



CATERING MENU



\$50.00 set up fee.
Delivery charge based on mileage.



*Reserve Wine List Annually Awarded Wine Spectator Best of Award of Excellence
Zagat Rated - Best Italian Food in Kansas City
AAA Three Diamond Award Recipient*

Food and wine so good, it actually improves the conversation.

Appetizer

Choice of two:

SHRIMP CARCIOFI | \$4

Shrimp served over artichoke bottoms with garlic lemon butter.

ANTIPASTI | \$4

Asiago, Fontina, Parmigiano Reggiano and Pecorino cheese with Capicola, Prosciutto, Salami and Soppressata meats with grilled eggplant-artichoke tapenade.

GOAT CHEESE | \$3

With toasted Italian bread wedges.

SWEET ROASTED RED PEPPER HUMMUS | \$2

With grilled pita bread.

CAPRESE | \$3

Fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil.

Salad

Choice of one:

MIXED GREENS | \$4

Roma tomatoes, cucumber and carrots.

Choice of Italian Herb, Raspberry Vinaigrette or Creamy Peppercorn Ranch Dressing

CAESAR SALAD | \$4

With pimentos, red onions, Romano cheese and garlic croutons. *Suggested upgrade: Anchovies*

Entrée

Choice of one:

SPIEDINI DI POLLO | \$6

Chicken breast rolled in Italian breadcrumbs and served with amogia sauce.

SPIEDINI DI CARNE | \$8

Beef tenderloin rolled in Italian breadcrumbs and served with amogia sauce.

VEAL MEATBALLS | \$6

Large meatballs served with Parmesan and marinara sauce.

CHICKEN PICATTA | \$6

Sautéed in white wine, garlic, lemon juice and capers.

ATLANTIC SALMON | \$8

Marinated and grilled salmon, topped with cilantro beurre blanc.

CHICKEN MARSALA | \$6

Chicken breast sautéed in Marsala wine with garlic and mushrooms.

Pasta

Choice of two:

CHICKEN WALNUT | \$7

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce.

PESTO TORTELLINI | \$7

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce.

SAUSAGE and PEPPER PASTA | \$7

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce.

***DELLA CASA with PENNE | \$3**

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil.

WITH CHICKEN-\$3

WITH ITALIAN SAUSAGE-\$3

WITH SHRIMP-\$4

All Pastas Served with Focaccia Bread

Sides

Choice of one:

GREEN BEAN ALMONDINE | \$4

Sautéed with garlic butter, diced tomato, and silvered almonds.

SAUTEED BROCCOLI | \$4

Cauliflower and Carrot.

SAUTEED ZUCCHINI | \$4

Squash, Red pepper, Onion, Broccoli.

STEAMED ASPARAGUS | \$5

Lemon and Garlic.

Choice of one:

ROSEMARY MASHED POTATOES | \$3

SAFFRON RISOTTO | \$3

PARSLEY RED POTATOES | \$3

Desserts

Choice of one:

TIRAMISU | \$4

Ladyfingers soaked in espresso with mascarpone cheese.

NEW YORK STYLE CHEESECAKE | \$3

Topped with fresh raspberry sauce.

CHOCOLATE DECADENCE CAKE | \$5

Classic chocolate cake.

FRUIT TRAY- Price varies

Seasonally arranged.