

Ferrari's
A'ROMA
RISTORANTE®
"La Vera Cucina Italiana"

Catering

**COMPLIMENTARY FOCACCIA BREAD WITH
MASCARPONE SPREAD SERVED WITH ALL ORDERS.**

HALF TRAY SERVES 10-12 / FULL TRAY SERVES 18-20

Antipasti

PROSCIUTTO E MELONE

CANTALOUPE MELON WRAPPED IN PROSCIUTTO HAM.

HALF(12 PCS.) 36.00
FULL(24 PCS.) 72.00

MOZZARELLA CAPRESE

FRESH SLICED ROMA TOMATO TOPPED WITH FRESH
MOZZARELLA AND GARNISHED WITH FRESH BASIL,
ROASTED RED BELL PEPPERS, ARTICHOKE HEART, HEART
OF PALM, SUN-DRIED TOMATO AND EXTRA VIRGIN OLIVE
OIL.

HALF(12 PCS.) 29.00
FULL(24 PCS.) 58.00

CRAB CAKES

SERVED WITH A ROASTED RED BELL PEPPER SAUCE AND
SAUTÉED LEEKS.

HALF(12 PCS.) 63.00
FULL(24 PCS.) 126.00

BRUSCHETTA

TOASTED ITALIAN BREAD TOPPED WITH A HOMEMADE
SALSA OF FRESH CHOPPED ROMA TOMATOES, GARLIC,
KALAMATA OLIVES, DICED RED ONIONS, CAPERS, FRESH
BASIL AND HERBS TOSSED IN EXTRA VIRGIN OLIVE OIL.

HALF(24 PCS.) 38.00
FULL(48 PCS.) 76.00

ANTIPASTO CLASSICO

AN ASSORTMENT OF TRADITIONAL ITALIAN COLD CUTS
AND CHEESES INCLUDING PROSCIUTTO, SALAMI,
MORTADELLA, CAPICOLLO, SOPRESSATA, ASIAGO,
PARMIGIANO AND PROVOLONE. GARNISHED WITH ROASTED
RED BELL PEPPERS AND OLIVES.

HALF(12 PCS.) 50.00
FULL(24 PCS.) 100.00

Insalate

DELLA CASA

MIXED GREENS TOSSED IN OUR HOUSE VINAIGRETTE
DRESSING WITH FRESH CHOPPED TOMATO, GRATED
CARROTS, AND RED ONIONS.

HALF30.00 / FULL60.00

CESARE

ROMAINE LETTUCE TOSSED IN A CAESAR DRESSING WITH
SEASONED CROUTONS AND TOPPED WITH SHAVED ASIAGO
CHEESE.

HALF40.00 / FULL80.00

GRECA

MIXED GREENS TOSSED IN A CAESAR DRESSING WITH RED
AND GREEN BELL PEPPERS, HEARTS OF PALM, ARTICHOKE
HEARTS, KALAMATA OLIVES, SUN-DRIED TOMATOES, FRESH
CHOPPED TOMATOES AND CRUMBLLED FETA CHEESE.

HALF40.00 / FULL80.00

A'ROMA

MIXED GREENS TOSSED IN OUR HOUSE VINAIGRETTE
DRESSING WITH HEARTS OF PALM, ARTICHOKE HEARTS,
SUN-DRIED TOMATOES, FRESH DICED TOMATOES, GRATED
CARROTS, RED ONIONS AND TOPPED WITH SHAVED
ASIAGO CHEESE.

HALF40.00 / FULL80.00

ANTIPASTO MISTO

A COMBINATION OF CAPPICOLA, SALAMI, MORTADELLA,
AND PROVOLONE CHEESE SERVED OVER MIXED GREENS
TOSSED WITH CHOPPED ROMA TOMATO, GRATED CARROTS
AND OLIVES IN OUR HOUSE VINAIGRETTE DRESSING.

HALF70.00 / FULL140.00

~ ADD GRILLED CHICKEN BREAST TO ANY INSALATE 50.00 / 90.00 ~

CREATE YOUR OWN PASTA PARTY COMBINATIONS. CHOOSE ANY PASTA NOODLE AND MATCH WITH YOUR FAVORITE A'ROMA HOUSE MADE SAUCE.

**PENNE / RIGATONI / GNOCCHI / SPAGHETTI
FUSILLI / CAPELLINI / FETTUCCINE**

HALF TRAY SERVES 10-12 / FULL TRAY SERVES 18-20

Pasta

BOLOGNESE

SIGNATURE HOUSE MADE MEAT SAUCE

HALF60.00 / FULL100.00

POMODORO E BASILICO

WHOLE ROMA TOMATOES SIMMERED WITH FRESH BASIL,
FRESH GARLIC AND PARMIGIANO CHEESE.

HALF55.00 / FULL95.00

ALLA CHECCA

FRESH CHOPPED TOMATOES WITH FRESH GARLIC, FRESH
BASIL, HERBS AND EXTRA VIRGIN OLIVE OIL.

HALF60.00 / FULL100.00

ALFREDO

CREAM, BUTTER AND GRATED PARMIGIANO CHEESE.

HALF60.00 / FULL100.00

MARINANRA

TOMATO SAUCE WITH GARLIC, BASIL AND HERBS.

HALF55.00 / FULL95.00

BASILICO E MELANZANE

FRESH POMODORO SAUCE WITH DICED EGGPLANT AND
FRESH BASIL.

HALF60.00 / FULL100.00

ARRABBIATA

SPICY POMODORO SAUCE

HALF55.00 / FULL95.00

CAPRESE

FRESH POMODORO SAUCE WITH CHUNKS OF FRESH
MOZZARELLA CHEESE.

HALF65.00 / FULL110.00

TOSCANA

MARINARA SAUCE WITH SUN-DRIED TOMATO, FRESH-DICED
TOMATO AND GREEN AND RED BELL PEPPERS.

HALF60.00 / FULL100.00

ALLA VODKA

CREAMY TOMATO-VODKA SAUCE WITH FRESH-CHOPPED
TOMATOES.

HALF60.00 / FULL100.00

PUTANESCA

POMODORO SAUCE WITH RED AND GREEN BELL PEPPERS,
KALAMATA OLIVES, CAPERS, FRESH GARLIC AND
FRESH-CHOPPED TOMATOES.

HALF60.00 / FULL100.00

PRIMAVERA

CREAMY TOMATO SAUCE WITH FRESH MIXED VEGETABLES.

HALF65.00 / FULL110.00

AURORA

CREAMY TOMATO SAUCE.

HALF60.00 / FULL100.00

~ ADD THE FOLLOWING TO ANY PASTA ~

MEATBALLS (24)36.00 / (48)72.00	SAUSAGE (LINK) (24)36.00 / (48)72.00
SAUSAGE (SLICED)36.00 /72.00	GRILLED CHICKEN BREAST50.00 /90.00
SCAMPI (36)80.00 / (72)160.00	SALTEED VEGETABLES45.00 /85.00

Pasta Specialties

LASAGNA AL FORNO NAPOLITANA

HOMEMADE PASTA SHEETS LAYERED WITH RICOTTA
CHEESE, MELTED MOZZARELLA CHEESE AND BOLOGNESE
MEAT SAUCE.

HALF90.00 / FULL150.00

CHEESE RAVIOLI

RAVIOLI STUFFED WITH RICOTTA CHEESE AND
TOPPED WITH POMODORO SAUCE.

HALF70.00 / FULL120.00

MEAT RAVIOLI

MEAT FILLED RAVIOLI WITH BOLOGNESE MEAT SAUCE.

HALF70.00 / FULL120.00

LOBSTER AGNOLOTTI

HALF-MOON SHAPED PASTA STUFFED WITH LOBSTER AND
SIMMERED IN AURORA SAUCE WITH FRESH-CHOPPED
ROMA TOMATOES.

HALF120.00 / FULL200.00

CAPELLACCI ARRABBIATA

JUMBO RAVIOLI FILLED WITH RICOTTA CHEESE AND
SAUTÉED SPINACH IN A SPICY TOMATO SAUCE.

HALF90.00 / FULL150.00

HALF TRAY SERVES 10-12 / FULL TRAY SERVES 18-20

Entrees ala carte

CHICKEN ALLA ROMANA

GRILLED CHICKEN BREAST TOPPED WITH FRESH-DICED ROMA TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL.

HALF115.00 / FULL195.00

CHICKEN SCARPARELLO

EGG-BATTERED CHICKEN BREAST, SAUTÉED IN A LEMON-BUTTER AND GARLIC SAUCE WITH A TOUCH OF WHITE WINE AND TOPPED WITH SAUTÉED MUSHROOMS.

HALF115.00 / FULL195.00

CHICKEN MARSALA

EGG-BATTERED CHICKEN BREAST SAUTÉED WITH RICH MARSALA WINE AND GARLIC AND TOPPED WITH SLICED MUSHROOMS.

HALF115.00 / FULL195.00

CHICKEN PICCATA

CHICKEN BREAST SAUTÉED IN A LEMON-BUTTER SAUCE WITH CAPERS.

HALF115.00 / FULL195.00

CHICKEN CARDINALE

CHICKEN BREAST SIMMERED IN A BRANDY SHALLOT CREAM SAUCE AND TOPPED WITH ROASTED RED BELL PEPPER, ARTICHOKE HEARTS, KALAMATA OLIVE AND MELTED MOZZARELLA CHEESE.

HALF125.00 / FULL210.00

CHICKEN PARMIGIANA

BREADED CHICKEN BREAST TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE.

HALF125.00 / FULL210.00

CHICKEN SORRENTINA

CHICKEN BREAST, SAUTÉED IN A BROWN MARSALA WINE SAUCE AND TOPPED WITH PROSCIUTTO, GRILLED EGGPLANT, SLICED MUSHROOMS AND MELTED MOZZARELLA CHEESE.

HALF130.00 / FULL210.00

CHICKEN CACCIATORE

CHICKEN BREAST SAUTÉED IN MARINARA SAUCE SAUCE WITH WHITE WINE, ONION, RED AND GREEN BELL PEPPERS, SLICED MUSHROOMS, FRESH GARLIC AND HERBS.

HALF115.00 / FULL195.00

SAUSAGE AND PEPPERS

GRILLED LUGANEA SAUSAGE WITH SAUTÉED RED AND GREEN BELL PEPPERS IN A FRESH TOMATO SAUCE.

HALF115.00 / FULL195.00

VEAL PARMIGIANA

BREADED VEAL CUTLET TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE.

HALF145.00 / FULL260.00

VEAL PICCATA

VEAL SCALOPPINE SAUTÉED IN A LEMON-BUTTER SAUCE WITH CAPERS.

HALF145.00 / FULL260.00

VEAL MARSALA

VEAL SCALOPPINE SAUTÉED IN A RICH MARSALA WINE SAUCE WITH SLICED MUSHROOMS.

HALF145.00 / FULL260.00

VEAL AND PEPPERS

VEAL SCALOPPINE SAUTÉED IN A FRESH TOMATO SAUCE WITH WHITE WINE, RED AND GREEN BELL PEPPERS, GARLIC AND SLICED MUSHROOMS.

HALF145.00 / FULL260.00

VEAL SALTIMBOCA ALLA ROMANA

VEAL SCALOPPINE TOPPED WITH PROSCIUTTO, MOZZARELLA CHEESE AND FRESH SAGE IN A BROWN DEMI-GLACE MARSALA WINE SAUCE.

HALF160.00 / FULL280.00

SALMONE ALLA BRACE

SALMON FILET GRILLED WITH OLIVE OIL, FRESH GARLIC, LEMON AND SPICES.

HALF160.00 / FULL280.00

GRILLED HALIBUT

PREPARED IN A LEMON-BUTTER SAUCE WITH CAPERS

HALF170.00 / FULL300.00

GRILLED HALIBUT SALSA CRUDA

TOPPED WITH SALSA CRUDA, FRESH-CHOPPED ROMA TOMATOES WITH BASIL, PARSLEY, GARLIC, MINCED RED ONION, CHOPPED KALAMATA OLIVES, LEMON AND EXTRA VIRGIN OLIVE OIL.

HALF170.00 / FULL300.00

SCAMPI ALLA ROMANA

JUMBO SCAMPI SAUTÉED IN EXTRA VIRGIN OLIVE, GARLIC, AROMATIC HERBS AND A TOUCH OF WHITE WINE.

HALF170.00 / FULL300.00

SCAMPI FRA DIAVOLA

JUMBO SCAMPI SAUTÉED IN A SPICY SEAFOOD TOMATO SAUCE.

HALF170.00 / FULL300.00

Dolci

CHEESECAKE SOUFFLE WITH RASPBERRY SAUCE

LIKE NO OTHER CHEESECAKE YOU'VE HAD. HOMEMADE FROM AN OLD WORLD RECIPE. IT'S LIGHT, CREAMY AND FLUFFY.

SERVES 1245.00

CANNOLI2.00

MINI ITALIAN PASTRY SHELLS FILLED WITH A HOMEMADE CREAM OF RICOTTA, MASCARPONE, ITALIAN LIQUEUR AND CANDIED FRUIT.

APPLE, RAISIN AND PINE NUT CROSTATA

AN ITALIAN STYLE PIE WITH A FLAKY PASTRY CRUST AND A DENSE FILLING OF CHOPPED APPLES, RAISINS, PINE NUTS, ALMONDS, WALNUTS, CINNAMON AND A TOUCH OF BRANDY.

SERVES 1245.00

CHOCOLATE TRUFFLE CAKE

FOR THE TRUE CHOCOLATE LOVER. DARK CHOCOLATE LAYER CAKE WITH A CREAMY TRUFFLE FILLING AND COVERED WITH CHOCOLATE GANACHE. ENJOY A SCOOP OF VANILLA BEAN ICE CREAM FOR THE ULTIMATE INDULGENCE

SERVES 1455.00

TIRAMISU

LADYFINGERS DIPPED IN ESPRESSO AND ITALIAN LIQUEUR, THEN LAYERED WITH MASCARPONE CREAM AND DUSTED WITH POWDERED COCOA.

SERVES 10-1250.00

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A'ROMA
~48 HOURS NEEDED FOR ALL DESSERTS~
RISTORANTE®