



## *Catering Menu*

Orders Require Minimum 24-Hour Notice.  
5% Delivery Charge Applies.

## Antipasti

**Serves 8-10 16-18**

### **Lattughette**

\$25 \$35

Baby mixed greens tossed in our balsamic vinaigrette with diced plum tomatoes & cucumbers.

### **Sandwich Platter** (Minimum 2-day notice)

\$25 \$35

Sandwich items subject to change. Call ahead for our fresh daily menu.

### **Cesare**

\$40 \$60

Crisp romaine lettuce & herb croutons in a traditional Cesar dressing with Parmigiano & Pecorino.

### **Insalate Mediterranea**

\$40 \$60

Baby mixed greens tossed in our balsamic vinaigrette with diced Roma tomatoes, cucumbers, red onions, cubed ricotta & Kalamata olives.

### **Peperoni e Mozzarella**

\$50 \$60

Roasted red bell pepper topped with freshly chopped garlic & extra virgin olive oil, served with sliced buffalo mozzarella over mixed greens in balsamic vinaigrette.

### **Prosciutto e Melone**

\$55 \$65

Sweet half-moon slices of seasonal melon over thinly sliced cured Italian ham drizzled in olive oil.

### **Antipasti**

\$60 \$75

Plate of thinly sliced prosciutto, fresh mozzarella, grilled eggplant, roasted bell pepper & Kalamata olives.

### **Caprese**

\$70 \$85

Freshly sliced Roma tomatoes & mozzarella sprinkled with basil, and drizzled in extra virgin olive oil, served with baby mixed greens dressed in balsamic vinaigrette.

## Pasta

**Serves 8-10 16-18**

### **Penne Arrabiate**

\$50 \$60

Small tube pasta in a spicy marinara with Kalamata olives and fresh garlic.

### **Rigatoni Antonio**

\$75 \$85

Large tube pasta in a creamy marinara with diced chicken breast, minced onion & button mushrooms.

### **Rigatoni Norcina**

\$75 \$85

Large tube pasta in a creamy brown sauce with button mushrooms, ground Italian sausage and fresh tomato.

### **Penne Bolognese**

\$80 \$100

Small tube pasta served with ground beef & pork in our classic marinara.

### **Lasagne** (Minimum 48-hour notice)

\$90 \$120

Delicate layers of fresh pasta, meaty bolognese and fresh ricotta, smothered in marinara and topped with mozzarella.

### **Gnocchi Gorgonzola**

\$90 \$120

Soft pillow dumplings of russet potato in a rich Gorgonzola cream sauce.

## Secondi

**Serves 8-10 16-18**

### **Parmigiana di Melanzane**

\$70 \$85

Lightly fried eggplant slices layered with fresh ricotta, smothered in marinara and topped with mozzarella.

### **Pollo Marsala**

\$90 \$120

Lightly floured chicken breast sautéed with sweet Marsala wine & savory button mushrooms.

### **Pollo Piccata**

\$90 \$120

Lightly floured chicken breast sautéed with freshly sliced lemon, butter & capers.

### **Pollo al Gorgonzola con Pomodoro Secco**

\$95 \$125

Lightly floured chicken breast served in a creamy Gorgonzola Alfredo with sun-dried tomatoes.

### **Pollo Parmigiana**

\$95 \$125

Large breaded chicken breast, lightly fried, smothered in marinara & topped with mozzarella.

### **Scampi al Diavolo con Aglio** (Check for availability)

\$100 \$130

Large in-shell prawns (2-per person) grilled & sautéed in a spicy garlic & olive oil sauce.

### **Pollo Vesuvio** (Check for availability)

\$100 \$130

Large portion of bone-in chicken breast, oven-roasted in white wine, garlic & rosemary (Boneless breast also available).

### **Salmone**

\$110 \$140

Perfectly grilled filet of salmon.

## Dolci

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\*All desserts require 3-days notice.

### Tiramisu

\$50 \$80

Lady-finger cookies dipped in espresso, layered with sweetened mascarpone, and dusted with cocoa & powdered sugar.

### Ricotta Cheesecake (Plain or Strawberry)

\$50 \$80

A smooth ricotta cheesecake made with cream cheese, sour cream & dusted with powdered sugar.

### Cannoli

\$50 \$80

Imported pastry shells (2-per person) filled with sweetened chocolate and vanilla ricotta cream with candied citron.

## Bevande

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### Mineral Water

\$40 \$60

Sparkling or still.

### Soda

\$20 \$30

Coke, Diet Coke, 7-Up or San Pellegrino  
Sparkling Limonata/Aranciata

## Sides

**Serves 8-10 16-18**

### Mixed Vegetables

\$35 \$55

### Potatoes (After 5pm)

\$35 \$55

\*Plates, utensils, bread, cheese and olive tapenade available upon request. Prices subject to change without notice.

**ilCapriccioOnVermont/catering**