CATERING MENU

Half Tray Feeds 5-8, Full Tray Feeds 12-16

THE CLASSICS POLLO E VITELLO E STEAK

	Half Tray	Full Tray
CHICKEN SCARPIELLO Chunks of chicken, sausage and potatoes, sautéed with mushrooms and onions in a brown sauce	70	125
GRILLED SKIRT STEAK SPECIAL Caramelized onions, merlot reduction	180	280
GRILLED SKIRT STEAK & PEPPERS Sautéed onions, grilled peppers, tomato demi	180	280
GRILLED SKIRT STEAK N CHEESE Crumble gorgonzola, sautéed mushrooms, balsamic	180	280
PARMIGIANA Breaded cutlets baked in a tomato sauce with mozzarella cheese	CHICKEN 65/VEAL 80	CHICKEN 115/VEAL 150
SORRENTINO Layered with prociutto, eggplant and mozzarella cheese in a marsala wine sauce, with a touch of marinara	CHICKEN 70/VEAL 85	CHICKEN 125/VEAL 160
FRANCESE Sautéed in a lemon and white wine sauce	CHICKEN 65/VEAL 80	CHICKEN 115/VEAL 150
MARSALA Sautéed with mushrooms in a marsala wine sauce	CHICKEN 65/VEAL 80	CHICKEN 115/VEAL 150
SICILIAN Breaded cutlets layered with eggplant, baked in tomato sauce with mozzarella cheese	CHICKEN 65/VEAL 80	CHICKEN 115/VEAL 150
MONACHINO Onions and mushrooms in a sweet vermouth sauce with a touch of marinara, layered with eggplant and baked with mozzarella cheese	CHICKEN 70/VEAL 85	CHICKEN 125/VEAL 160
GUSTO DIVINO Sautéed in a marsala wine sauce with mushrooms, layered with eggplant and mozzarella cheese	CHICKEN 65/VEAL 80	CHICKEN 115/VEAL 150
CASTAGNA Chestnuts, portobello mushrooms and asparagus in a marsala wine sauce	CHICKEN 75/VEAL 90	CHICKEN 135/VEAL 170

	Half Tray	Full Tray
BOROLO BRAISED BONELESS SHORT RIBS Carrot, celery, onion, braising au jus	180	280
VEAL PICATTA Artichoke hearts, capers, lemon-wine sauce, herbs	110	170
CRISPY VEAL CAPRESE Fresh mozzarella, tomato, arugula, basil, balsamic	120	180
VEAL SCALLOPINI Olives, capers, tomatoes, roasted red peppers, lemon sauce	110	170

PESCI

	Half Tray	Full Tray
SHRIMP SCAMPI Shrimp baked in white wine with lemon and garlic, topped with seasoned breadcrumbs	110	180
SHRIMP PARMIGIANA Shrimp breaded, fried and baked in tomato sauce, covered with mozzarella cheese	115	185
SHRIMP FRA-DIAVOLO Shrimp and littlenecks sautéed in a spicy marinara sauce, served over pasta	115	185
CALAMARI FRA-DIAVOLO Calamari rings sautéed in a spicy marinara sauce, served over pasta	90	140
ZUPPA DI PESCE Mussels, clams, shrimp, calamari and scungilli, in a marinara sauce, served over a bed of linguine	110	180
GRILLED SCOTTISH SALMON OR DIJON SAUCE Grilled zucchini, yellow squash and roasted peppers	110	180
FILET OF SOLE FRANCESE Sautéed in lemon and white wine sauce	110	180

PASTA

LASAGNA Homemade Meat Lasagna	60	105
BAKED ZITI Ziti pasta, baked in tomato sauce with ricotta and mozzarella	55	95
ALLA VODKA Your choice of pasta sautéed in our homemade vodka sauce	55	95
CLAM SAUCE Your choice of pasta in a fresh red or white clam sauce	90	140
TORTELLINI ALFREDO Cheese tortellini, sautéed in our creamy alfredo sauce	55	95
CHEESE RAVIOLI Homemade cheese ravioli, in tomato sauce	55	95
SPINACH RAVIOLI PORTABELLO Spinach and ricotta filled ravioli, sautéed in a portobello mushroom sauce	55	95
PENNE BOLOGNESE Penne sautéed in a creamy meat sauce	60	105
PENNE PRIMAVERA Sautéed with vegetables in garlic and oil	55	95
RIGATONI PORTABELLO Rigatoni, portobello mushrooms and chicken sautéed in a marsala wine sauce with a drop of marinara sauce	65	115
ORECCHIETTE RUSTICA Orecchiette pasta, grilled chicken and broccoli rabe sautéed in oil with garlic	65	115
CAVATELLI ALL GUSTO Cavatelli pasta, sausage and broccoli rabe sautéed in garlic and oil	65	115

PLATTERS

INTERNATIONAL CHEESE BOARD Fine selection of imported cheeses, flatbreads, crackers, fruit, fig jam	99
MELON & PROSCIUTTO Fresh honey dew cantaloupe, prosciutto di parma	99
VEGETABLE CRUDITES Baby carrots, celery, red peppers, broccoli, cucumbers, cherry tomato, spinach dip	79
TOMATO BRUSCHETTA Plum tomato, red onion, chopped olive, basil, grilled crostini bread, EVOO	59
FRESH FRUIT Slices of watermelon, honey dew cantaloupe, pineapple, strawberries	69

CATERING MENU

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SANDWICH & WRAP PLATTERS

All available by the foot on Italian bread (PF) or in wheat wraps per person (PP)

CRISPY CHICKEN CUTLET BRUSCHETTA Fresh mozzarella, tomato bruschetta, balsamic — .24 PF/14 PP

CLASSIC ITALIAN Provolone, pepperoni, salami, cappy ham, mortadella, lettuce, tomato, house vinaigrette — .21 PF/13 PP

GRILLED SKIRT STEAK Roasted red peppers, caramelized onions, grilled Portobello mushrooms, fontina cheese — .27 PF/16 PP

GRILLED VEGETABLE Zucchini, squash, asparagus, red peppers, portobello mushroom, carrots, fresh mozzarella — .24 PF/14 PP

CALI Grilled chicken, bacon, avocado, cucumber, tomato, mixed greens, cheddar, ranch — .27 PF/16 PP

PARTY PACKAGES

ALL HOT BUFFET — 45 PP
Choice of tossed or caesar salad, 1 Chicken Dish, 1 Pasta Dish, 1 Seafood Dish, 1 Steak or Veal Dish, 1 Side

HOT & COLD BUFFET — 50 PP
Choice of tossed or caesar salad, 1 Chicken Dish, 1 Pasta Dish, 1 Seafood or Steak Dish, 1 Side, 1 Sandwich or Wrap Platter

GRAND DELUXE BUFFET — 55 PP
Choice of tossed or caesar salad, Choice of 2 appetizers from the following: Stuffed Mushrooms, Baked Clams, Crispy Chicken Wings, Meatball Sliders, Pig In Puff Pastry, Panzerotti Spring Rolls 1 Chicken Dish, 1 Pasta Dish, 1 Seafood or Steak Dish, 1 Side Mini Cannolis

PIZZA ROLL UPS

Small 79/Large 116

CHICKEN ROLLS
Pizza dough rolled with tender strips of fresh chicken cutlet, tomato and mozzarella cheese

PEPPERONI ROLLS
Thin crusted pizza dough rolled with pepperoni and mozzarella cheese

BUFFALO CHICKEN ROLLS
Pizza dough rolled with fried chicken, buffalo sauce, mozzarella and blue cheese

BROCCOLI RABE ROLLS
Thin crusted pizza dough rolled with broccoli rabe and mozzarella cheese

EGGPLANT ROLLS
Pizza dough rolled with baked eggplant, marinara sauce, ricotta cheese and mozzarella

ANTIPASTO

	Half Tray	Full Tray
MUSSELS MARINARA Marinara sauce or white wine and garlic, P.I.E. mussels, your choice of marinara sauce or white wine and garlic	60	105
BAKED CLAMS Littlenecks, breadcrumbs, herbs, parmesan, lemon sauce	70	120
STUFFED MUSHROOMS Prosciutto, parmesan, sautéed vegetables, breadcrumbs	65	115
BRAISED MEATBALLS Tomato sauce, parmesan cheese, fresh basil	55	95
BUFFALO WINGS	50	80
HOT ANTIPASTO Stuffed mushrooms, shrimp scampi, stuffed peppers, eggplant rollatini and baked littlenecks	65	120
CALAMARI FRITTI Crispy fried calamari, served with a tasty marinara sauce	60	100
SAUSAGE & PEPPERS Sausage and peppers sautéed in marinara sauce	60	105
EGGPLANT ROLLATINI Fresh eggplant rolled with ricotta cheese, baked in marinara sauce with melted mozzarella cheese	55	95
STUFFED PEPPERS Bell peppers stuffed with rice, ground sirloin steak and breadcrumbs, topped with fresh tomato sauce	60	105

INSALATA

GUSTO RUSSO SALAD Our house salad, romaine lettuce, tomatoes, cucumbers, olives and roasted red peppers	50	80
GUSTO PAZZO SALAD Grilled vegetables marinated and sautéed in our balsamic vinaigrette dressing, served over mesclun lettuce, topped with fresh mozzarella and provolone cheese	60	105
RUSSO SALAD Romaine lettuce, tomatoes, roasted peppers, salami, cucumbers, fresh mozzarella and provolone cheese	55	95
CAPRESE SALAD Fresh mozzarella, tomatoes, red peppers and basil served with house dressing	65	110
CAESAR SALAD Romaine lettuce, traditional caesar salad dressing, topped with homemade garlic croutons	60	95

SIDES

	Half Tray	Full Tray
PARMESAN & HERB SMASHED POTATOES OR OVEN ROASTED ROSEMARY & GARLIC RED POTATOES OR RICE PILAF	50	80
GRILLED ASSORTED VEGETABLE OR SAUTE GARLICKY STRING BEANS OR ROASTED BRUSSELS' SPROUTS & BACON	55	95
TRUFFLE MAC N CHEESE	70	110
BROCCOLI RABE & ROASTED GARLIC	65	115
SAUTE BABY SPINACH OR HONEY GLAZED BABY CARROTS WITH TOASTED PISTACHIOS	60	100

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

All prices subject to change.

LUNCHEON SPECIALS

LASAGNA — 16.95
A portion of our traditional lasagna

PENNE ALA VODKA — 15.95
Pink sauce, fresh basil, grated cheese

CAVATELLI BOLOGNESE — 16.95
Beef-veal-pork ragout, green peas, grated cheese

EGGPLANT ROLLATINI — 15.95
Ricotta, parmesan, mozzarella, marinara sauce

CHICKEN PARMESAN — 16.95
Breaded chicken cutlet, tomato sauce, melted mozzarella, linguini

CHICKEN FRANCESE — 16.95
Sautéed chicken breast, lemon wine sauce, linguini

CHICKEN MARSALA — 16.95
Sautéed chicken breast, mushroom, marsala sauce, linguini

GRILLED CHICKEN COBB SALAD — 16.95
Mixed greens, avocado, tomato, bacon, cheddar cheese, lemon-herb vinaigrette

POLLO PAESANO — 16.95
Boness pieces of chicken with fresh string beans, roasted potato, sweet Italian sausage with fresh herbs, lemon and garlic

PIZZA 10" ROUND PERSONAL

NEAPOLITAN — 15
Thin crust, mozzarella, tomato sauce

MARGHERITA — 18
Fresh mozzarella, tomato, basil, EVOO

PANINI & TUSCAN WRAPS

All served with your choice of French fries or house salad

GRILLED CHICKEN PESTO PANINI — 15.95
Melted mozzarella, caramelized onion, baguette

CLASSIC PANINI — 15.95
Fresh mozzarella, prosciutto, tomato, basil, balsamic

TURKEY WRAP — 15.95
Fresh roasted turkey breast, lettuce, sliced tomato, roasted peppers, mayo

GRILLED CHICKEN SPECIAL — 16.95
Fresh mozzarella, fried eggplant, arugula, roasted red peppers, sun dried tomato, mayo, panini

ITALIAN PANINI — 15.95
Homemade sliced meatballs with baked fresh mozzarella cheese and a touch of tomato sauce

CHICKEN CUTLET BRUSCHETTA — 16.95
Crispy chicken cutlet, fresh mozzarella, tomato bruschetta, fresh basil, balsamic vinaigrette, baguette

VEGGIE PANINI — 15.95
Sliced grilled portobello mushrooms, fresh eggplant, red roasted peppers, zucchini, roasted pepper mayo

GRILLED SHRIMP WRAP — 17.95
Avocado, lettuce, tomato, piquillo pepper aioli

GRILLED SKIRT STEAK WRAP — 17.95
Fresh mozzarella, crispy onion strings, roasted red peppers, baby arugula, balsamic vinaigrette

RANCH PESTO WRAP — 16.95
Bacon, grilled chicken, gouda cheese, lettuce, tomato, avocado, ranch and roasted red pepper pesto

PRIX-FIXE LUNCH SPECIAL

SALAD
Mix green or soup of the day

MAIN COURSE 1 — 21
Eggplant Rollatini, Rigatoni Bolognese, Tilapia Francese, Cheese Ravioli, Linguine Puttanesca, Chicken Marsala Or Parmigiana

MAIN COURSE 2 — 25
Shrimp Scampi or Parmigiana, Veal Marsala or Parmigiana, Salmon Livornese, Veal Caprese

YOUR CHOICE OF:
Coffee or Tea, Cheesecake or Cannoli

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INSALATA

HOUSE SALAD 12
Mixed greens, grape tomatoes, cucumber, shredded carrots, roasted red peppers, balsamic vinaigrette

CAESAR 12
Romaine hearts, foccacia croutons, shaved parmesan cheese, creamy caesar dressing. Add Whole Imported White Anchovies +5

TRECOLORE 14
Radicchio, endive, arugula, crumbled gorgonzola cheese, dried cranberries, walnuts, raspberry vinaigrette

TOASTED WALNUT & GOAT CHEESE SALAD 15
Arugula, tomatoes, cranberries, encrusted goat cheese, creamy garlic dressing

FRESH MOZZARELLA & TOMATO SALAD 15
Roasted red peppers, balsamic glaze, fresh basil

ARUGULA 15
Arugula, fried zucchini, shaved parmigiana, lemon vinaigrette

AVAILABLE SALAD ADDITIONS:

GRILLED GULF SHRIMP (4) 18
GRILLED SKIRT STEAK 20
GRILLED CHICKEN 12
GRILLED SCOTTISH SALMON 20

SOUP OF THE DAY

MINESTRONE 10
SOUP DU JOUR 10
PASTA FAGIOLI 10
TORTELLINI SOUP 10

ANTIPASTO

STUFFED MUSHROOM 20
With crab meat in a scampi sauce

FRIED ZUCCHINI 12

EGGPLANT NAPOLEON FOR 2 22
Crispy eggplant, grilled heirloom tomato, fresh mozzarella, roasted red peppers

BAKED CLAM DUO 16
3 Oreganato Style and 3 Casino Style

CRISPY ARANCINI 12
Ground beef, green peas, parmesan, pistachio pesto

PRICE EDWARD ISLAND MUSSELS 16
Sautéed in marinara sauce or oreganata sauce

EGGPLANT ROLLATINI 14
Fresh eggplant rolled with ricotta cheese, baked in marinara sauce with melted mozzarella cheese

HOT ANTIPASTA SAMPLER 28
Eggplant rollatini, baked clams oreganato, fried calamari, mozzarella sticks

FRIED CALAMARI 18
Crispy golden fried calamari, served with marinara sauce

CALAMARI ARRABBIATA 20
Cherry and hot peppers, spicy marinara

MOZZARELLA IN CARROZZA 14
Deep fried mozzarella with marinara sauce

JUMBO SHRIMP COCKTAIL (5) 20
Cocktail Sauce

GUSTO ANTIPASTO 18
Classic Italian Cold Antipasto

MOZZARELLA STICKS 12
Served with Marinara sauce

BURRATA 18
Imported burrata,thinly sliced prosciutto di parma, arugula, extra virgin olive oil

PASTA

LINGUINI FRA DIAVOLO 32
Shrimp, crab, mussels, spicy marinara, toasted bread crumbs

RIGATONI PORTOBELLO 24
Rigatoni, portobello mushrooms and chicken sautéed in a marsala wine sauce with a touch of marinara

CAVATELLI BOLOGNESE 26
Veal-pork-beef ragu, green peas, ricotta cheese, parmesan reggiano

ORECHIETTE ALBA 24
Crumble sausage, baby spinach, tomatoes, fresh mozzarella, basil, garlic, EVOO

BLACK LINGUINI 32
Squid ink linguini sautéed with shrimp and arugula in a fra-diavolo sauce

PENNE ALA VODKA 22
With Grilled Chicken 28
Shrimp 32

FETTUCINI ALFREDO 22
With Grilled Chicken 28
Shrimp 34
Homemade fettucini pasta in our traditional alfredo sauce

CAVATELLI GUSTO 26
Cavatelli pasta, sausage and broccoli rabe sautéed in garlic and oil

CHICKEN MEATBALL MAFALDA 26
Chicken meatballs, baby spinach, melted mozzarella, mafalda pasta, pink sauce

ZUPPE DI PESCE 32
Shrimp, mussels, clams, linguini

CAPPELLINI PRIMAVERA 24
Vegetables sautéed in garlic and oil served over a bed of cappellini pasta

LASAGNA 24
Homemade meat lasagna

LINGUINI IN CLAM SAUCE 28
Linguini in a fresh red or white clam sauce

RIGATONI PESTO 24
Rigatoni pesto with grilled chicken

PESCI

BRANZINO OREGANATA 36
Over Spinach

SHRIMP SCAMPI 34
Over a vegetable risotto

GRILLED SCOTTISH SALMON OR DIJON SAUCE 36
Grilled vegetables and roasted potatoes

FILET OF SOLE FRANCESE 34
Sautéed in lemon and white wine sauce

SECONDI PIATTI

PICCATA ..... VEAL 28/CHICKEN 24
With capers, lemon and white wine sauce

MARSALA ..... VEAL 28/CHICKEN 24
Sautéed with fresh mushrooms in a marsala wine sauce

FRANCESE ..... VEAL 28/CHICKEN 24
Sautéed in lemon and white wine sauce

SALTIMBOCCA ..... VEAL 28/CHICKEN 24
Layered with prosciutto, spinach and mozzarella cheese in a brown wine sauce

SORRENTINO ..... VEAL 28/CHICKEN 24
Layered with prosciutto, eggplant and mozzarella cheese in a marsala wine sauce with a touch of marinara

PARMIGIANA ..... VEAL 28/CHICKEN 24
Breaded cutlets, baked in tomato sauce with mozzarella cheese

CHICKEN CACCIATORE 26
Bone or boneless chicken with onions, herbs, tomatoes, bell peppers and wine

CHICKEN GORGONZOLA 28
Crispy gorgonzola encrusted chicken breast, pesto mashed potato, grilled asparagus

CHICKEN ROLLATINI 28
Prosciutto, fontina cheese, crispy eggplant, mushroom risotto, grilled asparagus

CHICKEN CUTLET BRUSCHETTA 28
Crispy organic chicken breast, fresh mozzarella, tomatoes, mixed greens, red onion, balsamic vinaigrette

BRAISED OSSO BUCO PORK SHANK 32
Over mushroom risotto milanese sauce

PORK CHOP VALDOSTANO 34
Pork chop stuffed with prosciutto and mozzarella cheese, smothered in a portobello mushroom sauce

GRILLED PORK CHOP 32
Hot and sweet cherry peppers, melted provolone, parmesan mashed potatoes, marinara sauce

16 OZ. GRILLED SHELL STEAK 38
Mashed potato, grilled asparagus, pan sauce

BAROLO BRAISED SHORT RIBS 32
Over Pappardelle

GRILLED SKIRT STEAK 35
With roasted potatoes and vegetables in a peppercorn sauce

PIZZA

ROUND PERSONAL 10″ OR 18″

NEAPOLITAN 15 24
Thin crust, mozzarella, tomato sauce

MARGHERITA 18 28
Fresh mozzarella, tomato, basil, EVOO

WHITE 18 28
Mozzarella, romano cheese, seasoned ricotta fresh garlic, EVOO

FLORENTINE 18 28
Mozzarella, ricotta, spinach, black olives, herb plum tomato, fresh garlic

THE "CBR" 20 32
Chicken cutlet, apple bacon, tomato, mozzarella-cheddar blend, ranch

BUFFALO CHICKEN 22 34
Spicy chicken, blue cheese crumble, mozzarella

IL SAPORE 20 32
Prosciutto, arugula, sun dried tomatoes, garlic, fontina cheese, EVOO

VEGETARIAN 18 28
Thin crust with a combination of fresh sautéed spinach, zucchini, broccoli, mushrooms, roasted peppers with mozzarella

12″ SQUARE OR 12″ X 17″

SICILIAN 20 28
Thick crust, mozzarella, tomato sauce

GRANDMA 20 28
Thin crust, Italian plum tomatoes, basil, garlic, mozzarella

HEROS

Ask About Our 2ft - 6ft Heros

GRILLED CHICKEN 18
Broccoli rabe and hot cherry peppers

CHICKEN PARMIGIANA 15

EGGPLANT PARMIGIANA 15

VEAL PARMIGIANA 18

SHRIMP PARMIGIANA 22

MEATBALL PARMIGIANA 15

SAUSAGE & PEPPERS 15

ITALIAN COLD CUT 16
Prosciutto, fresh mozzarella, salami, roasted red peppers

CALZONES, ROLLS & KNOTS

CALZONE 18
Pizza dough pocket filled with seasoned ricotta and mozzarella cheese

CHICKEN ROLL 18
Pizza dough rolled with tender strips of fresh chicken cutlet, tomato and mozzarella

PEPPERONI OR BROCCOLI RABE ROLL 20
Thin crusted pizza dough rolled with pepperoni or broccoli rabe and mozzarella cheese

GARLIC KNOTS 14
12 Golden baked knots marinated with fresh garlic, virgin olive oil and seasoning

SIDES

FRENCH FRIES 10
BROCCOLI (SAUTÉED) 10
BROCCOLI RABE (SAUTÉED) 14
ESCAROLE (BEANS) 12
HOMEMADE BEEF OR CHICKEN MEATBALLS 12
SPINACH 10
PASTA 9

KID'S MENU!

PASTA WITH TOMATO SAUCE OR BUTTER 12
MINI CHEESE PIZZA 15
CHICKEN FINGERS & FRIES 15
MOZZARELLA STICKS 12
RAVIOLI WITH TOMATO SAUCE 14

DESSERT

CREME BRULÉE 11
CHEESECAKE 10
TIRAMISU 11
TARTUFO 11
CHOCOLATE CAKE 10
VANILLA, CHOCOLATE OR STRAWBERRY GELATO 10
SORBET OF THE DAY 10
WARM BROWNIE GANACHE 12
CANNOLI 10
CARROT CAKE 10

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