

Amore

trattoria italiana

Catering & To-Go Menu

Small feeds approximately 12-15 People (12x9 Shallow Pan)

Large feeds approximately 25-30 People (12x24 Shallow Pan)

Appetizers & More

Arancini – Bite sized risotto fritters, stuffed with fontina cheese, served with spinach aioli \$1.25/per piece

Funghi – Sausage stuffed button mushrooms – goat cheese & veggie upon request \$1.25/per piece

Artichoke Dip – with bread and crackers \$40/\$65

Cheese & Crackers – assorted cheese and crackers \$35/\$60

Fruit Tray - Assorted fruit and homemade fruit dip \$30/\$55

Vegetable Tray – Assorted vegetables and homemade dip \$30/\$55

Antipasto Misto – Italian salami, coppa, prosciutto, mortadella, cheese, olives & artichokes \$30/\$55

Gourmet Panini – Assorted Italian sandwiches \$40/\$65

Homemade Soups – Butternut squash, roasted garlic, potato gorgonzola, broccoli parmesan, lasagna soup, etc \$25/\$40

Crostini – Sliced grilled bread with olive oil and garlic \$15/\$25

Homemade Focaccia Bread - \$25/\$40

Salads

Caesar Salad – Romaine, croutons, parmesan cheese and house made Caesar dressing \$25/\$40

Mista – Mixed greens, tomato, red onion, cucumber and balsamic vinaigrette \$20/\$35

Speck & Mele – Greens, Apples, gorgonzola, prosciutto, pistachios and fig balsamic \$25/\$40

Quart of Homemade Dressing – Balsamic or fig balsamic vinaigrette, Caesar, honey mustard, ranch \$10

Italian Potato Salad – Potatoes, peas, carrots, onions, celery, roasted peppers and garlic mayo OR vinaigrette \$30/50

Pasta Salad – with ham, marinated vegetables, olives and pesto mayo \$30/\$50

Green Bean Salad – Green beans, peppers, potatoes, goat cheese, onion, tomato vinaigrette \$35/\$55

Caprese Salad – Bowl of grape tomatoes, fresh mini-mozzarella balls, basil and olive oil \$50/\$95

Pastas

- Pasta Pomodoro – Penne with tomato sauce \$30/\$50
Pasta Primavera – Penne with fresh vegetables in your choice of tomato, pesto, garlic cream or oil \$30/\$50
Pasta Alfredo – Penne with garlic cream sauce \$40/\$70
Pasta alla Vodka – Penne with vodka tomato cream sauce \$40/\$70
Pasta alla Bolognese – Penne with meat sauce \$40/\$70
Lasagna - \$45/\$80
Vegetarian Lasagna - \$40/\$75
Eggplant Parmigiana - \$45/\$80

To Add Chicken to any pasta/salad \$20/\$35

To Add Shrimp to any pasta/salad \$28/\$42

Entrees

- Italian Sausage - with peppers and onions \$50/\$95
Chicken Marsala - \$50/\$95
Meatballs - In a vodka cream sauce – tomato available upon request \$40/\$80

Sides

- Rosemary roasted potatoes \$25/\$40
Green Beans with garlic and roasted peppers \$35/\$60
Broccoli with butter and parmigiana \$35/\$60

Desserts

- Tiramisu – Original, raspberry, caramel baileys, peanut butter chocolate, mint chocolate, seasonal flavors \$50/\$95
Cannoli Aperti – Homemade cannoli filling served with crunch cinnamon sugar pastry chips \$35/\$55
Cannoli - \$1.00/per piece
Hand Rolled Chocolate Truffles - \$1.00/per piece
Assorted Homemade Biscotti - \$.50/per piece
Dessert Platter – Includes tiramisu spoon, biscotti & truffles - \$3.50/per person

Chafers & Sternos - \$6 per set, based on availability
Plates, Napkins, Boxes, etc. available upon request – Price TBD on party size

If there is something you don't see that you would like, just ask!

Grazie Mille!

If you have any questions please call
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