

Appetizers

CALAMARI FRITTI 14 Fresh squid dusted with spices and flash fried, with marinara

ARANCINI 11 Fried Sicilian rice balls filled with cheese served with marinara

TOASTED BEEF RAVIOLI 11 Meat filled ravioli, breaded and fried, marinara

FLASH FRIED SPINACH 8 The crowd pleaser, crispy spinach with parmesan and lemon

WILD MUSHROOM TRIO 11 Wild mushrooms in a champagne porcini cream, smoked mozzarella crostini

LOBSTER BISQUE C 5 B 8 Classic preparation lobster stock and heavy cream, finished with a touch of cognac

Insalata

ROASTED BEET 9 Arugula greens, roasted beets, gorgonzola, pistachios, EVOO and balsamic glaze

CHOPPED SALAD 9 Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, and crumbled gorgonzola

CAESAR 7.5 Crisp romaine and focaccia croutons tossed with the best dressing in town

DELLA CASA 6.5 Crisp greens, artichoke, red onions, parmesan and provolone cheese, Italian vinaigrette

SALAD ADD-ONS 1.50 each - *Anchovies – Gorgonzola - Kalamata Olives - Bacon*

Pasta

RISOTTO PESCATORE 24 Lobster tomato clam sauce, sea scallops, shrimp, mussels and mushrooms

FETTUCCINE ASIAGO 21 Chicken, pancetta, asparagus, mushrooms, garlic olive oil, butter sauce with Asiago

ZITI CON VODKA 21 Ziti tossed in a spicy tomato vodka cream, Italian sausage, shaved parmesan

TUTTO MARE 23.50 Creamy clam sauce, sea scallops, shrimp, mussels and mushrooms

TORTELLINI 21.50 Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham

SHORT RIB RAGU (AKA SPAGHETTI) 17.50 Braised short rib tomato sauce, cream, linguine and shaved parmesan

CANNELONI 19.50 Beef, veal and pork filled, baked with marinara and cream sauce topped with flash fried spinach

LASAGNA 19.50 Tomato sauce, 3 cheeses, cream sauce & Italian seasoned beef topped w/ flash fried spinach

PASTA BOWL (2020) 24.50 Dora's Linguine, shrimp, scallops, bacon, spinach garlic butter lemon sauce (\$2 donated to OFS)

Add to Any Dish

Meatball (2) 4 Italian Sausage 3 Scallops 6 Shrimp 5 Chicken 3

NOV 2020

Vegetarian Pasta

EGGPLANT LASAGNA 18.50 Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked

BUTTERNUT RAVIOLI 19.50 delicious creation, zucchini, asparagus, tomato, roasted garlic butter sauce, shaved parm

FETTUCCHINE LEONARDO 19.50 In honor of grandson #1 - The marriage of cream, butter and imported parmigiano

Entrées

Served with choice of vegetable, garlic mashed potato or pasta - unless noted

TENDERLOIN MUDEGA 28 Marinated and charbroiled, fontina, lemon wine sauce, garlic, prosciutto and mushrooms

TENDERLOIN MARSALA 28 Marinated and charbroiled in a sweet marsala wine and mushrooms sauce

FILET GORGONZOLA 38 Hand Cut Choice 8oz. charbroiled, topped with creamy gorgonzola, marsala demi glaze

CIOPPINO MAJERUS 32 Italian stew, sea scallops, shrimp, swordfish, clams, mussels, spicy lobster tomato clam saffron sauce, crostini and sautéed spinach (No side)

SCAMPI ALA GRIGLIA 27 Marinated shrimp, breaded, grilled, garlic lemon butter sauce, with Capellini Oil Butter & Garlic (No side)

SALMON PICCATA 26 Grilled, white wine lemon sauce with capers and mushrooms

CHICKEN TERESA 21.50 Marinated, breaded and grilled, fontina, garlic wine sauce, broccoli and mushrooms

CHICKEN MUDEGA 23.50 Marinated, breaded and grilled, fontina, lemon garlic sauce, prosciutto and mushrooms

CHICKEN PARMESAN 21.50 Marinated, breaded and grilled, marinara sauce, parmesan and fontina cheese

VEAL SALTIMBOCCA 27 Scaloppini, prosciutto, fontina, fresh sage wine sauce and mushrooms

VEAL PICCATA 24.50 Scaloppini, with a white wine lemon sauce with capers and mushrooms

VEAL OSSO BUCO 34 14 oz. Classic braised shank in natural juices

Extras

Roasted Asparagus 6

Red or White Pasta 5

Sautéed Spinach 5

Pasta Oil Butter Garlic 5

3 Cheese Polenta 5

Garlic Cheese Bread 6

Garlic Mashed Potato 5

DESSERTS

**TIRAMISU - CANNOLI - CRÈME BRULEE - CHEESECAKE *mixed berry sauce* –
HOUSE RASPBERRY - CARROT CAKE - SPUMONI - VANILLA BEAN – BLOOD ORANGE SORBETTO**



CATERING / BANQUET-AT-HOME MENU

Feed the Family ~ Freeze Some Trays for Later

\$30 Delivery Charge

Carryout Trays

- ◆ \$30 Della Casa Salad Half pan serving 12 -15
- ◆ \$60 Della Casa Salad Full pan serving 25 - 30

Crisp greens, artichoke, parmesan and provolone cheese, Italian vinaigrette

PASTAS - Serving as side dish = 12 / 15 portions – Entrée portion 6 / 8

- ◆ \$65 per half pan Pasta LoRusso – Fresh tomato Basil sauce w/ mushrooms
- ◆ \$80 per half pan Ziti Vodka - spicy tomato vodka cream sauce w/ Italian sausage
- ◆ \$70 per half pan Leonardo – Alfredo cream, butter and imported Parmigiano cheese (add chicken \$15)
- ◆ \$80 per half pan Pollo Asiago – Chicken, pancetta, asparagus and mushrooms butter garlic sauce
- ◆ \$65 per half pan Short Rib Ragu - tomato meat sauce, cream, (add Meatballs or Sausage \$15)
- ◆ \$70 per half pan Cannelloni – serving size 1 noodle = 10
- ◆ \$55 per half pan Mannicotti – serving size 1 noodle = 10
- ◆ \$80 per half pan Meat Tortellini –
- ◆ \$70 per half pan Meat Lasagna
- ◆ \$60 per half pan Four Cheese Lasagna
- ◆ \$40 T-Ravioli w/sauce – 50 pcs
- ◆ \$48 per pan Cocktail Meatballs (all beef) 50 pcs

ENTREES – any item from our menu

- ◆ \$70 Chicken Entrees (12 pieces – 4 oz each)
- ◆ \$90 Veal Entrees (not Osso Buco) (12 pieces – 2 oz each)
- ◆ \$80 Salmon Picatta (12 pieces – 3 oz each)
- ◆ \$100 Shrimp Scampi (24 pieces)
- ◆ \$30 per half pan Side dishes – mashed potato – vegetable

Additional Regular Menu items are available

We do offer Gluten free Pasta

- ◆ \$ 1.25 per person – Italian Bread & Butter
- ◆ \$36 Tray (brownie, cookies, mini cannoli & berries) serves 12
- ◆ \$15 Per Chafing dish Rental w/ sterno (must be returned)

Taxes will apply