



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 ttitalianfood@gmail.com

PLEASE NOTE:

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