	110.00
GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers in a balsamic vinaigrette	65.00	125.00
POLPETTE mini ground sirloin meatballs in marinara sauce (30 half/60 full)	36.00	72.00
ZUCCHINI PAZZI sautéed zucchini cakes with marinara sauce (12 half/24 full)	42.00	82.00
INVOLTINI DI MELENZANA eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full)	14.00	24.00
BAKED CLAMS clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full)	44.00	86.00
FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese and bread crumbs, topped with roasted red peppers and mozzarella cheese (12 half/24 full)	42.00	82.00
TAVOLATA prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers		

<i>insalate</i> SALADS	HALF PAN	FULL PAN
all dressings are served on the side		
MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	38.00	74.00
ORTO arugula, roasted red peppers, grilled zucchini, grilled squash, grilled eggplant, radicchio, goat cheese, parmigiano reggiano and house balsamic	39.00	76.00
CAPRESE sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives and house balsamic	36.00	72.00
CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	38.00	74.00
CAESAR hearts of romaine, croutons, shaved parmigiano reggiano and caesar dressing	36.00	72.00
MISTA mixed greens, cucumber, tomato, red onion, olives and house vinaigrette	37.00	73.00
ARUGULA baby arugula with shaved parmigiano reggiano, cherry tomatoes and extra virgin olive oil	37.00	73.00
TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons, provolone cheese and house vinaigrette	38.00	74.00
ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	(5pcs) 18.00	(8pcs) 32.00
ADD CHICKEN		

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<i>entrées</i> ENTRÉES	HALF PAN	FULL PAN
all entrées are served a la carte	12	24
POLLO VESUVIO white wine, green peas and fresh herb sauce	52.00	102.00
POLLO PARMIGIANA lightly breaded, topped with tomato sauce and mozzarella cheese	55.00	108.00
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce	52.00	102.00
POLLO LIMONE sauteed in a white wine lemon sauce	52.00	102.00
POLLO ALLA MARSALA sautéed with mushrooms in a marsala wine sauce	55.00	108.00
POLLO ALLA CACCIATORE sautéed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce	55.00	108.00
VEAL veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore	86.00	172.00
SAUSAGE & PEPPERS italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil	44.00	84.00
MELENZANA ALLA PARMIGIANA pan fried eggplant, layered with marinara and mozzarella cheese	50.00	98.00

<i>primi piatti</i> PASTA	HALF PAN	FULL PAN
CHOOSE A PASTA... spaghetti, penne, rigatoni, orecchiette, farfalle, tagliatelle, bucatini, linguine, *ravioli, gnocchi, cavatelli are available upon request		
CHOOSE A SAUCE...		
PUMMAROLA imported italian plum tomato, fresh basil, garlic, onion and extra virgin olive oil	48.00	92.00
VODKA tomato cream sauce topped with cacio ricotta	48.00	92.00
RAPINI broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	50.00	98.00
BOLOGNESE ground sirloin beef, pork and veal sautéed with carrots, celery, peas, onions, garlic and tomato sauce	52.00	100.00
ALLA FRANCESCO homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	52.00	100.00
AMATRICIANA pancetta (italian bacon) fresh basil, hot pepper flakes and spicy plum tomato sauce	50.00	98.00
ARRABBIATA spicy plum tomato sauce	48.00	92.00
LASAGNA choice of cheese, meat or vegetable	52-58	100-114
VONGOLE Littleneck clams sautéed in choice of white wine garlic or cherry tomato sauce	60.00	118.00
ZUPPA DI PESCE Mussels, Clams, Calamari and Shrimp sautéed in choice of white wine garlic or cherry tomato sauce	80.00	160.00

<i>contorni</i> SIDES	HALF PAN	FULL PAN
RAPINI broccoli rabe and fresh garlic sautéed in extra virgin olive oil	40.00	78.00
ROASTED POTATOES roasted seasoned potato	32.00	62.00
MIXED SEASONAL VEGETABLES sautéed with fresh garlic and extra virgin olive oil	36.00	70.00

catering menu



ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

sandwich BASKETS serves 16-20

each basket contains 8 sandwiches and chips 75.00 | add 9.00 for each additional sandwich

PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo
SUBMARINE ham, sopressata, provolone, lettuce, tomato, vinaigrette
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese
POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese
POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil
MELENZANA pan seared eggplant parmigiana with a light red sauce

service ITEMS

FULL HEATING KIT reusable rack pan with 2 sternos	PLASTIC SERVING FORK & SPOON SET
SINGLE-USE CANNED HEAT	TABLEWARE SETUP FOR 10 plastic ware, plates and napkins

desserts

MASSA FRITA CON NUTELLA half Pan • full Pan fried dough topped with nutella	TIRAMISU half Pan • full Pan layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese and topped with cocoa powder
CHOCOLATE CAKE chocolate layered cake	

We reserve the right to correct printing errors. Prices subject to change without notice. No checks please. 4/19

pazzi di pizza

W O O D F I R E



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antipasti APPETIZERS

BAKED CLAMS baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic	1/2 dozen 14 1 dozen 24
CALAMARI DORATI lightly breaded and fried calamari	17
GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers with balsamic vinaigrette	22
FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese, pine nuts, and bread crumbs, topped with roasted red peppers and mozzarella cheese	13
PROSCIUTTO E BURRATA arugula, prosciutto, burrata cheese, cherry tomatoes, balsamic glaze, crostini	19

insalate SALADS zuppe SOUPS

PASTA E FAGIOLI ditalini pasta with cannellini beans in a tomato broth	Cup 4 / Bowl 7
MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	14
CAPRESE sliced tomato, mozzarella, fresh basil, roasted red peppers, olives, house balsamic	12
CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	14
TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons	13
CAESAR hearts of romaine, crutons, shaved parmigiano reggiano and caesar dressing	12
ZUPPA DEL GIORNO soup of the day	Cup 4 / Bowl 7
ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	14
MISTA mixed greens, cucumber, tomato, red onion, olives and house vinaigrette	12
ARUGULA baby arugula, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil	13
ADD CHICKEN	5
ADD SHRIMP	3 EACH
ADD CALAMARI (50Z)	8
ADD OCTOPUS (50Z)	8
ADD SALMON (50Z)	10
ADD STEAK (50Z)	10



traditional PIZZA

TRADITIONAL THIN CRUST cheese	14" medium 17.00	16" large 19.00	18" family 21.00
DEEP DISH PIZZA cheese	20.00	22.00	-

layer of dough, cheese and toppings, additional layer of dough, sauce on top. 10" and 12" available upon request

INGREDIENTS anchovies • artichokes • black olives • broccoli • eggplant • sausage • pepperoni • mushrooms • onion green pepper • fresh garlic • capers • seasoned ground beef • spinach • ricotta • bacon • hot giardiniera sliced tomato • zucchini • roasted red peppers DOUBLE CHARGE FOR INGREDIENTS BELOW char-broiled chicken • prosciutto cotto • prosciutto parma • arugula • goat cheese
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specialty styles

medium 24.00 large 28.00 party 32.00
PAZZI SPECIAL sausage, mushrooms, green pepper, onion
MARGHERITA plum tomato, basil, olive oil, romano
VEGGIE mushroom, green pepper, onion, spinach
BURRATA + BASIL olive oil, fresh garlic, mozzarella, burrata, fresh basil, sliced tomatoes, pesto, pancetta
HAWAIIAN prosciutto cotto, pineapple

panini SANDWICHES

all sandwiches served with fries mixed vegetables 4 potatoes 2 rapini 5 pasta 5 house salad 4	
PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce	16
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo	16
RUSTICA marinated grilled filet mignon, grilled onions and provolone	19
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese	15
POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese	16
ITALIAN SUBMARINE ham, sopressata, provolone, lettuce, tomato, vinaigrette	15
POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil	16
MELENZANA PARMIGIANA breaded eggplant topped with tomato sauce and mozzarella cheese	16



picce a legna WOODFIRE PIZZA

MARGHERITA fior di latte mozzarella, fresh basil	15	RUSTICA fior di latte mozzarella, parmigiano cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs	18
DIAVOLA fior di latte mozzarella, spicy salami, crushed red pepper	16	BUFALINA imported mozzarella di buffalo, fresh basil	18
PROSCIUTTO E ARUGULA fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano	20	CAPRICIOSA fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, kalamata olives	18
FUNGHI E SALSICCIA fior di latte mozzarella, sausage, mushrooms	18	PAZZA (build your own) ground beef, pepperoni, prosciutto cotto (ham), sausage, sopressata, anchovies, artichoke hearts, arugula, basil, capers, caramelized onions, cherry tomatoes, eggplant, fresh garlic, kalamata olives, green peppers, hot giardiniera, mushrooms, roasted red peppers, ricotta, spinach, zucchini	17
QUATTRO STAGIONI fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, kalamata olives	17	ORTOLANA fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers	17

picce bianche NO RED SAUCE

HONEY & SOPPRESSATA fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper	22	QUATTRO FORMAGGI fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola	18
BIANCA NEVE (Snow White) mozzarella di bufala, cherry tomatoes, fresh basil	18	BORGATA fior di latte mozzarella, sausage, roasted red peppers, caramelized onions	18
BUFALA BIANCA mozzarella di bufala, arugula	19	RAPINI E SALSICCIA fior di latte mozzarella and provolone with sausage and rapini	18
CIAO ROMA fior di latte mozzarella, ricotta, spinach	18		

woodfire PIZZA SUPPLIES

MAKE YOUR OWN PIZZA AT HOME
12" or 14" dough ball | 12" or 14" stretched dough | quart of sauce | 1lb fresh mozzarella

dolce DESSERTS

TIRAMISU lady fingers, espresso and mascarpone cream cheese
CHOCOLATE CAKE chocolate layered cake
CANNOLI mini cannoli with dolce ricotta filling, chocolate chips and peanut/pistachio mix
MASSA FRITTA CON NUTELLA fried dough topped with nutella



primi piatti PASTA

SPAGHETTI PUMMAROLA imported italian plum tomatoes, fresh basil, garlic, onion, extra virgin olive oil and parmigiano cheese	16	TAGLIATELLE BOLOGNESE tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce	19
RIGATONI VODKA rigatoni pasta in a tomato cream sauce topped with cacio ricotta	16	FARFALLE ALLA FRANCESCO bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	19
ORECCHIETTE CON RAPINI ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	18	BUCATINI AMATRICIANA tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce	18
RAVIOLI DI PAZZI cheese rolled ravioli with a choice of vodka or marinara sauce substitute pesto or meat sauce	18 20	PENNE ARRABBIATA penne pasta in a spicy plum tomato sauce	16
GNOCCHI TOSCANO homemade gnocchi sautéed with crumbled sausage, spinach, and mushroom in a vodka sauce	24	GAMBERI E BROCCOLI linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce	24
SPAGHETTI CACIO E PEPE Pecorino Romano and Cracked Black Pepper	18	LINGUINE ZUPPA DI PESCE mussels, clams, shrimp and calamari served over linguine pasta with your choice of garlic & oil or light cherry tomato sauce	38

ADD: salmon 10 | shrimp 3/each | steak 10 | meatballs 5 | chicken 5 | sausage 4

ENTREE

POLLO PARMIGIANA lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara	24	CIOPPINO italian fish stew with mussels, clams, shrimp, and calamari served with garlic crostini	34
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach	24	SALMONE wild caught salmon white wine lemon roasted potatoes and vegetables	32
POLLO LIMONE sautéed in a white wine lemon sauce, served with vegetables	24	BRACIOLE CON RIGATONI filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce served with rigatoni pasta	36
POLLO MARSALA sautéed with mushrooms in a marsala wine sauce, served with potatoes	24	PENNE E MELANZANE ALLA PARMIGIANA eggplant parmigiana served with a side of penne marinara	19
VEAL CHOP MILANESE Bone-In Breaded and Pan Fried Arugula & Balsamic Glaze	48	SKIRT STEAK TAGLIATA balsamic marinated skirt steak porcini mushroom risotto topped with arugula, white truffle oil and grana padano	42