bruschettas & salads

tossed salad or caesar salad 30.00 / 40.00

caprese - sliced mozzarella, ripe tomatoes, olive oil

45.00 / 60.00

tomato bruschetta – toasted italian bread, diced tomatoes & parmesan cheese 20.00 / 30.00

gorgonzola & arugula bruschetta – toasted italian bread, pine nuts, arugula, gorgonzola cheese \$25 per doz



italian antipasto

prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiano, provolone & pecorino cheeses

65.00 / 120.00

contorni - sides

asparagus – lemon butter sauce 25.00/35.00

green beans almondine – toasted almonds 25.00/35.00

mixed fresh vegetables – assorted fresh local vegetables, steamed, salt & pepper 25.00/35.00

grilled vegetables – asparagus, peppers, eggplant & more 65.00 / 95.00

rice pilaf – wild rice 25.00/35.00

red bliss potatoes – roasted 25.00/35.00

au gratin potatoes – baked, bread crumbs, grated cheese 25.00/35.00

sausage & peppers – marinara sauce 45.00 / 75.00



appetizers

clams casino – baked littlenecks stuffed with our house casino mix 35.00/55.00

funghi ripieni – avondale mushrooms stuffed with crab imperial 55.00 / 95.00



broccoli rabe – sautéed in garlic & EVO 50.00 / 85.00

lollipop lamb chops - grilled, served with mint jelly

\$175 per 50 pieces

calamari – fried or sautéed + available in white or red sauce 45.00 / 85.00

bacon wrapped scallops - wrapped in canadian bacon

35. doz



nonna's polpette -

homemade meatballs, san marzano tomato sauce

30.00 / 55.00

cozze fra diavolo – PEI mussels, spicy marinara sauce 45.00 / 75.00

+ also available in white sauce

vegetarian favorites



lasagna verde

homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta & mozzarella cheeses, topped with marinara & an onion bechamel sauce 50.00 / 75.00

tortelloni primavera – cheese filled pasta, seasonal fresh vegetables, white cream sauce 50.00 / 80.00

italian classics

cheese ravioli - cheese filled ravioli, tomato sauce

35.00 / 65.00

"angry" arrabiata – sautéed garlic, basil, spicy marinara, penne pasta 30.00 / 55.00

gnocchi – homemade potato gnocchi, meat sauce

50.00 / 85.00

eggplant parmigiana – homemade, egg battered,

mozzarella cheese, sweet tomato sauce 50.00 / 75.00

baked ziti – marinara sauce, melted mozzarella sauce 40.00 / 65.00



fusilli santa maria -

homemade fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce 65.00 / 110.00

lasagna – homemade pasta, layers of ricotta cheese, sausage, mozzarella cheese, sweet tomato sauce 50.00 / 75.00

bolognese – meat sauce, rigatoni pasta 35.00 / 65.00

broccoli rabe & salsiccia – orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic & extra virgin olive oil 40.00 / 75.00

fettucelle dolce vita – fettucelle tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce 60.00 / 95.00

crab ravioli – ravioli stuffed with crabmeat & cheeses, white creamy crab sauce 60.00 / 105.00

cannelloni di mare – homemade pasta, stuffed with shrimp, scallops, crabmeat, marinara, white lobster sauce 65.00 / 110.00

small platters feed 8-12 guests / large feeds 15-20 guests

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entrées

cacciatore – medallions of chicken, roasted peppers, mushrooms, marinara sauce 45.00 / 85.00

pollo parmigiana – medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce 50.00 / 85.00

marsala – medallions of chicken, mushrooms, marsala wine sauce 60.00 / 95.00



chesapeake inn mini crabcakes – made with jumbo lump crabmeat, tartar sauce, lemon 3.00 per

beef tenderloin — market price, carving station required, sliced thin, au jus

calamari – sautéed in garlic & oil or marinara sauce over pasta of your choice 55.00 / 95.00

veal piccanti – medallions of veal, lemon butter sauce 75.00 / 125.00



bronzino or your choice of fish – market price, whole fish, filleted, chef required

veal parmigiana – medallions of breaded veal, mozzarella cheese, tomato sauce 65.00 / 115.00

stuffed flounder – flounder medallions, stuffed with crab imperial, white lobster sauce 80.00 / 120.00

salmon – any style, grilled, sicilian or blackened 65.00 / 100.00

shrimp scampi – sautéed gulf shrimp, garlic butter sauce 80.00 / 120.00

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dolce - sweets

assorted italian cakes – ask mgr for flavors

\$49.00



italian cannolis – min order half doz. 2.50 per

off premise options

Beverages – Assorted Cold Sodas & Bottled Water

3.95 per person

Coffee & Tea Service – Includes regular & decaf coffee, hot water for tea with assorted gourmet tea bags. 2.95 per person

Chafing Dishes – includes 2 sternos, serving utensils, water pan 20.00 per chafer

Fine Plateware & Glassware – all plate ware, flatware, cups, assorted glassware(pilsner, wine, rocks & all-purpose) salt & pepper shakers & sugar caddies 8.50 per person

Linen Charge – Includes linen for tables, buffet & cloth napkins 1.50 per person

Beverages with all Bar Mixers – For our full service events, we will supply all sodas, juices & condiments. This includes sour mix & bloody Mary mix, to olives, lemons, limes, stirrers & straws

4.50 per person

Paper Products – includes any or all of the following: dinner plates, dessert plates, salad bowls, all plastic utensils, cups paper napkins, plastic s&p 1.75 person

Delivery & Set-up – This inloudes delivery & set-up of your entire buffet within a 15 miles radius 75.00 per event

Warm Delivery Drop-Off – The charge includes delivery of warm food & equipment within a 15 mile radius. Some foods may require chafing dishes, additional heating depending on serving temperatures.

40.00 delivery fee

Cold Delivery - Drop Off – the charge inloudes delivery of cold food & equipment within a 15 mile radius. 35.00 per delivery





ESTABLISHED 1978

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