



CATERING MENU

Antipasti

	Half Tray (8–10 people)	Full Tray (12–20 people)
Tagliere Misto Mixed Italian cured meats and cheeses	\$75	\$140
Polpette Meatballs 100% grass-fed ground beef meatballs in tomato sauce	\$60	\$110
Arancini Rice Balls Traditional Roman rice balls stuffed with sweet peas, mozzarella, and Bolognese sauce	\$60	\$110

Pasta

	Half Tray (8–10 people)	Full Tray (12–20 people)
Spaghetti Chitarra Pomodoro Homemade spaghetti alla chitarra with fresh tomato and basil sauce	\$60	\$110
Penne alla Vodka Homemade penne in a rich, creamy vodka sauce	\$60	\$110
Rigatoni Amatriciana Homemade rigatoni in a tomato sauce with crispy guanciale (pork) and Pecorino cheese	\$70	\$130
Fusilli alla Norma Homemade fusilli with baked eggplant in tomato and basil sauce	\$70	\$130
Lasagna Layers of fresh pasta sheets with Bolognese sauce, béchamel, and Parmigiano cheese, baked in the oven	\$80	\$170

Salads

	Half Tray (8–10 people)	Full Tray (12–20 people)
Insalata Mista Frisée and arugula, radicchio, Parmesan cheese, and cherry tomatoes with a lemon vinaigrette dressing	\$40	\$75
Caesar Salad Romaine lettuce, grated Parmigiano, and Caesar dressing, topped with homemade focaccia croutons	\$45	\$80
Caprese Sliced fresh mozzarella and tomatoes topped with fresh basil, drizzled with extra-virgin olive oil and balsamic glaze	\$50	\$90

Panini

	Half Tray (8–10 people)	Full Tray (12–20 people)
Caprese Panini Homemade fresh focaccia with mozzarella, tomato, fresh basil leaves, and balsamic glaze	\$60	\$110
Prosciutto Panini Homemade fresh focaccia with Prosciutto di Parma, mozzarella, tomato, and homemade pesto	\$70	\$130
Mortadella e Pistacchio Panini Mortadella, buffalo burrata, arugula, sun-dried tomatoes, and pistachio cream	\$70	\$130
Milanese Panini Breaded chicken breast, romaine lettuce, and Caesar dressing	\$80	\$150

Entrees

	Half Tray (8–10 people)	Full Tray (12–20 people)
Eggplant Parmigiana Layers of baked eggplant, mozzarella, Parmigiano, and tomato sauce, baked in the oven	\$70	\$130
Pesto Shrimp Grilled large shrimp tossed in a homemade pesto sauce	\$80	\$150
Chicken Piccata Pan-seared chicken breast in a lemon, caper, and white wine sauce	\$85	\$160
Chicken Parmigiana Breaded chicken breast with mozzarella and Parmigiano cheese, baked with tomato sauce	\$85	\$160
Baked Salmon Fillet of Nova Scotia salmon in white wine and lemon sauce, baked and drizzled with fresh dill	\$120	\$200

Sides

	Half Tray (8–10 people)	Full Tray (12–20 people)
Roasted Potatoes Fingerling potatoes roasted with fresh rosemary, garlic and thyme	\$50	\$90
Broccoli Rabe Broccoli rabe sautéed in garlic and olive oil	\$50	\$90
Grilled Vegetables Grilled eggplant, zucchini, plum tomatoes, and mushrooms drizzled with olive oil and fresh parsley	\$60	\$110

Dessert

	Half Tray (20 mini cannoli)	Full Tray (40 mini cannoli)
Cannoli Chocolate chip or Lemon-lime zest	\$40	\$80
Tiramisu Layered ladyfingers, espresso and mascarpone cream, sprinkled with cocoa powder	\$70	\$140

Policies

\$150 minimum order. Catering orders should be placed 48 hours in advance.
Cancellations must be made one (1) week in advance to be refunded. For urgent occasions we may
be able to accommodate last-minute orders by placing a custom order

Custom Orders

All of our standard menu items are also
available for catering in trays. For custom orders,
email 592pasta@gmail.com.