

STARTERS

SCARPARELLO WINGS H F \$80 \$150

Lemon & herbs butter sauce · Shallots
Oregano · Rosemary · Blue cheese
50 & 100 pcs

SIGNATURE WINGS H F \$70 \$130

Crispy wings fried to golden brown
Bbq · Buffalo · Sweet chili · Garlic parm
50 & 100 pcs

ECB SLIDERS H F \$45 \$80

Choice of: Beef or Crispy chicken
ECB sauce · On potato bun
12 & 24 pcs

STUFFED MUSHROOMS H F \$80 \$150

Mushroom caps stuffed with sweet italian
sausage · Sweet & hot cherry pepper
50 & 100 pcs

MEATBALLS H F \$80 \$150

Homemade meatballs simmered in our signature
marinara sauce
50 & 100 pcs

ASIAN CALAMARI H F \$90 \$170

Crispy calamari fried to golden brown
Sweet chili ginger sauce · Asian slaw

BAKED CLAMS H F \$80 \$150

Little neck clams stuffed with seasoned bread
crumbs · Baked in clam juice
50 & 100 pcs

DYNAMITE SHRIMP H F \$80 \$150

Crispy tempura shrimp bites · Sriracha mayo

CHICKEN NUGGETS H F \$40 \$70

Choice of sauce: Bbq · Buffalo · Sweet chili
Ranch · Honey mustard
50 & 100 pcs

DUMPLINGS H F \$80 \$150

Pork dumplings · Fried or steamed
50 & 100 pcs

POTATO SKINS H F \$65 \$120

Crispy potato skins · Cheddar and mozzarella
Bacon · Sour cream
25 & 50 pcs

MOZZARELLA STICKS H F \$65 \$120

Mozzarella sticks fried to golden brown
paired with marinara
50 & 100 pcs

SALADS

CAESAR H F \$50 \$90

Romaine lettuce · Croutons · Parmesan cheese
Homemade Caesar dressing

5 LETTUCE CAESAR H F \$50 \$90

Five mixed lettuce · Parmesan cheese
Croutons · Homemade Caesar dressing

SPRING SALAD H F \$50 \$90

Mixed greens, Tomato · Red onion · Pepperoncini
Radish · Kalamata olives · Red wine vinaigrette

BEET SALAD H F \$55 \$100

Red & yellow beets · Quinoa · Arugula ·
Sherry shallots vinaigrette · Feta cheese · Almonds

AVOCADO SALAD H F \$55 \$100

Romaine lettuce · Cucumber · Grape tomatoes
Avocado · Red onion · Lemon dijon vinaigrette

WEDGE SALAD H F \$50 \$90

Iceberg lettuce · Red onion · Tomato · Bacon
Parmesan cheese · Gorgonzola dressing

PASTA

LINGUINE & CLAMS H F \$85 \$160

Little neck clams sautéed with shallots, garlic
and pepperoncini · White wine · Clam juice
Parsley

CALAMARI H F \$85 \$160

Tender calamari served with red or white sauce
Garlic · White wine · Clam juice · Parsley ·
Basil · Over your choice of pasta

FRA DIAVOLO H F \$120 \$230

Lobster · Shrimp · Calamari · Mussels · Clams
Spicy tomato sauce · Fresh garlic · White wine
Crushed red pepper · Basil & parsley
Over Linguine pasta

FETTUCCINE ALFREDO H F \$70 \$130

White wine cream sauce · Shallots
Parmesan cheese · Black pepper

CARBONARA H F \$80 \$150

White wine cream sauce · Bacon · Green peas
Parmesan cheese · Egg yolk · Parsley · Rigatoni

RIGATONI COUNTRY H F \$80 \$150

Sautéed broccoli · Sweet italian sausage · Garlic
Canellini beans · White onions · Parsley
White wine butter sauce

PENNE ALLA VODKA H F \$70 \$130

Creamy vodka sauce · Parmesan cheese
Parsley & basil

MARINARA H F \$60 \$110

Your choice of pasta · Homemade marinara
Parmesan cheese · Parsley & basil

GARLIC & OIL H F \$60 \$110

Your choice of pasta · EVOO · Fresh garlic ·
Crushed pepper · Parsley · basil

PASTA OPTIONS: PENNE · RIGATONI · CAPELLINI · SPAGHETTI · LINGUINE · FETTUCCINE

ENTREES

CHICKEN PARM

H \$90 F \$170

Pan fried chicken · Melted mozzarella cheese
Parmesan · Over marinara sauce

PORK CHOP MARTINI

H \$95 F \$180

Pounded pork chop, breaded and pan fried
Topped with a martini sauce · Sweet peppers
Melted mozzarella cheese

SKIKRT STEAK

H \$120 F \$230

Tender, seasoned and marinated skirt steak
Garlic & herbs oil

CHICKEN FRANCCAISE

H \$95 F \$180

Chicken scallopini dipped in a seasoned egg
dredge · White wine lemon sauce · Capers

SAUSAGE & PEPPERS

H \$80 F \$150

Sliced italian sausage · Sautéed onions, green and
red bell peppers · Red wine vinegar · Parsley

NY STEAK

H \$120 F \$230

Prime NY steak seasoned with sea salt and
fresh ground black pepper

CHICKEN MARSALA

H \$95 F \$180

Chicken scallopini · Mushrooms · Shallots
Marsala wine · Veal demi glaze

LASAGNA

H \$80 F \$150

Layers of pasta · Slow simmered ragu · Ricotta
Mozzarella · Parmesan cheese · Parsley & basil

SALMON OREGANATA

H \$105 F \$190

Salmon topped with garlic butter, breadcrumbs,
EVOO and baked in clam juice

CHICKEN PICCATA

H \$90 F \$170

Pan fried chicken cutlet · Lemon butter sauce

EGGPLANT PARM

H \$70 F \$130

Layers of eggplant dipped in a seasoned egg dredge
Marinara sauce · Ricotta · Mozzarella
Parmesan · Parsley & basil

FISH FRANCCAISE

H \$105 F \$190

Pangasius fillet dipped in a seasoned egg dredge
White wine lemon sauce · Capers

SIDES

FRIED RICE

H \$70 F \$130

Wok-style fried rice · Garlic · Ginger · Peas
Carrots · Green onions · Egg

GRILLED VEGGIES

H \$45 F \$80

Mushrooms · Red onions · Carrots · Broccoli

CHARRED BROCCOLI

H \$45 F \$80

ROASTED POTATOES

H \$45 F \$80

Oven-roasted potatoes tossed in butter, oregano,
fresh parsley, white onions and parmesan cheese

MAC & CHEESE

H \$55 F \$100

Three cheese mac:
Mozzarella, Cheddar & Gruyere

BRUSSEL SPROUTS

H \$55 F \$100

CONTADINA POTATOES

H \$45 F \$80

Sliced Idaho potatoes, pan seared with garlic,
oil & oregano

MASHED POTATOES

H \$45 F \$80

Creamy mashed potatoes blended with roasted
garlic, butter and cream

HAND CUT FRIES

H \$35 F \$60

DESSERT

CHEESECAKE

H \$75 F \$140

Classic NY style cheesecake

CHOCOLATE TORT

H \$65 F \$120

Rich creamy flourless chocolate cake with
a hint of coffee liquor

TIRAMISU

H \$75 F \$140

Homemade sponge cake, soaked in espresso &
coffee liquor · Mascarpone zabaglione cream
Chocolate shavings