

CATERING MENU



Antica Trattoria

Fine Italian Cuisine & Wine Bar + Spirits

APPETIZERS

Soup of the day - ask your server

FRESH HOMEMADE BREAD

First basket is complimentary
Herb infused EVOO + balsamic vinegar or butter

CAVOLETTI

Crispy Brussels sprouts + pancetta + shaved
Parmesan cheese + balsamic glaze

ARANCINI

Sicilian crispy rice balls filled with wild mushrooms
+ mozzarella + parmigiano + truffle infused
Served with tomato sauce

BURRATA

Heirloom tomato + aged balsamic + artichoke
+ roasted bell pepper pesto

MUSSELS

Garlic + onion + Italian sausage + fresh fennel +
tomato butter herbs broth

POLPETTINE

Braised Nonna's meatballs + San marzano tomato
sauce + Mediterranean olives + whipped ricotta

FRITTURA MISTA

Calamari + shrimp + artichoke + zucchini + creamy
garlic sauce (Calamari Only \$19)

BRUSCHETTA

Grilled homemade bread + yellow & red grape
tomato + garlic + basil + goat cheese + roasted
eggplant + EVOO

CARPACCIO DI MANZO

Thinly sliced filet mignon + lemon juice + EVOO +
capers + crispy parmigiano reggiano + truffle oil

CARCIOFI

Artichoke + garlic + Mediterranean olives + capers +
white wine + mint

SALADS

INSALATA CESARE

Classic cesare salad with Parmigiano + homemade
cesare dressing + croutons

INSALATA CHIARA ISABELLA

Wild arugula + Gorgonzola dolce + baby heirloom
tomato + red onion

INSALATA VENERE

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

INSALATA ANTICA

Organic spinach + Local avocado + hearts of palm +
shaved Parmesan + balsamic vinegar

MAIN COURSE

RISOTTO

N'duja calabrese + roasted heirloom tomatoes +
parmigiano Reggiano crema
Porcini mushrooms also available upon request \$25)

LINGUINE

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

TORTELLONI

House-made spinach and ricotta tortelloni + parmigiano
reggiano truffle crema

LASAGNA

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

BUTTERNUT SQUASH RAVIOLI

House-made butternut squash ravioli + Gorgonzola
dolce + walnuts + amaretto crumble

MEZZI RIGATONI CARBONARA

Crispy guanciale + pecorino Romano + egg yolk +
black pepper

PENNE

Italian sausage + wild mushroom + creamy truffle
sauce

GNOCCHI

Chef Franco vodka sauce

PAPPARDELLE

Rich tomato sauce + House-made crumble Italian
sausage + meatballs + braised and diced short ribs

FETTUCCINE

Home made fettuccine + porcini mushroom + wild
mushroom + garlic + white wine + Gorgonzola dolce
cream

STINCO D'AGNELLO

Australian lamb shank slowly breaded + red wine +
root vegetables + parmigiano risotto

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 and vegetables

SALMONE

Pistachio crusted wild salmone + Prosecco orange
sauce + spinach risotto

CALAMARI E GAMBERI

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

CIOPPINO LIVORNESE

Clams + mussels + calamari + shrimp + chef choice
fish + garlic + olives + capers + tomato + herbs broth

VITELLO

Veal prepared : Marsala , Picata or Parmigiana

POLLO

Chicken breast + choose your style : mushroom
Marsala , lemon butter capers sauce or parmigiano

DUROK PORK CHOP

Oven roasted + garlic + fresh herbs + au jus

PARMIGIANA DI MELENZANE

Sicilian style eggplant + San marzano tomato
+ mozzarella + parmigiano reggiano + basil