

Pranzo Off-Site Menu

See second page for additional menu options

Standard: \$20/person

Salad

Mixed greens, cucumbers tomatoes, Cheese, House Italian dressing

Wood fired Pizza

Sauces: Tomato sauce, olive oil and garlic

Cheeses: Mozzarella/Provolone

Vegetables: Roasted red peppers green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

Protein: Pepperoni

Preferred: \$24/person

Salad

Mixed greens, cucumbers tomatoes, Cheese, House Italian dressing

Wood fired Breads

Pepperoni Bread & Spinach Bread

Wood fired Pizza

Sauces: Tomato sauce, olive oil and garlic

Cheeses: Mozzarella/Provolone blend, fresh Mozzarella, Feta, Gorgonzola

Vegetables: Roasted red peppers green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

Protein: pepperoni, sausage, meatballs

Gourmet: \$30/person

Antipasto Table

Prosciutto, Capocollo, Morte Della, soppressata, salami, artichoke hearts, Blended olives, roasted red peppers, Fresh Mozzarella, Sharp provolone, Asiago, Parmesan, Goat cheese and Cristiani Bread

Salad

Mixed greens, cucumbers tomatoes, Cheese, House Italian dressing

Wood fired Breads

Pepperoni Bread & Spinach Bread

Wood fired Pizza

Sauces: Tomato sauce, olive oil and garlic, barbecue

Cheeses: Mozzarella/Provolone blend, fresh Mozzarella, Feta cheese, goat Cheese and Gorgonzola

Vegetables: artichokes, roasted red peppers, blended olives, green peppers, onions, mushrooms, black olives, fresh tomatoes, fresh Basil, caramelized onions, arugula, spinach and eggplant

Protein: pepperoni, sausage, meatballs and Chicken

Additional Menu/Add ons

Fruit Display

An assortment of fresh, sliced fruits arranged beautifully on a platter.

Sausage Peppers & Onions

6 Ounces of Italian Sausage per person prepared with onions & peppers

Antipasto Platter

Includes a variety of cured meats, cheeses, marinated vegetables and bread.

Choice of Pasta

Penne, Cavatelli, and Spaghetti Paired with Marinara or Romano

MeatBalls