



## CATERING MENU



\$50.00 delivery and setup 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

### **CAPRESE | \$3**

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

### **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.

### **STUFFED MUSHROOMS | \$4**

Stuffed with Italian Sausage, bell pepper and onion with Romano cheese served over spicy marinara.

### **SHRIMP COCKTAIL | \$4**

Succulent shrimp served with cocktail sauce and lemon.

## Salad

### **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

### **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**

8oz Marinated and grilled salmon, topped with cilantro beurre blanc.

### **CHICKEN MARSALA | \$6**

Chicken breast sautéed in marsala wine w/ garlic & mushroom.

## Pasta

### **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 | \$6**

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

### **WITH CHICKEN | \$3**

### **WITH ITALIAN SAUSAGE | \$3**

### **WITH SHRIMP | \$4**

*Focaccia bread served with all pasta dishes*

*\*Denotes an upcharge*

## Sides

### **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.

### **ROSEMARY MASHED POTATOES | \$3**

### **SAFFRON RISOTTO | \$3**

### **PARSLEY RED POTATOES | \$3**

## Desserts

### **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.