



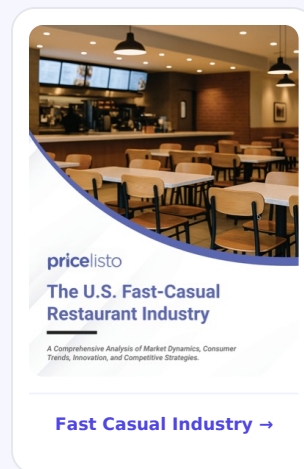
Trattoria 35

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Menu Prices — October 24, 2026

Trattoria 35 menu with prices in United States, updated November 2021: 234 items across 28 categories, prices from \$3.00 to \$150.00.

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Trattoria 35 Menu with Prices (United States)

Trattoria 35 menu with prices in United States, updated November 2021: 234 items across 28 categories, prices from \$3.00 to \$150.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/trattoria-35

Menu categories: Most Ordered · APPETIZERS · ZUPPE & INSALATE - ZUPPE · ZUPPE & INSALATE - INSALATE · PASTA AL FORNO · PASTAS · ENTREES · GRILLED SPECIALTIES · BRICK OVEN PIZZA · PIZZA RUSTICA · CONTORNI (SIDES) · DESSERT · TAKE OUT BEVERAGES · CATERING APPS - HALF TRAY APPS · CATERING APPS - FULL TRAY APPS · CATERING SALADS - 1/2 TRAY SALADS · CATERING SALADS - FULL TRAY SALADS · CATERING PASTA - HALF TRAY PASTA · CATERING PASTA - FULL TRAY PASTA · CATERING PASTA AL FORNO - HALF TRAY PASTA AL FORNO · CATERING PASTA AL FORNO - FULL TRAY PASTA AL FORNO · CATERING ENTREE - HALF TRAY ENTREE · CATERING ENTREE - FULL TRAY ENTREE · CATERING SEAFOOD - HALF TRAY SEAFOOD - HALF TRAY SEAFOOD · CATERING SEAFOOD - FULL TRAY SEAFOOD · CATERING VEGETABLE - HALF TRAY VEGETABLE · CATERING VEGETABLE - FULL TRAY VEGETABLE · CATERING DESSERT

Most Ordered

ITEM	PRICE
Tiramisu Layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa powder.	\$9.00
Penne alla Vodka Une sauce tomate enrichie d'une touche de crème et relevée par une note de vodka.	\$20.00
Farfalle alla 35 Pâtes en forme de nœud papillon, accompagné de poulet poêlé, saucisse émietlée, épinards frais et mozzarella, baignés da...	\$23.00
Chicken Parmigiana Breaded chicken breast topped with marinara sauce and melted mozzarella cheese, garnished with fresh parsley, served wit...	\$26.00
Fettucine Alredo Fettuccine pasta coated in a creamy Alfredo sauce, topped with grated Parmesan cheese.	\$20.00
Insalata Mista Baby mixed greens, tomatoes, granny smith apple, walnuts, gorgonzola cheese, with white balsamic vinaigrette.	\$16.00
Linguini con Vongole Linguini pasta served with a generous helping of clams, typically sautéed with garlic, olive oil, and a splash of white...	\$24.00
Regina Margherita Tomato, mozzarella and fresh basil.	\$16.00
Side of MeatBalls De tendres boulettes de viande servies en accompagnement, idéales pour rehausser votre repas de saveurs.	\$10.00
Caesar Classico Laitue romaine croquante mariée à des croûtons à l'ail dorés et rehaussée de fines lamelles de parmigiano reggiano, le t...	\$16.00
Garlic Bread Crisp, buttery toasted bread infused with aromatic garlic and herbs.	\$8.00
Trofie Basil Pesto Grilled chicken, basil, pesto and toasted pine nuts.	\$23.00

APPETIZERS

ITEM	PRICE
Eggplant Rollatini Delicious eggplant stuffed with ricotta, mozzarella, and tomato sauce, baked to perfection.	\$19.00
Ravioli Fritti Pan fried cheese filled ravioli.	\$17.00
Calamari Fritti Tender golden fried calamari served with our homemade marinara sauce.	\$20.00

ITEM	PRICE
Mozzarella Corozza Breaded and fried, typically includes a filling of mozzarella cheese, often served with a side of tomato sauce.	\$19.00
Chicken Fingers and Fries Crispy golden chicken tenders served with a side of delectably seasoned fries.	\$16.00
Calamari Arrabbiata Golden fried calamari finished in a spicy red sauce.	\$20.00
Cauliflower Alla Carolina Chou-fleur rôti au Parmigiano, accompagné d'oignons caramélisés et de morceaux de saucisse, le tout couronné de chapelur...	\$19.00
Clams on the Half Shell Servies frais directement sur leur coquille, ces palourdes sont ouvertes à la demande. Elles viennent généralement avec...	\$19.00
Classic Freddo Assorted Italian meats and cheeses, accompanied by marinated olives and roasted peppers, lightly dressed with extra virg...	\$21.00
Cozze Posillipo Sautéed mussels in a marinara sauce or garlic and olive oil herb brodino.	\$20.00
Fried Zucchini Lightly battered and fried in olive oil herb brodino.	\$17.00
Funghi Ripieni Stuffed mushrooms.	\$18.00
Mozzapesto Fresh mozzarella, basil pesto infused olive oil, fresh ripe vine tomatoes, roasted red peppers.	\$19.00
Polenta Alla Griglia Grilled polenta slices topped with chunks of tender veal and wild mushrooms.	\$19.00
Baked Clams Oreganata Dozen Whole clams on the half shell, topped with a mixture of seasoned breadcrumbs and oregano, then baked.	\$19.00
Baked Clams Oreganta Half Dozen Baked clams oreganta, featuring a half dozen littleneck clams topped with seasoned breadcrumbs and hints of oregano, bak...	\$14.00

ZUPPE & INSALATE - ZUPPE

ITEM	PRICE
Stracciatella Romana Soupe légère aux œufs et épinards, rehaussée de tortellini au fromage.	\$10.00
Zuppa di Lenticchie Un savoureux potage de lentilles doucement mijotées avec des herbes fraîches, parfait pour réchauffer les journées fraîc...	\$10.00
Zuppa di Scarola e Pollo Escarole, chicken and white bean soup.	\$11.00
Pasta Fagolie Cannellini beans and ditalini pasta in a savory tomato broth, often seasoned with garlic and herbs, garnished with Parmi...	\$10.00
Tortellini in Brodo Cheese tortellini and petite peas in chicken broth.	\$11.00

ZUPPE & INSALATE - INSALATE

ITEM	PRICE
35 Salad Our house salad - iceberg lettuce, chopped cucumber, tomato, piemento, black and green olives, topped with shredded mozz...	\$15.00
Impazzita Mesculin greens, avocado, candied walnuts, tomatoes, chopped cucumbers, red onion, spicy chicken cutlet, crumbled gorgon...	\$19.00

ITEM	PRICE
Insalata Mista (ZUPPE & INSALATE - INSALATE)	\$16.00
Baby mixed greens, tomatoes, granny smith apple, walnuts, gorgonzola cheese, with white balsamic vinaigrette.	
Insalata Frutti di Mare	\$21.00
Marinated seafood salad in a lemon and extra virgin olive oil.	
Insalata Spinaci	\$16.00
Baby leaf spinach, grape tomatoes, walnuts, smoked applewood bacon, goat cheese, in a warm balsamic vinaigrette.	
Caesar Classico (ZUPPE & INSALATE - INSALATE)	\$16.00
Un lit de laitue romaine croquante, accompagné de croûtons à l'ail croustillants, le tout parsemé de fins copeaux de par...	
Princess Salad	\$18.00
Un mélange croquant de laitue romaine, accompagné de poulet mariné au balsamique, amandes effilées, tomates en dés, cann...	

PASTA AL FORNO

ITEM	PRICE
Lasagna alla 35	\$25.00
Baked homemade, veal, beef and pork lasagna topped with mozzarella.	
Ravioli	\$20.00
Ricotta filled homemade ravioli with tomato sauce and mozzarella.	
Baked Ziti	\$20.00
Tender Ziti Pasta in a Rich Tomato Sauce, Baked with Mozzarella Cheese	
Manicotti	\$20.00
Ricotta filled crepe baked with mozzarella cheese and topped with tomato sauce.	

PASTAS

ITEM	PRICE
Penne alla Vodka (PASTAS)	\$20.00
Tomato sauce with a dash of cream and a splash of vodka.	
Fettucine Alredo (PASTAS)	\$20.00
Fettuccine pasta coated in a creamy Alfredo sauce, topped with grated Parmesan cheese.	
Orecchiette Broccoli Rabe	\$23.00
Sautéed in our garlic and olive oil brodino.	
Linguini con Vongole (PASTAS)	\$24.00
Linguini pasta served with a generous helping of clams, typically sautéed with garlic, olive oil, and a splash of white...	
Linguini Mare Bello	\$30.00
Une généreuse portion de linguini accompagnée de crevettes, de calamars, de pétoncles, de moules et de palourdes, le tou...	
Spaghetti Carbonara	\$23.00
Lardons italiens, œufs, petits pois, une pointe de crème.	
Farfalle al Salmone	\$24.00
Fresh salmon, petite peas, shiitake mushrooms in a pink sauce.	
Trofie Basil Pesto (PASTAS)	\$23.00
Grilled chicken, basil, pesto and toasted pine nuts.	
Rigatoni alla Michael	\$21.00
Hearty meat sauce topped with warm ricotta.	
Cavatelli con Salsiccia	\$23.00
Crumbled sausage, asparagus tips, tomato and a touch of cream.	
Farfalle Saffron	\$24.00
Grilled chicken and shrimp, diced tomato, fresh baby leaf spinach in a saffron garlic and olive oil brodino.	

ITEM	PRICE
Meatballs Zucchini Linguini Spirals of zucchini linguini paired with homemade meatballs, typically served with a marinara sauce and a sprinkle of pa...	\$24.00
Rigatoni Gamberetto Rigatoni pasta served with sautéed shrimp, typically includes garlic, onion, and a mildly spicy Napoli sauce.	\$23.00
Shrimp Zucchini Linguini Linguini tossed with sautéed shrimp and zucchini, typically includes a light sauce of garlic and olive oil.	\$24.00
Farfalle alla 35 (PASTAS) Farfalle en forme de nœuds papillon accompagné de poulet poêlé et de saucisse émietlée. Ajoutez-y des feuilles d’épinard...	\$23.00
Pink Sauce Zucchini Linguini Linguini enrobé dans une sauce rose onctueuse, accompagnée de tendres morceaux de courgettes sautées.	\$20.00
ENTREES	

ITEM	PRICE
Chicken Francese Egg-battered chicken breast sautéed in a delicate lemon, butter, and white wine sauce.	\$26.00
Chicken Marsala Grilled chicken breast with mushrooms in a Marsala wine sauce.	\$26.00
Chicken Parmigiana (ENTREES) Breaded chicken breast topped with marinara sauce and melted mozzarella cheese, garnished with fresh parsley, served wit...	\$26.00
Shrimp Francese Egg-battered shrimp sautéed in a sauce of lemon, butter, and white wine.	\$28.00
Chicken Capricioso Breaded chicken breast, lightly fried, then topped with a fresh salad of arugula, tomatoes, and red onions, dressed with...	\$26.00
Chicken Scarpariello on the Bone Sautéed chicken on the bone with sausage and onions in a light brown sauce.	\$29.00
Chicken Sorrentino Chicken breast topped with prosciutto, eggplant, melted mozzarella in a brown sauce with a touch of tomato sauce	\$29.00
Eggplant Parmigiana Classic Italian dish with layers of breaded eggplant, rich tomato sauce, and melted cheese.	\$24.00
Shrimp Oreganata Des crevettes juteuses recouvertes de chapelure à l'italienne, mijotées dans une sauce au beurre, à l'ail et au citron.	\$28.00
Shrimp Parmigiana Des crevettes délicatement panées, nappées d'une sauce marinara riche et garnies de fromage fondu, généralement accompag...	\$28.00
Shrimp Scampi Jumbo shrimp sautéed with garlic, lemon and fresh herbs.	\$28.00
Veal Ala 35 Veal prepared in a unique style, possibly involving a signature blend of ingredients or a special cooking technique, typ...	\$30.00
Veal Francese Egg-battered veal, sautéed and served in a delicate sauce of lemon, white wine, and butter.	\$30.00
Veal Limone Veal lightly sautéed, typically includes a delicate lemon and white wine sauce with capers and artichokes.	\$30.00
Veal Parmigiana Tender veal cutlet, with rich tomato sauce, and melted Parmesan – classic Italian comfort.	\$30.00
Trio Classico Breaded chicken cutlets topped with marinara sauce and melted mozzarella, accompanied by mashed potatoes and a medley of...	\$27.00
Veal Capricioso Veal capricioso typically includes a lightly breaded veal cutlet, sautéed and topped with a vibrant mix of arugula, fres...	\$30.00

GRILLED SPECIALTIES

ITEM	PRICE
<div>Stuffed Salmon Special</div> <div>Served with peppers, mushrooms and onions, marinated with our special blend of spices.</div>	\$38.00
<div>Salmon</div> <div>Saumon frais nappé d'une sauce citronnée maison, accompagné de légumes variés.</div>	\$28.00

BRICK OVEN PIZZA

ITEM	PRICE
<div>Regina Margherita (BRICK OVEN PIZZA)</div> <div>Tomate juteuse, mozzarella fondante et basilic frais, cuits à la perfection dans notre four à briques.</div>	\$16.00
<div>Buffalo Chicken Pizzetta</div> <div>Tender pieces of chicken and mozzarella in our creamy buffalo blue cheese sauce.</div>	\$18.00
<div>Caesar Salad Pizza</div> <div>Whole wheat crust topped with our classic tossed caesar, grilled chicken and shavings of parmigiano reggiano.</div>	\$18.00
<div>Funghi</div> <div>Tomato, mozzarella and wild mushrooms.</div>	\$17.00
<div>Ortolana</div> <div>Oven roasted vegetables, topped with tomato sauce and fresh mozzarella.</div>	\$15.00
<div>Quattro Stagioni</div> <div>Tomato, mozzarella, wild mushrooms, artichokes, olives, prosciutto di parma.</div>	\$18.00
<div>Salsiccia e Spinaci</div> <div>Crumbled sausage, baby leaf spinach, tomato and mozzarella.</div>	\$17.00
<div>Focaccia Robiola</div> <div>Imported robiola cheese topped with white truffle oil.</div>	\$21.00
<div>Pizzetta Integrale</div> <div>Whole wheat pizza margherita.</div>	\$16.00

PIZZA RUSTICA

ITEM	PRICE
<div>Classica</div> <div>Tranches de tomates juteuses et mozzarella crémeuse accompagnées de basilic frais.</div>	\$20.00
<div>Della Nonna</div> <div>Une pizza évoquant la cuisine italienne avec sa sauce tomate maison et sa mozzarella fondante. Garnie de légumes du pota...</div>	\$21.00

CONTORNI (SIDES)

ITEM	PRICE
<div>Side of MeatBalls (CONTORNI (SIDES))</div> <div>Tasty meatballs served on the side, perfect for a flavorful addition to your meal.</div>	\$10.00
<div>Garlic Bread (CONTORNI (SIDES))</div> <div>Crisp, buttery toasted bread infused with aromatic garlic and herbs.</div>	\$8.00
<div>Mashed Potatoes</div> <div>Creamy, buttery whipped potatoes, perfectly seasoned for a comforting side dish.</div>	\$8.00
<div>Potato Croquettes</div> <div>Breaded and fried mashed potato balls, often mixed with herbs and cheese for added flavor.</div>	\$9.00

ITEM	PRICE
Broccoli di Rabe Italian bitter broccoli sautéed with garlic and extra virgin olive oil, often finished with a sprinkle of hot pepper fla...	\$11.00
Escarole white beans, garlic, oil Escarole and white beans sautéed with garlic in olive oil.	\$11.00
Parmigiano Rice Rice gently tossed with grated Parmigiano cheese, typically includes a hint of garlic and a drizzle of olive oil for add...	\$8.00
Side of Pasta Side of pasta typically includes classic Italian pasta such as spaghetti or penne, lightly tossed with a traditional mar...	\$10.00
Baby Leaf Spinach Feuilles tendres d'épinards légèrement sautées à l'ail et à l'huile d'olive extra vierge, créant un accompagnement simpl...	\$10.00
Broccoli Des bouquets de brocoli frais, subtilement cuits à la vapeur pour maintenir leur goût savoureux et leur valeur nutritive...	\$8.00

DESSERT

ITEM	PRICE
Tiramisu (DESSERT) Layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa powder.	\$9.00
Nutella Cannoli Crispy cannoli shells filled with a rich Nutella and ricotta mixture, often garnished with chocolate chips and a hint of...	\$11.00
Cannoli Flaky pastry filled with a delightful creamy filling, perfect for satisfying your sweet tooth.	\$8.00
Cocunut Nutella Pizza Pizza crust topped with a generous layer of Nutella and sprinkled with toasted coconut flakes.	\$14.00
Tartufo Luxurious Italian Gelato, encased in a rich chocolate shell.	\$9.00
Creme Brulee Crème onctueuse à la vanille, soigneusement dissimulée sous une fine couche de sucre caramélisé.	\$9.00
Italian Cheesecake Creamy Italian cheesecake with a rich, crumbly topping and chunks of sweet, baked apples.	\$9.00
Chocolate Mousse Cake Decadent chocolate mousse cake with a rich and velvety texture.	\$9.00

TAKE OUT BEVERAGES

ITEM	PRICE
TAKE OUT SPRITE CAN Sprite in a can is a crisp, lemon-lime soda offering a refreshing burst of citrus flavor in a convenient format.	\$3.00
TAKE OUT COKE CAN A single can of cola, offering a crisp and refreshing carbonated drink with a sweet taste.	\$3.00
TAKE OUT DIET COKE CAN Diet Coke in a can, offering a sugar-free cola experience with zero calories.	\$3.00

Most Ordered

ITEM	PRICE
1/2 Tray Penne Vodka Penne pasta coated in creamy vodka sauce, topped with grated Parmesan cheese.	\$50.00

ITEM	PRICE
1/2 Tray Farfalle Alla 35 Bow-tie pasta with creamy tomato sauce, fresh mozzarella, and a sprinkle of grated Parmesan cheese.	\$55.00
1/2 Tray Cavatelli Con Salsiccia Tender cavatelli pasta with Italian sausage, tossed in a rich tomato sauce and garnished with fresh herbs.	\$55.00
Half Tray Meatball Parmigiana Covered in marinara sauce and melted mozzarella, the meatballs are garnished with fresh herbs and served with sautéed ca...	\$60.00
Full Tray Linguine Mare Bello Linguine enrobées de calamars, palourdes, crevettes et moules, nappées d'une sauce tomate généreuse, rehaussées par une...	\$120.00
Half Tray Chicken Cutlet Parmigiana Breaded chicken cutlets, topped with marinara sauce and melted parmesan cheese.	\$65.00
1/2 Tray Caesar Salad Romaine lettuce, croutons, and parmesan cheese, all tossed together with a classic Caesar dressing.	\$50.00
1/2 Tray Insalata Mista Mixed greens typically tossed with a selection of vegetables such as tomatoes and cucumbers, dressed in olive oil and ba...	\$50.00
1/2 Tray Princess Salad A mix of fresh greens adorned with a selection of royal toppings, typically includes a variety of vegetables, cheese, an...	\$60.00
1/2 Tray Fried Four Cheese Ravioli Raviolis garnis de quatre fromages, enrobés d'une fine chapelure, puis frits jusqu'à une texture croustillante. À savour...	\$50.00
Half Tray Lasagna alla 35 Layers of pasta with a special blend of cheeses and a savory meat sauce, named in honor of the restaurant's tradition.	\$70.00
Half Tray Manicotti Manicotti pasta tubes filled with ricotta and herbs, baked in a rich marinara sauce.	\$55.00

CATERING APPS - HALF TRAY APPS

ITEM	PRICE
1/2 Tray Potato Croquettes Half tray of potato croquettes, breaded and deep-fried, typically includes mashed potatoes, cheese, and seasonings. Serv...	\$50.00
1/2 Tray Chicken Fingers Breaded chicken tenders typically accompanied by a dipping sauce, arranged in a half tray.	\$50.00
1/2 Tray Calamari Arrabbiata Calmars frits à la perfection, enrobés d'une sauce arrabbiata épicée avec des poivrons cerises et une touche d'ail, prés...	\$65.00
1/2 Tray Fried Four Cheese Ravioli (CATERING APPS - HALF TRAY APPS) Four varieties of cheese encased in ravioli, lightly breaded and fried, typically served with a marinara sauce for dippi...	\$50.00
1/2 Tray Mini Rice Balls Mini rice balls, typically consisting of Arborio rice, filled with a blend of cheeses and often served with a side of ma...	\$50.00
1/2 Tray Stuffed Mushrooms Mushrooms filled with a blend of breadcrumbs, herbs, and possibly meat or seafood, baked until tender.	\$55.00
1/2 Tray Calamari Fritti Fresh calamari lightly coated and fried, served with marinara sauce and lemon wedges.	\$65.00
1/2 Tray Classic Antipasto A selection of Italian meats, cheeses, and possibly some vegetables, typically served as a starter.	\$75.00
1/2 Tray Clams Oreganata Fines clams, nappées de chapelure parfumée, cuites au four et agrémentées d'ail et d'une touche de citron. Présenté en d...	\$65.00

CATERING APPS - FULL TRAY APPS

ITEM	PRICE
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Full Tray Calamari Fritti	\$120.00
Crispy fried calamari, typically served with a spicy marinara sauce and lemon wedges.	
Full Tray Chicken Fingers	\$90.00
Breaded chicken tenders, typically accompanied by a dipping sauce, prepared for a group setting.	
Full Tray Classic Antipasto	\$140.00
A full tray classic antipasto typically includes an assortment of Italian cured meats, cheeses, olives, and various gril...	
Full Tray Fried Four Cheese Ravioli	\$90.00
Golden-brown ravioli stuffed with a blend of four cheeses, topped with marinara sauce and garnished with fresh herbs.	
Full Tray Mini Rice Balls	\$90.00
Découvrez nos mini arancini siciliens, farcis d'un mélange de fromages savoureux et de sauce tomate fraîche, délicatemen...	
Full Tray Potato Croquettes	\$90.00
Mashed potatoes mixed with grated cheese and seasonings, rolled in breadcrumbs, and deep-fried to a golden crisp.	
Full Tray Stuffed Mushrooms	\$100.00
Mushrooms generously filled with a blend of breadcrumbs, herbs, and garlic, baked until golden. Ideal for large gatherin...	
Full Tray Calamari Arrabbiata	\$120.00
Golden fried calamari tossed with cherry peppers in a robust arrabbiata sauce, typically includes a spicy blend of tomat...	
Full Tray Clams Oreganata	\$120.00
Whole clams generously topped with seasoned breadcrumbs and baked, typically including hints of garlic and lemon, presen...	

CATERING SALADS - 1/2 TRAY SALADS

ITEM	PRICE
1/2 Tray Caesar Salad (CATERING SALADS - 1/2 TRAY SALADS)	\$50.00
Romaine lettuce, croutons, and parmesan cheese, all tossed together with a classic Caesar dressing.	
1/2 Tray Insalata Mista (CATERING SALADS - 1/2 TRAY SALADS)	\$50.00
Mixed greens typically tossed with a selection of vegetables such as tomatoes and cucumbers, dressed in olive oil and ba...	
1/2 Tray Princess Salad (CATERING SALADS - 1/2 TRAY SALADS)	\$60.00
A mix of fresh greens adorned with a selection of royal toppings, typically includes a variety of vegetables, cheese, an...	
1/2 Tray Caesar Salad W/Chicken	\$65.00
Crisp romaine lettuce tossed with Caesar dressing, topped with garlic croutons, parmesan cheese, and sliced grilled chic...	
1/2 Tray Insalata Spinaci	\$50.00
Baby spinach, green apples, strawberries, and goat cheese, tossed in balsamic vinaigrette.	
1/2 Tray Seafood Salad	\$90.00
Calamars, crevettes et scungilli se retrouvent harmonieusement mélangés avec des olives et du céleri croquants, rehaussé...	

CATERING SALADS - FULL TRAY SALADS

ITEM	PRICE
Full Tray Caesar Salad W/Chicken	\$90.00
Romaine lettuce tossed with Caesar dressing, topped with grilled chicken, croutons, and freshly grated Parmesan cheese.	
Full Tray Insalata Mista	\$70.00
Mixed greens, tomatoes, cucumbers, and onions, typically tossed in a light vinaigrette.	
Full Tray Insalata Spinaci	\$75.00
Baby spinach typically includes green apples, strawberries, goat cheese, and is dressed with balsamic vinaigrette.	
Full Tray Princess Salad	\$80.00
Grilled chicken strips, fresh mixed greens, sliced avocado, juicy tomatoes, and crumbled feta cheese, topped with a ligh...	
Full Tray Seafood Salad	\$100.00
A medley of seafood, typically including calamari, shrimp, and other oceanic delights, mixed with crisp vegetables, oliv...	

ITEM	PRICE
Full Tray Caesar Salad	\$70.00
Feuilles de laitue romaine croquantes mélangées avec des croûtons dorés et du fromage parmesan râpé, le tout enveloppé d...	

CATERING PASTA - HALF TRAY PASTA

ITEM	PRICE
1/2 Tray Penne Vodka (CATERING PASTA - HALF TRAY PASTA)	\$50.00
Penne pasta coated in creamy vodka sauce, topped with grated Parmesan cheese.	
1/2 Tray Cavatelli Con Salsiccia (CATERING PASTA - HALF TRAY PASTA)	\$55.00
Tender cavatelli pasta with Italian sausage, tossed in a rich tomato sauce and garnished with fresh herbs.	
1/2 Tray Farfalle Alla 35 (CATERING PASTA - HALF TRAY PASTA)	\$55.00
Bow-tie pasta with creamy tomato sauce, fresh mozzarella, and a sprinkle of grated Parmesan cheese.	
1/2 Tray Fresh Fettucine Alfredo	\$45.00
Fresh fettuccine pasta tossed in a classic creamy alfredo sauce, typically garnished with parsley.	
1/2 Tray Orrechiette Broccoli Rabe	\$50.00
Orecchiette mêlé avec du brocoli rabe, poêlé à l'ail et à l'huile d'olive pour une harmonie de saveurs simples et authe...	
1/2 Tray Linguine Vongole Bianco	\$65.00
Faux	
1/2 Tray Orrechiette Broccoli Rabe w/ Sausage	\$55.00
Orecchiette pasta, known for its "little ears" shape, tossed with broccoli rabe and sausage, sautéed in garlic and olive...	
1/2 Tray Penne Bolognese	\$55.00
Penne pasta enveloped in a rich and hearty bolognese sauce, traditionally made with ground meat and tomatoes.	
1/2 Tray Rigatoni Filetto Di Pomodoro	\$45.00
Rigatoni pasta tossed with a sauce of fresh plum tomatoes, onions, and prosciutto, typically includes olive oil.	
1/2 Tray Spaghetti With Meatballs	\$65.00
Spaghetti served with hand-rolled meatballs, typically simmered in a classic marinara sauce.	
1/2 Tray Trofie Basil Pesto	\$60.00
Des fins et courts morceaux de trofie enrobés d'une sauce pesto au basilic vibrant, ponctués de pignons grillés et agrém...	
1/2 Tray Linguine Vongole Rosso	\$65.00
Linguine pasta served with sautéed little neck clams in a traditional marinara sauce, typically including garlic and her...	
1/2 Tray Penne Marinara	\$45.00
Penne pasta tossed in a classic marinara sauce, featuring a blend of tomatoes, garlic, and herbs.	

CATERING PASTA - FULL TRAY PASTA

ITEM	PRICE
Full Tray Farfalle Alla 35	\$100.00
Bow-tie pasta with rich tomato sauce, fresh mozzarella, and a sprinkle of grated Parmesan cheese.	
Full Tray Linguine Mare Bello (CATERING PASTA - FULL TRAY PASTA)	\$120.00
Linguine with calamari, clams, shrimp, and mussels in a rich tomato sauce, garnished with fresh parsley.	
Full Tray Orrechiette Broccoli Rabe and Sausage	\$100.00
Petites pâtes orecchiette mélangées avec du brocoli rabe et des morceaux de saucisse, le tout parfumé d’ail et rehaussé...	
Full Tray Penne Vodka	\$90.00
Penne pasta served in a creamy vodka sauce, typically includes a blend of tomatoes and cream.	
Full Tray Bolognese	\$100.00
A generous tray of pasta enveloped in a traditional bolognese sauce, made with ground meats and simmered with tomatoes a...	
Full Tray Cavatelli con Salsiccia	\$100.00
Tender cavatelli pasta with savory sausage, green beans, and a rich tomato sauce, topped with grated Parmesan cheese.	

ITEM	PRICE
Full Tray Fresh Fettuccine Alfredo Fresh fettuccine pasta tossed in a creamy alfredo sauce, traditionally garnished with parmesan cheese.	\$90.00
Full Tray Orrechiette Broccoli Rabe Orrechiette accompagnées de brocoli rabe sautées à la perfection, relevés par une touche d'ail et une généreuse dose d'h...	\$90.00
Full Tray Rigatoni Marinara Rigatoni pasta in a rich marinara sauce, garnished with fresh herbs.	\$80.00
Full Tray Spaghetti with Meatballs Spaghetti served with hand-rolled meatballs, typically includes a rich marinara sauce.	\$100.00
Full Tray Trofie Basil Pesto With Chicken Trofie pasta tossed with basil pesto sauce and topped with pieces of chicken.	\$100.00
Full Tray Linguine Vongole Bianco Linguine pasta tossed with littleneck clams, typically includes garlic, olive oil, and a white wine sauce.	\$110.00
Full Tray Linguine Vongole Rosso Linguine enveloppé de palourdes sautées dans une sauce marinara pleine de caractère, offrant la quintessence d'un plat d...	\$110.00

CATERING PASTA AL FORNO - HALF TRAY PASTA AL FORNO

ITEM	PRICE
Half Tray Lasagna alla 35 (CATERING PASTA AL FORNO - HALF TRAY PASTA AL FORNO) Layers of pasta with a special blend of cheeses and a savory meat sauce, named in honor of the restaurant's tradition.	\$70.00
Half Tray Manicotti (CATERING PASTA AL FORNO - HALF TRAY PASTA AL FORNO) Manicotti pasta tubes filled with ricotta and herbs, baked in a rich marinara sauce.	\$55.00
Half Tray Baked Ziti Ziti pasta mixed with a house-made marinara sauce and a generous blend of cheeses, oven-baked to achieve a golden top.	\$55.00
Half Tray Ravioli Raviolis garnis d'un mélange de fromages, baignés dans une sauce marinara traditionnelle.	\$55.00

CATERING PASTA AL FORNO - FULL TRAY PASTA AL FORNO

ITEM	PRICE
Full Tray Lasagna Alla 35 Oven-baked layers of pasta filled with a blend of cheeses, seasoned ground meat, and covered in a rich tomato sauce.	\$110.00
Full Tray Ravioli Ravioli filled with a blend of cheeses, typically served in a classic marinara sauce.	\$100.00
Full Tray Baked Ziti Ziti pasta mixed with a homemade marinara sauce and a blend of ricotta, parmesan, and mozzarella cheeses, then oven-bake...	\$90.00
Full Tray Manicotti Pasta crepes filled with a blend of cheeses, typically ricotta, and covered in a rich tomato sauce.	\$100.00

CATERING ENTREE - HALF TRAY ENTREE

ITEM	PRICE
Half Tray Chicken Cutlet Parmigiana (CATERING ENTREE - HALF TRAY ENTREE) Breaded chicken cutlets, topped with marinara sauce and melted parmesan cheese.	\$65.00
Half Tray Chicken Francese Egg-battered chicken breast sautéed in a lemon butter white wine sauce.	\$65.00
Half Tray Chicken Marsala Chicken breast sautéed with mushrooms, typically includes a rich marsala wine sauce.	\$65.00

ITEM	PRICE
Half Tray Chicken Picatta Sautéed chicken breast with a lemon butter white wine sauce, garnished with capers.	\$65.00
Half Tray Eggplant Parmesan Slices of breaded eggplant layered with marinara sauce and melted cheeses, typically includes parmesan and mozzarella.	\$60.00
Half Tray Eggplant Rollatini Tranches fines d'aubergines enroulées autour d'un mélange crémeux de ricotta et d'herbes, nappées d'une sauce marinara.	\$60.00
Half Tray Meatball Parmigiana (CATERING ENTREE - HALF TRAY ENTREE) Covered in marinara sauce and melted mozzarella, the meatballs are garnished with fresh herbs and served with sautéed ca...	\$60.00
Half Tray Sausage and Peppers Italian sausage sautéed with bell peppers and onions, simmered in a light tomato sauce.	\$55.00
Half Tray Veal Capricioso Breaded veal cutlet, typically topped with arugula, cherry tomatoes, red onion, and shaved parmesan, dressed with olive...	\$80.00
Half Tray Veal Francese Egg-battered veal scallopini, sautéed and served in a lemon butter white wine sauce.	\$80.00
Half Tray Veal Parmigiana Tender veal cutlets, pan-fried to a crisp golden brown, nestled under a rich marinara sauce and a layer of gooey provolo...	\$80.00
Half Tray Sausage Escarole and Cannellini Beans Saucisse italienne sautée avec de l'escarole et des haricots cannellini, généralement cuits avec de l'ail et de l'huile...	\$60.00
Half Tray Veal Marsala Tender veal cutlets in a rich Marsala wine sauce, accompanied by roasted potato wedges, green beans, and glazed carrots.	\$80.00

CATERING ENTREE - FULL TRAY ENTREE

ITEM	PRICE
Full Tray Chicken Cutlet Parmigiana Breaded chicken cutlets topped with marinara sauce and melted parmesan cheese, typically served in a generous portion su...	\$100.00
Full Tray Chicken Francese Tender chicken breasts in a lemon-butter sauce, served with roasted potatoes, green beans, and carrots.	\$100.00
Full Tray Chicken Marsala Poulet sauté accompagné de champignons, nappé d'une sauce au vin Marsala, servi en grande portion dans un plateau comple...	\$100.00
Full Tray Chicken Piccata Sautéed chicken breast in a lemon, white wine, and butter sauce with capers, typically served over capellini pasta.	\$100.00
Full Tray Italian Sausage, Peppers, and Onions Italian sausage, peppers, and onions, typically includes a generous portion of sweet Italian sausage sautéed with a mix...	\$95.00
Full Tray Meatball Parmigiana Hand-rolled meatballs topped with marinara sauce and melted parmesan cheese, served in a full tray.	\$95.00
Full Tray Sausage and Broccoli Rabe Sausage and broccoli rabe sautéed with garlic and olive oil, served in a full tray.	\$95.00
Full Tray Veal Capricioso Breaded veal cutlets, typically accompanied by a fresh salad of arugula, tomatoes, red onions, and a dressing of extra v...	\$140.00
Full Tray Veal Francese Egg-battered veal cutlets, sautéed in a delicate lemon and white wine butter sauce.	\$140.00
Full Tray Veal Marsala Tender veal medallions sautéed with a variety of mushrooms, typically includes a rich marsala wine sauce.	\$140.00
Full Tray Veal Parmigiana Lightly breaded veal cutlets, topped with marinara sauce and melted cheese, typically includes a generous portion suitab...	\$140.00
Full Tray Eggplant Parmigiana Layers of thinly sliced eggplant, coated in breadcrumbs and fried, then layered with marinara sauce and mozzarella chees...	\$95.00

ITEM	PRICE
<div><div>Full Tray Eggplant Rollatini</div><div>Tranches d'aubergine panées, enroulées autour d'un mélange crémeux de ricotta et d'herbes, nappées d'une sauce marinara.</div></div>	\$95.00
CATERING SEAFOOD - HALF TRAY SEAFOOD - HALF TRAY SEAFOOD	
ITEM	PRICE
<div><div>Half Tray Shrimp Parmigiana</div><div>Breaded shrimp layered with marinara sauce and melted mozzarella cheese, typically served as a generous portion suitable...</div></div>	\$90.00
<div><div>Half Tray Shrimp Francese</div><div>Egg-battered shrimp sautéed in a lemon and white wine sauce.</div></div>	\$90.00
<div><div>Half Tray Shrimp Scampi</div><div>Shrimp scampi in a half tray, typically includes sautéed shrimp in a garlic, lemon, and white wine sauce served over lin...</div></div>	\$90.00
<div><div>Half Tray Sea Bass</div><div>Sea bass, typically prepared with a blend of Mediterranean herbs and olive oil, may include a light accompaniment of veg...</div></div>	\$90.00
<div><div>Half Tray Salmon</div><div>Saumon cuit au four agrémenté d'un mélange parfumé d'herbes et d'épices, pour exalter ses saveurs authentiques.</div></div>	\$90.00
CATERING SEAFOOD - FULL TRAY SEAFOOD	
ITEM	PRICE
<div><div>Full Tray Shrimp Francese</div><div>Egg-battered shrimp sautéed in a lemon, butter, and white wine sauce, typically served in a generous portion suitable fo...</div></div>	\$150.00
<div><div>Full Tray Shrimp Parmigiana</div><div>Shrimp parmigiana in a full tray typically includes breaded shrimp layered with marinara sauce and melted parmesan chees...</div></div>	\$150.00
<div><div>Full Tray Shrimp Scampi</div><div>Shrimp sautéed with garlic and white wine, typically includes lemon and parsley, served over linguine.</div></div>	\$150.00
<div><div>Full Tray Linguine Mare Bello (CATERING SEAFOOD - FULL TRAY SEAFOOD)</div><div>Linguine with shrimp, clams, mussels, and calamari in a tomato-based sauce, garnished with fresh parsley.</div></div>	\$150.00
<div><div>Full Tray Sea Bass Oreganata</div><div>Sea bass fillets topped with oregano and seasoned breadcrumbs, baked to perfection.</div></div>	\$150.00
CATERING VEGETABLE - HALF TRAY VEGETABLE	
ITEM	PRICE
<div><div>Half Tray Grilled Vegetables</div><div>Assorted vegetables such as zucchini, eggplant, and bell peppers, grilled to enhance their natural flavors.</div></div>	\$50.00
<div><div>Half Tray Sautéed Broccoli</div><div>Fresh broccoli sautéed with garlic and olive oil, typically served in a half tray catering size.</div></div>	\$50.00
<div><div>Half Tray Sautéed Broccoli Rabe</div><div>Broccoli rabe sautéed with garlic and olive oil, typically includes a blend of seasonings.</div></div>	\$60.00
<div><div>Half Tray Sautéed Spinach</div><div>Fresh spinach sautéed with garlic and extra virgin olive oil, typically served in a half tray suitable for multiple serv...</div></div>	\$50.00
<div><div>Half Tray Sautéed Escarole and Beans Garlic and Oil</div><div>Une demi-marmite d'escarole et haricots sautés dans de l'ail et de l'huile d'olive, offrant un plat savoureux et réconfo...</div></div>	\$60.00
CATERING VEGETABLE - FULL TRAY VEGETABLE	
ITEM	PRICE

Full Tray Broccoli Garlic and Oil	\$80.00
Broccoli sautéed with garlic and olive oil, typically served in a full tray catering format.	
Full Tray Broccoli Rabe	\$90.00
Broccoli rabe, also known as rapini, sautéed with garlic and olive oil.	
Full Tray Sauteed Escarole and Beans	\$90.00
Fresh escarole and white beans sautéed with garlic and olive oil, typically served in a full tray suitable for larger ga...	
Full Tray Sauteed Spinach	\$90.00
Fresh spinach sautéed with garlic and olive oil, typically prepared in a large quantity to cater to multiple servings.	

CATERING DESSERT

ITEM	PRICE
Half Tray Italian Ricotta Cheesecake	\$50.00
Un demi-plateau de cheesecake italien à base de ricotta, rehaussé d'une délicate note d'agrumes.	
Half Tray Homemade Tiramisu	\$50.00
Espresso-soaked ladyfingers layered with mascarpone, typically includes a dusting of cocoa powder.	