



## Catering Menu

*Please inquire if you have a special request for an item that is not on the catering menu.  
We also create fixed menus and customize according to needs.*

Inquire at [info@ttitalian.com](mailto:info@ttitalian.com)

### PLEASE NOTE:

Menu prices are for **pick up only**.

Prices will vary for event catering on site.

All sales are subject to sales tax.

Please inquire about delivery and server charges

### ANTIPASTI

#### ANTIPASTO TOSCANO

Sliced to order cured Italian meats, cheeses, olives, grilled zucchini and eggplant

**BRUSCHETTA** An assortment of toasted house-made Italian bread with tomatoes, basil, garlic, olive oil and olive tapenade

**POLPETTE CON SALSA E MOZZARELLA** House-made meatballs topped with tomato sauce and Mozzarella cheese

**BURRATA** Fresh buffalo Mozzarella served over tomatoes and basil, topped with extra-virgin olive oil

**PIATTO RUSTICO** Grilled eggplant, red peppers, and zucchini topped with olive oil, garlic & parsley, served with aged Pecorino

#### CAPRESE

Fresh Buffalo Mozzarella, fresh basil, tomatoes and olive oil

## **INSALATE E ZUPPE**

**INSALATA DI VERDURE ARROSTO** Mixed greens tossed with diced roasted eggplant, red peppers and zucchini, Pecorino cheese and balsamic vinaigrette

**INSALATA CESARE** Fresh romaine lettuce tossed with homemade croutons, Parmesan & Caesar dressing

**INSALATA DI CAMPO** Fresh greens, tomatoes, red onion and Pecorino cheese tossed with balsamic vinaigrette

**INSALATA DI SPINACI** Fresh spinach, sliced hard-boiled egg, bacon, Gorgonzola cheese tossed with balsamic vinaigrette

**ZUPPA DEL GIORNO** Inquire about the soup of the day

## **PRIMI (Mostly Pasta)**

**LASAGNA CON RAGU E PROSCIUTTO COTTO** Fresh house-made pasta sheets layered with ground beef and ham, béchamel sauce, Mozzarella and Parmesan cheeses, baked in a garden tomato sauce

**MELANZANE PARMIGIANA** Baked eggplant layered with Mozzarella and Parmesan cheeses, baked in a fresh tomato basil sauce (gluten free)

**BUCATINI ALLA AMATRICIANA** Fresh house-made spaghetti tossed in fresh tomato sauce with imported Italian pancetta & Pecorino cheese

**SPAGHETTI CON POLPETTE** Fresh house-made spaghetti prepared with tomato sauce and house made Italian meatballs

**GNOCCHETTI SARDI ALLA PIETRO** Fresh house-made Sardinian pasta served in a freshly prepared saffron tomato basil sauce with Italian sausage, topped with aged Pecorino

**RIGATONI ALLA CONTADINA** Fresh house-made rigatoni with Italian sausage, porcini mushrooms and garlic, served in tomato sauce with Pecorino cheese

**PAPPARDELLE CON FUNGHI** Fresh house-made wide pasta sautéed in a medley of porcini and oyster mushrooms, sundried tomatoes, caramelized onions and light cream

## **LINGUINE CON GAMBERONI**

Fresh prawns sautéed in a tomato or white wine sauce, garlic, and sundried tomatoes, lightly tossed with house-made linguine

## **RIGATONI CON SALMONE**

House-made wide pasta tossed with fresh salmon, served in tomato cream sauce, topped with pine nuts

## **HOUSE-MADE GNOCCHI**

**GNOCCHI ALLE MELANZANE** Fresh house-made potato dumplings with sautéed eggplant tossed with tomatoes & arugula

**GNOCCHI GORGONZOLA** Fresh house-made potato dumplings in a creamy Gorgonzola sauce

## **GNOCCHI PINK PESTO**

Fresh house-made potato dumplings in pesto tomato cream sauce

## **RAVIOLI**

**RICOTTA AND SPINACH** House-made ravioli stuffed with ricotta cheese and spinach, served with tomato sauce and Parmesan cheese

**LOBSTER AND SHRIMP RAVIOLI** House-made ravioli stuffed with shrimp & lobster meat, served in a tomato-cream sauce with sun-dried tomatoes, cherry tomatoes and diced shrimp

**RAVIOLI FILET** House-made ravioli stuffed with filet mignon, served in Gorgonzola sauce

## **\*VEGAN RAVIOLI**

Made with wheat flour and water, filled with white beans and asparagus in a tomato basil sauce

## **\*KALE & MOZZARELLA RAVIOLI (GLUTEN FREE)**

Stuffed with kale and Mozzarella, served in a tomato-basil sauce

## **SECONDI**

## **POLLO MARSALA FUNGHI**

Thinly pounded chicken sautéed in a mushroom garlic marsala sauce

**POLLO AL LIMONE** Thinly pounded chicken, lightly breaded and sautéed in a lemon, white wine, caper sauce

**POLLO PARMIGIANA** Lightly breaded chicken baked with fresh garden tomato sauce, mozzarella and parmesan cheese, served with a side of pasta

**RACK OF LAMB** Tender rib chops drizzled with myrtle berry balsamic reduction sauce

**FILET MIGNON CON PORCINI** Grilled to order, topped with a porcini mushroom cream sauce, prepared from medium rare to well

**SALMONE AL LIMONE**

Fresh salmon served in a caper lemon sauce

## **DESSERT**

**TIRAMISU DI CAFÉ** Traditional Italian ladyfingers soaked in espresso, layered with mascarpone cheese, cream and powdered chocolate

*Inquire for other dessert specials*