

La Casa Pasta

120 Four Seasons Pkwy 19702-2327 · 13027389935 · Updated: Jan 14, 2026

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FAMILY MEALS 6

Amalfi Family Meal

\$42.00

Includes Tossed Salad, 8 Meatballs, Choice of Cheese Manicotti, Seafood Cannelloni or Chicken Saltimboca. Amalfi Mods: Cheese Manicotti, Seafood Cannelloni +\$10

Naples Family Meal

\$45.00

Includes Tossed Salad, Spaghetti Tomato Sauce, Choice of Eggplant Parmigiana or Chicken Parmigiana. Naples Mods: Chicken Parm, Eggplant Parm

Roma Family Meal

\$65.00

Includes Caesar Salad, Housemade Lasagna, Medallions of Chicken Piccata, Mini Ricotta Chocolate Chip Cannolis

Venice Family Meal

\$65.00

Includes Tossed Salad, Spaghetti Tomato Sauce, Mini Ricotta Chocolate Chip Cannolis, Choice of: Chicken Marsala, Veal Saltimbocca or Chicken & Shrimp in Tomato Sauce. Venice Family Meal: Chicken & Shrimp +\$10, Chicken Marsala, Veal Saltimbocca +\$10

Salerno Family Meal

\$55.00

Includes Toassed Salad, 8 meatballs, Choice of: Cheese Ravioli | Mostaccioli Paesano: Penne pasta, italian sausage, pancetta, parmigiana | Tortelloni Primavera: chesse filled tortelloni pasta, seasonal vegetables, white cream sauce | Rigatoni Bolognase: rigatoni pasta, house made bolognase sauce. Salerno Mods: Cheese Ravioli, Mostaccioli Paesano, Rigatoni Bolognese, Tortellini Primavera

Loaf Bread

\$5.00

SALAD - DINNER 4

Arugula Salad

\$9.00

Arugula, beets, goat cheese, shaved fennel, red onions, balsamic vinaigrette

Caesar Salad

\$9.00

romaine, herb croutons, parmigiana, caesar

Casa Salad

\$6.00

Mixed greens, grape tomatoes, cucumber, carrots

Chopped Antipasto

\$14.00

Romaine, cappicola, salami, ham, pepperoni, provolone, olives, tomatoes, onions, cucumbers, red peppers, housemade vinaigrette

SOUP 2

Pasta Fagioli

\$8.00

Pasta, beans of all sizes & shapes

Soup du Jour	\$8.00
Chef's daily special	

PIATTINI 14

Arancini	\$11.00
fried rice balls, stuffed with peas, diced ham & mozzarell, marinara sauce	
Broccoli Rabe	\$15.00
Sauteed in garlic & EVOO	
Broccoli Rabe & Sausage	\$20.00
Thin slices of sausage sauteed with broccoli rabe, garlic, EVOO	
Burratta	\$14.00
Served caprese style topped with balsamic & shaved parmesan cheese	
Clams Casino	\$11.00
Housemade recipe of breadcumbs, bacon & cheese	
Fried Calamari	\$14.00
lightly fried, served with marinara and lemon	
Italian Butcher Board	\$22.00
Prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiana, provolone and pecorino	
Mozzarella di Bufala	\$14.00
Plum tomatoes, basil, salt, pepper, EVOO	
Mussels Fra Diavolo	\$13.00
PEI mussels, spicy marinara sauce. Clams/Mussels Prep: Red, White, Spicy, Not Spicy, No Parsley, No Garlic	
Nonno's Polpette	\$11.00
Housemade veal, pork & beef, marinara sauce	
Parma Grissini Sticks	\$12.00
Sauteed Calamari	\$14.00
Tomato Bruschetta	\$9.00
sweet tomatoes, bastil garlic on toasted crostini	
Yucca "Fries"	\$10.00

CLASSICS 8

Chicken Alfredo	\$25.00
Tender chicken strips in a creamy alfredo sauce, tossed with fettucelle, parmigiana cheese	
Gnocchi Sorrentina	\$23.00
Potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil	

Homemade Lasagna	\$22.00
Fresh noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce	
Lasagna Verde	\$25.00
House made wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, mozzarella cheese & basil, topped with marinara sauce	
Manicotti	\$23.00
Ricotta filled tubes of pasta, topped with mozzarella cheese & sweet tomato sauce	
Melanzane Parmigiana	\$22.00
Egg battered fried eggplant, marinara sauce, mozzarella cheese. Choice of: No Side, Broccoli, Capellini Same Sauce, Capellini tomato sauce, Green Beans, Potato & Veg, Potato only, Vegetable only	
Ravioli	\$21.00
House made cheese filled ravioli, topped with sweet tomato sauce	
Spaghetti & Meatballs	\$23.00
Housemade spaghetti with 2 nonna's homemade polpette	

SEAFOOD - DINNER 10

Cannelloni di Mare	\$26.00
housemade tube shaped pasta, stuffed with shrimp, crabmeat, scallops, ricotta & mozzarella, tomato & lobster cream sauce	
Crab Ravioli	\$24.00
Fusilli Santa Maria	\$31.00
homemade fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce	
Pescatore	\$29.00
Homemade tagliolini pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes. Clams/Mussels Prep: Red, Spicy Red, White, Spicy White, No Garlic, No Parsley	
Shrimp Fettuccine Alfredo	\$29.00
Classic fettuccine alfredo with sauteed shrimp	
Shrimp Scampi	\$26.00
sautéed gulf shrimp, garlic butter sauce, linguine pasta	
Tagliolini w/ Calamari	\$25.00
Housemade linguine pasta, sautéed calamari, marinara sauce. Clams/Mussels Prep: Red, Spicy Red, White, Spicy White, No Garlic, No Parsley	
Tagliolini w/ Clams	\$25.00
Littleneck baby clams sautéed in garlic and extra virgin oil, served in a red or white wine garlic sauce. Clams/Mussels Prep: Red, Spicy Red, White, Spicy White, No Garlic, No Parsley	
Tagliolini with Shrimp	\$26.00
Shrimp sauteed with garlic, EVOO and zucchini	
Zucchini & Clams	\$24.00

ENTREES 7

16oz Veal Chop **\$44.00**

16oz french cut and grilled, sautéed garlic, rosemary, EVOO. Choice of: No Side, Broccoli, Capellini Same Sauce, Capellini tomato sauce, Green Beans, Potato & Veg, Potato only, Vegetable only

Rack of Lamb **\$38.00**

French cut lamb chops, dijon mustard, coated with bread crumbs and mushroom sauce. Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

Veal Giuseppe **\$29.00**

Medallions of veal, sautéed onions, mushrooms mozzarella cheese, white wine sauce. Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

Veal Marsala **\$29.00**

Medallions of veal, marsala wine sauce, sauteed local mushrooms. Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

Veal Parmigiana **\$27.00**

Breaded veal cutlet, topped with mozzarella, sweet tomato sauce. Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

Veal Saltimbocca **\$29.00**

Medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" . Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

Veal Piccata **\$29.00**

Choice of: No Side, Capellini Same Sauce, Capellini tomato sauce, Potato & Veg, Potato only, Vegetable only

PIZZA - DINNER 6

Arugula Pizza **\$15.00**

Arugula, gorgonzola crumbles, mozzarella, balsamic glaze

Cheese Pizza **\$12.00**

Chesapeake Pizza **\$20.00**

San marzano tomato sauce, mozzarella, gulf shrimp, crabmeat

Four Seasons Pizza **\$16.00**

"Quattro Stagione" prosciutto, black olives, artichokes and mushrooms

Margarita Pizza **\$14.00**

San marzano tomato sauce, mozzarella, basil

Soppressata Pizza **\$16.00**

San marzano tomato sauce, mozzarella, with Italian salami

CHICKEN 3

Chicken Marsala **\$28.00**

Medallions of chicken, marsala wine sauce, sauteed local mushrooms

Chicken Parmigiana	\$25.00
Medallions of chicken, lightly breaded, pan seared, topped with mozzarella cheese, sweet tomato sauce	
Chicken Piccata	\$24.00
Sautéed chicken breasts, caper lemon butter sauce	

NAKED FISH 2

Bronzino	\$30.00
Filets of european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce, served with chef's choice of vegetable and potato	
Naked Fish	\$25.00
Today's fresh catch, prepared to your liking served with potato and vegetable or the day or Pasta of the day. Naked Fish Selection: Salmon, Tilapia, Mixed. Naked Fish Prep Dinner: Grilled, Chesapeake +\$11, Sicilian +\$4, Adriatico +\$11	

PASTA 13

Bourbon Street Pasta	\$25.00
Sliced chicken, fettucelle pasta, cherry tomatoes, broccoli florets, zesty cajun creole cream sauce	
Carbonara	\$22.00
Housemade spaghetti tossed with pancetta, egg, pecorino cheese and black pepper	
Chicken Alfredo	\$25.00
long ribbon like pasta, creamy alfredo sauce with grilled chicken	
Crab Ravioli	\$24.00
House made creamy crab white sauce	
Fettuccine Alfredo	\$21.00
Long ribbon like pasta, creamy alfredo sauce	
Fettucelle Bolognese	\$21.00
House made fettucelle traditional meat sauce	
Mostaccioli Paesano	\$23.00
Penne pasta, Italian sausage, pancetta, parmigiana, san marzano tomato sauce	
Orecc Broc Rabe & Sausage	\$25.00
Orecchiette, "little ears" shaped pasta, broccoli rabe, Italian sausage, garlic, butter, EVOO, parmigiana	
Penne ala Vodka	\$22.00
Penne Romano	\$25.00
Penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce	
Spaghetti Tomato Sauce	\$19.00
spaghetti topped with our in-house made tomato sauce	
Tortelloni Primavera	\$24.00
Cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce	

Spicy Rigatoni

\$24.00

EXTRA SIDES 10

Meatball	AVAILABLE OPTIONS
	(1): \$2.50
	(2): \$5.00
Shrimp	\$12.00
Asparagus	\$8.00
Broccoli	\$4.00
French Fries	\$6.00
Grilled Salmon	\$14.00
Potato	\$4.00
Sausage	\$11.00
Veg / Potato	\$6.00
Veggie	\$4.00

DESSERTS - DINNER 7

Cannoli	\$8.00
house made traditional preparation with chocolate chip ricotta	
Cheesecake	\$8.00
house made ricotta flavor	
Exotic Bomba	\$8.00
mango, passion fruit, and raspberry sorbetto covered in a white chocolate shell	
Italian Sorbetto	\$8.00
Imported from italy. Flavors available: lemon, orange, coconut, peach. Sorbetto Flavors: Coconut, Lemon, Peach, Orange	
Molton Chocolate	\$9.00
petite chocolate cake, gooey ganache center, vanilla ice cream	
Tiramisu	\$8.00
layered espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings	
Water Ice (No Alcohol)	\$6.00

KID'S MENU - DINNER 6

Kids Chicken Tenders	\$8.00
3 lightly breaded chicken tenders	

Kids Pizza	\$8.00
Plain Pizza	
Kids Mozzarella Sticks	\$8.00
4 Mozzarella Sticks	
Kids Ravioli	\$8.00
6 Ravioli with 1 meatball	
Kids Spaghetti	\$8.00
Spaghetti with 1 meatball	
Side Fries	\$3.00

MARKET SAUCE 3

Bolognese	AVAILABLE OPTIONS
	16 oz.: \$11.00
	32 oz.: \$14.00
Marinara Sauce	AVAILABLE OPTIONS
	16 oz.: \$8.00
	32 oz.: \$11.00
Tomato Sauce	AVAILABLE OPTIONS
	16 oz.: \$8.00
	32 oz.: \$11.00

MARKET SOUP 2

Pasta Fagioli	AVAILABLE OPTIONS
	16 oz.: \$6.00
	32 oz.: \$11.00
Soup du Jour	AVAILABLE OPTIONS
	16 oz.: \$6.00
	32 oz.: \$11.00

MARKET TIRAMISU 1

Frozen Tiramisu	\$30.00
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OLIVE OIL 7

17oz Organic EVOO	\$16.00
17oz Organic EVOO In Wooden Box	\$29.00
17oz Garlic & Parsley EVOO	\$14.00
17oz Hot Pepper EVOO	\$14.00

25.5oz Hot Pepper EVOO	\$26.00
17oz Basil EVOO	\$14.00
25.5oz Basil EVOO	\$26.00

INSALATE 3

Casa	\$6.00
Mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing	
Arugula	\$9.00
Arugula, beets, goat cheese, shaved fennel, red onion, balsamic vinaigrette	
Caesar	\$9.00
Crisp romaine lettuce, herb croutons, parmigiana, house caesar dressing	

SEAFOOD 6

Crab Ravioli	\$24.00
crab & cheese filled house made ravioli, creamy crab alfredo sauce	
Pescatore	\$29.00
Homemade tagliolini pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes	
Zucchini & Clams	\$24.00
tagliolini pasta, zucchini crema, littleneck baby clams sautéed in garlic and extra virgin oil, zucchini chip garnish	
Fusilli Santa Maria	\$31.00
house made fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce	
Shrimp Scampi	\$26.00
sautéed gulf shrimp, garlic butter sauce, linguine pasta	
Cannelloni di Mare	\$26.00
housemade tube-shaped pasta, stuffed with shrimp, crabmeat, scallops, ricotta & mozzarella, tomato & lobster cream sauce	

SOUPS 2

Soup du Jour	\$8.00
Chef's seasonal specialty	
Pasta Fagioli	\$8.00
Pasta, beans of all sizes & shapes	

PIZZETTE NEAPOLITAN 4

Margherita	\$14.00
san marzano tomato sauce, mozzarella, basil	

Chesapeake	\$20.00
san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat	
Soppressata	\$15.00
san marzano tomato sauce, mozzarella, soppressata salami, fresh basil	
Arugula	\$15.00
arugula, gorgonzola crumbles, mozzarella, balsamic glaze	

SECONDI 6

Vitello Saltimbocca	\$29.00
medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth"	
Vitello Parmigiana	\$27.00
lightly breaded veal cutlet, topped with mozzarella cheese, sweet tomato sauce	
Rack of Lamb	\$38.00
grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce, served with vegetable & potato du jour or pasta	
Vitello Giuseppe	\$29.00
medallions of veal, sautéed onions, mushrooms mozzarella cheese, white wine sauce	
Veal Chop	\$44.00
16oz french cut and grilled, sautéed garlic, rosemary, EVOO	
Veal Chop Parmigiana	\$44.00
16oz. French cut chop, butterflied, breaded, pan seared, melted mozzarella cheese, marinara sauce	

POLLO | CHICKEN 3

Marsala	\$28.00
medallions of chicken, marsala wine sauce, sautéed local mushrooms	
Parmigiana	\$25.00
medallions of chicken, lightly breaded, pan-seared, topped with mozzarella cheese, sweet tomato sauce	
Piccatta	\$24.00
sautéed chicken breasts, capers, lemon butter sauce	

PESCE NUDO 1

Bronzino	\$30.00
whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce, served with chef's choice of vegetable and potato	

CHEF'S SPECIALS 1

Chef's Specials
Ingredients from locally sourced farms

ZUPPA & ANTIPASTI 3

Zuppa del Giorno	\$7.00
Soup of the day, ask your server for today's selection	
Pasta e Fagioli	\$7.00
House favorite, pasta and beans of all shapes and sizes	
Broccoli Rabe	\$15.00
Sautéed in garlic and extra virgin olive oil	

PIZZETTE 4

Margherita	\$14.00
San marzano tomato sauce, mozzarella, fresh basil	
Chesapeake	\$20.00
San marzano tomato sauce, mozzarella, gulf shrimp, crabmeat	
Four Seasons	\$16.00
"quattro stagione" prosciutto, black olives, artichokes and mushrooms	
Arugula	\$15.00
arugula, gorgonzola crumbles, mozzarella, balsamic glaze	

FRUTTI DI MARE 4

Tagliolini Americana	\$14.00
House made tagliolini pasta, crabmeat, asparagus, cherry tomatoes, cream sauce	
Tagliolini & Shrimp	\$15.00
Housemade tagliolini pasta, sautéed with fresh garlic, EVOO, zucchini puree, jumbo shrimp	
Fusilli Santa Maria	\$19.00
Housemade fusilli pasta, sautéed garlic, gulf shrimp, scallops, crabmeat, aurora cream sauce	
Spaghetti Cozze Fra Diavolo	\$13.00
Housemade spaghetti, PEI mussels, fra diavolo marinara sauce	

CARNE 3

Pollo Parmigiana	\$14.00
Crispy breaded chicken breast, mozzarella cheese, sweet tomato sauce	
Vitello Giuseppe	\$16.00
Medallions of veal, sautéed with onions, mushrooms, mozzarella, white wine sauce	
Vitello Saltimbocca	\$19.00
Medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce	

HANDHELDS 5

Classic Sausage & Peppers	\$15.00
Grilled Italian sausage, roasted green & red peppers, ciabatta	
Pesto Chicken Panini	\$15.00
Grilled pesto chicken, house made roasted peppers, mozzarella cheese, ciabatta	
Chicken Parm Panini	\$15.00
Lightly breaded free-range chicken cutlet, marinara sauce, fresh melted mozzarella, ciabatta	
Broccoli Rabe & Sausage	\$15.00
Sharp provolone, broccoli rabe, Italian sausage, ciabatta	
Meatball Parmigiana	\$12.00
Fresh homemade veal, pork meatballs, fresh melted mozzarella cheese, marinara sauce, ciabatta	

DOLCE 10

Cheesecake	\$8.00
House made ricotta flavor	
Cannoli	\$8.00
Housemade traditional preparation with chocolate chip ricotta	
Molten Chocolate Cake	\$9.00
Petite chocolate cake, gooey ganache center, vanilla ice cream	
Gelato Sampler	\$9.00
Three scoops of fresh Italian style gelato...ask your server for flavors	
Crème Brûlée	\$8.00
Vanilla bean custard, caramelized sugar, fresh fruit garni	
Spumoni Bomba	\$8.00
Strawberry, pistachio and chocolate gelato covered in a chocolate shell	
Affogato	\$11.00
Scoop of gelato "drowning in espresso" topped with whipped cream	
Italian Sorbetto	\$8.00
Imported from Italy flavors available: lemon orange coconut peach	
Exotic Bomba	\$8.00
Mango, passion fruit and raspberry sorbetto covered in a white chocolate shell	
Tiramisu	\$8.00
Layered espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings	

COFFEE CORNER 5

Espresso	\$3.50
Cappuccino	\$4.50

Irish Cappuccino	\$10.00
Jameson & Bailey's	
Euro Cappuccino	\$10.00
Chambord & Frangelico	
Italian Cappuccino	\$10.00
Tuaca & Di Saronno	

DESSERT WINE 4

Crow Vineyards Vidal Blanc	\$10.00
Corteforte 2003	\$12.00
Croft Porto Distinction	\$10.00
Tawny Taylor Fladgate 20 Year	\$16.00

SPECIALS 3

Express Lunch Buffet

Monday-Friday 11:30am-2pm. Fresh pasta, seafood & many other italian specialties!

Double Points Monday

Reward Members Dine in to Earn Double Reward Points at any of our Locations. La Casa Pasta, Chesapeake Inn, Klondike Kate's

Wine Down Wednesdays

Half Price Select Bottles. Every Wednesday from 5:00pm-9:00pm. Dine In Only

BRUSCHETTAS & SALADS 5

Tossed Salad or Caesar Salad	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$40.00
Caprese	AVAILABLE OPTIONS
sliced mozzarella, ripe tomatoes, olive oil	Small: \$50.00
	Large: \$75.00
Tomato Bruschetta	\$55.00
toasted italian bread, diced tomatoes & parmesan cheese	
Gorgonzola & Arugula Bruschetta	AVAILABLE OPTIONS
toasted italian bread, pine nuts, arugula, gorgonzola cheese	Small: \$40.00
	Large: \$65.00
Italian Antipasto	AVAILABLE OPTIONS
prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiano, provolone & pecorino cheeses	Small: \$70.00
	Large: \$125.00

APPETIZERS 8

Polpette	AVAILABLE OPTIONS
1oz meatballs, san marzano tomato sauce	Small: \$45.00
	Large: \$75.00
Clams Casino	\$30.00
baked littlenecks, house casino mix	
Funghi Ripieni	AVAILABLE OPTIONS
avondale mushrooms stuffed with crab imperial	Small: \$70.00
	Large: \$125.00
Broccoli Rabe	AVAILABLE OPTIONS
sautéed in garlic & EVO	Small: \$70.00
	Large: \$130.00
Lollipop Lamb Chops	\$225.00
grilled, served with mint jelly	
Cozze Fra Diavolo	AVAILABLE OPTIONS
PEI mussels, spicy marinara sauce. Also available in white sauce	Small: \$55.00
	Large: \$95.00
Calamari	AVAILABLE OPTIONS
Fried or sauteed. Available in white or red sauce	Small: \$65.00
	Large: \$110.00
Bacon Wrapped Scallops	\$60.00
wrapped in canadian bacon	

ENTRÉES 8

Cacciatore	AVAILABLE OPTIONS
medallions of chicken, roasted peppers, mushrooms, marinara sauce	Small: \$75.00
	Large: \$135.00
Pollo Parmigiana	AVAILABLE OPTIONS
medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce	Small: \$70.00
	Large: \$135.00
Marsala	AVAILABLE OPTIONS
medallions of chicken, mushrooms, marsala wine sauce	Small: \$70.00
	Large: \$135.00
Beef Tenderloin	
carving station required, sliced thin, au jus	
Veal Parmigiana	AVAILABLE OPTIONS
medallions of breaded veal, mozzarella cheese, tomato sauce	Small: \$95.00
	Large: \$180.00

Salmon	AVAILABLE OPTIONS
any style, grilled, sicilian or blackened	Small: \$95.00
	Large: \$185.00

Shrimp Scampi	AVAILABLE OPTIONS
sautéed gulf shrimp, garlic butter sauce	Small: \$95.00
	Large: \$180.00

Stuffed Flounder	AVAILABLE OPTIONS
flounder medallions, stuffed with crab imperial, white lobster sauce	Small: \$105.00
	Large: \$195.00

ITALIAN CLASSICS 12

Baked Ziti	AVAILABLE OPTIONS
marinara sauce, melted mozzarella sauce	Small: \$55.00
	Large: \$100.00

Cheese Ravioli	AVAILABLE OPTIONS
housemade, cheese filled ravioli, tomato sauce	Small: \$55.00
	Large: \$100.00

"Angry" Arrabiata	AVAILABLE OPTIONS
garlic, basil, spicy marinara, penne pasta	Small: \$65.00
	Large: \$120.00

Gnocchi	AVAILABLE OPTIONS
homemade potato gnocchi, meat sauce	Small: \$65.00
	Large: \$120.00

Bolognese	AVAILABLE OPTIONS
meat sauce, rigatoni pasta	Small: \$75.00
	Large: \$125.00

Broccoli Rabe & Salsiccia	AVAILABLE OPTIONS
orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic & extra virgin olive oil	Small: \$70.00
	Large: \$115.00

Fusilli Santa Maria	AVAILABLE OPTIONS
homemade fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce	Small: \$110.00
	Large: \$195.00

Fettucelle Dolce Vita	AVAILABLE OPTIONS
fettucelle tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce	Small: \$80.00
	Large: \$135.00

Crab Ravioli	AVAILABLE OPTIONS
ravioli stuffed with crabmeat & cheeses, white creamy crab sauce	Small: \$80.00
	Large: \$135.00

Cannelloni di Mare	AVAILABLE OPTIONS
homemade pasta, stuffed with shrimp, scallops, crabmeat, marinara, white lobster sauce	Small: \$90.00
	Large: \$145.00
Eggplant Parmigiana	AVAILABLE OPTIONS
homemade, egg battered, mozzarella cheese, sweet tomato sauce	Small: \$65.00
	Large: \$120.00
Lasagna	AVAILABLE OPTIONS
homemade pasta, layers of ricotta cheese, sausage, mozzarella cheese, sweet tomato sauce	Small: \$70.00
	Large: \$135.00

VEGETARIAN FAVORITES 2

Lasagna Verde	AVAILABLE OPTIONS
homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta & mozzarella cheeses, topped with marinara & an onion bechamel sauce	Small: \$75.00
	Large: \$140.00
Tortelloni Primavera	AVAILABLE OPTIONS
cheese filled pasta, seasonal fresh vegetables, white cream sauce	Large: \$65.00
	Large: \$120.00

CONTORNI - SIDES 6

Green Beans Almondine	AVAILABLE OPTIONS
toasted almonds	Small: \$30.00
	Large: \$55.00
Mixed Fresh Vegetables	AVAILABLE OPTIONS
assorted fresh local vegetables, steamed, salt & pepper	Small: \$40.00
	Large: \$60.00
Grilled Vegetables	AVAILABLE OPTIONS
asparagus, peppers, eggplant & more	Small: \$65.00
	Large: \$115.00
Roasted Red Bliss Potatoes	AVAILABLE OPTIONS
roasted with EVO oil, fresh rosemary	Small: \$35.00
	Large: \$55.00
Au Gratin Potatoes	AVAILABLE OPTIONS
baked, yukon gold, four cheeses, asiago bread crumbs	Small: \$45.00
	Large: \$65.00
Sausage & Peppers	AVAILABLE OPTIONS
marinara sauce, roasted peppers	Small: \$75.00
	Large: \$125.00

DOLCE - SWEETS 2

Assorted Italian Cakes	\$49.00
chef's selection	
Italian Cannolis	\$30.00
house made filling	

OFF PREMISE CATERING OPTIONS 10

Beverages	\$4.95
assorted soft drinks, sodas & bottled water	
Coffee & Tea Service	\$2.95
Includes regular & decaf coffee, hot water for tea with assorted gourmet tea bags	
Chafing Dishes	AVAILABLE OPTIONS
classic style option: includes 2 sternos, serving utensils, water pan casual alternate option: rent wire racks & sternos \$12 each	Classic Style: \$25.00
	Casual Style: \$12.00
Fine Plateware & Glassware	\$9.00
all plate ware, flatware, assorted glassware (pilsner, wine, rocks & all-purpose) salt & pepper shakers & sugar caddies	
Linen Charge	AVAILABLE OPTIONS
Includes linen for tables	\$10.00
	Buffet & Cloth Napkins: \$1.00
Paper Products	AVAILABLE OPTIONS
includes any or all of the following: dinner plates, dessert plates, salad bowls, all plastic utensils, cups paper napkins	Guest: \$2.50
	Elegant-Ware Plastic: \$5.00
Delivery & Set-Up	\$95.00
This includes delivery & set-up of your entire buffet within a 15 miles radius	
Warm Delivery Drop-Off	\$150.00
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	
Drop-Off	AVAILABLE OPTIONS
the charge includes delivery of cold food & equipment within a 15 mile radius	\$50.00
	Every 15 Miles or Farther:
	\$75.00
Beverages with All Bar Mixers	\$5.00
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. For full bar: liquor wine beer pricing varies & coordinated with bqt mgr	

TRAYS & DISPLAYS 9

Crab & Artichoke Fondue
house made creamy crab dip served with toasted crostini

Tomato Basil Bruschetta

diced tomatoes, basil, parmesan cheese, toasted italian bread

Gorgonzola & Arugula

toasted italian bread, chopped candied pecans, arugula, gorgonzola cheese

Fruit Display

seasonal assorted fresh fruit display

Fresh Grilled Vegetables

grilled zucchini, mushrooms, asparagus, squash, red peppers & olives

Caprese Insalata

fresh sliced mozzarella, ripe tomatoes, olive oil, basil, balsamic drizzle

International Cheese Display

imported & domestic cheeses, grapes

Antipasto

imported italian meats & cheeses, roasted red peppers, eggplant, zucchini & olives

Prosciutto & Melon

melon wrapped in parma prosciutto

PROTEINS 7

Arancini

pan fried risotto balls, peas, mozzarella, tomato sauce

Chicken Tenders

golden battered strips of chicken

Chicken Cordon Bleu

breaded bite sized balls

Filet Crostini

pan seared filet served over crostini with horseradish sour cream & roasted red pepper

Lollipop Lamb Chops

grilled and served with mint jelly

Meatballs

tomato sauce

Italian Sausage & Peppers

marinara sauce

SLIDERS 2

Chicken Parm

lightly breaded chicken breast, marinara, mozzarella

Meatball Parm

housemade meatball, marinara, melted mozzarella, parm cheese

SEAFOOD & RAW BAR 7

Mini Jumbo Lump Crabcakes

2 oz bite size jumbo lump crab cakes

Crab Stuffed Mushrooms

crab imperial stuffed mushrooms

Bacon Wrapped Scallops

applewood bacon, fresh scallops

Jumbo Fried Shrimp

fried golden brown, cocktail sauce & lemon

Oysters Rockefeller

baked & topped with bacon, spinach

Clams Casino

baked littlenecks, house casino mix

Shrimp Lejon

jumbo shrimp wrapped horseradish & bacon

RAW 4

Littleneck Clams

Oysters

james river, virginia

Oysters

seasonal du jour

Jumbo Chilled Shrimp

cocktail sauce & lemon garnish

TIER 1 OPTIONS 8

Pollo Marsala

medallions of chicken sautéed with marsala wine & sautéed mushrooms

Eggplant Parmigiana

homemade, egg battered, mozzarella cheese, sweet tomato sauce

Lasagna

homemade pasta, layers of ricotta cheese, sausage, mozzarella cheese, sweet tomato sauce

Mostaccioli Paesano

penne pasta, Italian sausage, pancetta, parmigiana, san marzano tomato sauce

Lasagna Verde

wheat pasta, spinach, mushrooms, asparagus, carrots, zucchini, ricotta, mozzarella, tomato sauce, onion bechamel

Gnocchi Sorrentina

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil

Chicken Alfredo

tender chicken strips in a creamy alfredo sauce, tossed with fettucelle, parmigiana cheese

Penne Romano

penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce

TIER II OPTIONS 8

Pollo Saltimbocca

medallions of chicken breast, parma prosciutto, melted mozzarella cheese, light marsala sauce

Tortelloni Primavera

cheese filled pasta, seasonal fresh vegetables, white cream sauce

Broccoli Rabe & Sausage

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, extra virgin olive oil

Pollo Parmigiana

medallions of chicken breast lightly breaded, topped with mozzarella cheese & tomato sauce

Pollo Piccata

medallions of chicken, capers, lemon butter sauce

Shrimp Scampi

jumbo shrimp sautéed, in a white wine garlic butter, linguine pasta

Mixed Sicilian

combination of fresh fishes, poached, garlic, EVO, lemon sauce, diced pimentos, capers, fresh herbs

Dolce Vita

fettucelle pasta, sautéed filet mignon tips, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce

TIER III OPTIONS 6

Lobster Fra Diavolo

homemade spaghetti, 6oz lobster tail sautéed in fra diavolo sauce, san marzano tomatoes

Filet Giuseppe

6oz filet, pan seared, chianti wine sauce, topped with jumbo lump crabmeat & shiitake mushrooms

Rack of Lamb

grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce

Flounder Francaise

flounder fillet sautéed in egg batter with lemon beurre blanc sauce

Salmon Imperial

baked, topped with crab imperial, lobster cream sauce

Veal Chop

16oz french cut and grilled, sautéed garlic, rosemary, EVOO, mashed potatoes, sautéed vegetables

PACKAGE A 11

Mixed Sicilian

combination of fresh fishes, poached, garlic, EVO, lemon sauce, diced pimentos, capers, fresh herbs

Salmon Imperial

baked, topped with crab imperial, lobster cream sauce

Farfalle & Pollo

farfalle pasta, grilled chicken strips, gorgonzola cream sauce, balsamic glaze drizzle

Gnocchi Gorgonzola

potato dumpling gnocchi, brussel sprouts, fried pancetta, with a gorgonzola cream sauce

Pollo Marsala

medallions of chicken, marsala wine, mushrooms

Pollo Francaise

medallions of chicken dipped in egg batter, topped with artichokes, lemon butter sauce

Ravioli Shrimp Aurora

cheese filled ravioli, shrimp, aurora cream sauce

Pollo Piccata

medallions of chicken, capers, lemon butter sauce

Baked Penne Bolognese

baked in our home made meat sauce topped with melted mozzarella cheese, aurora cream sauce

Tortelloni Asiago

cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

Mostaccioli Paesano

penne pasta, italian sausage, pancetta, parmigiano cheese, san marzano tomato sauce

PACKAGE B 10

Pollo Parmigiana

medallions of chicken breast lightly breaded, topped with mozzarella cheese & tomato sauce

Crab Ravioli

crab & cheese filled house made ravioli, creamy crab alfredo sauce

Stuffed Flounder

fillet of flounder stuffed with crab imperial and topped with light lobster sauce

Saltimbocca

medallions of chicken, prosciutto di parma, mozzarella cheese, marsala wine sauce

Stuffed Jumbo Shrimp

jumbo shrimp, topped with crab imperial, lobster sauce (2) per guest

Broccoli Rabe & Sausage

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, extra virgin olive oil

New Orleans Chicken

penne pasta, blackened chicken, tomatoes, bell peppers, creole cream sauce, asiago cheese, basil

Orecchiette Dolce Vita

tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce

Chicken & Shrimp

pan seared breast of chicken, topped with jumbo shrimp, fra diavolo sauce

Penne Santa Maria

penne pasta, sautéed jumbo shrimp & crabmeat, aurora cream sauce

DESSERT 5

Tiramisu

layered espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings

Pannetone Bread Pudding

warm vanilla sauce

Cannoli

homemade traditional preparation | flavors available: chocolate chip ricotta, chocolate or vanilla

Double Chocolate Cake

chocolate lover's dream come true

New York Cheesecake

homemade ricotta cheesecake

BAR OPTIONS 5

Cash Bar

guests pay for all alcoholic beverages

Consumption Bar

determined by the amount of drinks consumed, final bill is presented at the end of the function, 21% gratuity added

Beer & Wine Bar

includes all domestic & imported beers, house wines; per guest for three hours

\$24.00

House Bar

includes, all draft and bottled domestic beer, house wines, smirnoff, captain morgan, bacardi, titos, tanqueray, jack daniels; per guest for three hours

\$30.00

Premium Bar

includes, all draft and imported bottled beer, house wines, house bar items, crown royal, grey goose, belvedere; per guest for three hours

\$35.00