

CATERING MENU



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Sr

APPETIZERS

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

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

FRITTURA MISTA

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

SALADS

INSALATA CESARE

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

INSALATA CHIARA ISABELLA

wild arugula + gorgonzola dolce + baby heirloom tomato + red onions

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

MAIN COURSE

RISOTTO AI FUNGHI

chef daily mushrooms selection + mascarpone + shaved parmigiano-reggiano

LINGUINE

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

RAVIOLI DI ZUCCA

ravioli filled with butternut squash + amaretto cookies + gorgonzola dolce + walnuts

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

wild mushrooms + porcini mushrooms + marsala cream sauce

PARMIGIANA DI MELENZANE

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