

# CATERING MENU



*Antica Trattoria*  
Fine Italian Cuisine & Wine Bar + Spirits

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## APPETIZERS

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### BRUSCHETTA

grilled homemade bread + yellow & red grape tomato + garlic + basil + goat cheese + roasted eggplant + evoo

### CAVOLETTI

crispy brussel sprouts + pancetta + shaved parmesan cheese + balsamic glaze

### CARPACCIO

thin raw filet mignon + fresh lemon juice + arugula + capers + shaved parmigiano-reggiano + evoo

### BURRATA

heirloom tomato + aged balsamic + basil + evoo

### FRITTURA MISTA

crispy shrimp + calamari + artichoke + zucchini + creamy garlic sauce

### MUSSELS

garlic + onions + italian sausage + fresh fennel + tomato butter herbs broth

### POLPETINE

braised nonna's meatball + san marzano tomato sauce + mediterranean olives + whipped ricotta

### CHARCUTERIE BOARDS

imported & local cheese & cured meats + crostini served with accoutrements

### INSALATA DI POLIPO

sicilian style crispy octopus + castelvetro olives + arugula + purple onions + baby roasted potatoes + romesco

### TORRE DI GRANCHIO

blue crab + avocado + shrimp + melon extract

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## SALADS

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### INSALATA CESARE

classic caesar salad with parmesan cheese + homemade caesar dressing + croutons

### INSALATA CHIARA ISABELLA

heirloom tomatoes + purple onion + cucumber + arugula + avocado + evoo + balsamic glaze

### INSALATA DI VENERE

organic spring mix + poached pears + goat cheese + caramelized walnuts + house vinaigrette

### INSALATA ANTICA

organic spinach + local avocado + hearts of palm + shaved parmigiano + balsamic vinegar

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## MAIN COURSE

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### RISOTTO

arborio rice + fennel + asparagus + mascarpone + saffron + shrimp

### LINGUINE

mussels + clams + calamari + shrimp + fresh herbs + garlic + tomato sauce

### RIGATONI

san marzano tomato + garlic + roasted eggplant + mozzarella

### LASAGNA

baked pasta sheets + meat sauce + bechamel + parmigiano + mozzarella cheese

### PENNE

smoked salmon + shrimp + garlic + fresh tomato + brandy creamy lobster sauce

### BURRATA RAVIOLI

baby heirloom tomato confit + garlic + porcini mushrooms

### CAVATELLI

homemade ricotta cavatelli + italian sausage + cremini mushrooms + parmigiano reggiano sauce

### GNOCCHI

braised diced short ribs sugo + english peas + crumbled goat cheese

### CAPELLINI

shrimp + garlic + wild mushroom + baby heirloom tomatoes + lobster broth

### PAPPADELLE

blue crab + garlic + baby heirloom tomato confit + asparagus + roasted corn + lobster brandy creamy sauce

### FETTUCCINE CARBONARA

crispy pancetta + egg yolks + pecorino cheese + black peppers

### BRASATO

braised all-natural angus boneless short ribs + cabernet sauvignon + fresh herbs + mashed potatoes + vegetables

### SALTIMBOCCA

veal scaloppini + prosciutto + sage + brown butter + white wine + mashed potatoes + vegetables

### SALMONE

pistachio crusted wild salmon + prosecco orange sauce + spinach risotto

### CALAMARI E GAMBERI

tender calamari steak + shrimp + garlic + capers + brown butter lemon sauce

### CIOPPINO LIVORNESE

clams + mussels + calamari + shrimp + fish of the day + garlic + olives + capers + tomato + herbs broth

### VITELLO

veal prepared: marsala, piccata, or parmigiana

### POLLO

chicken breast, choose your style: mushroom marsala / lemon butter caper sauce / parmigiana style

### DUROC PORK CHOP

milanese style + arugula + baby heirloom tomato + purple onions + shaved parmigiano reggiano

### PARMIGIANA DI MELENZANE

sicilian style eggplant + san marzano tomato + mozzarella + parmigiano reggiano + basil