

Penette Salmone.....\$17.95
 Tiny mostaccioli pasta with chunks of Salmon, mushrooms and spinach in cherry tomato cream sauce.

POLLO - CHICKEN BREAST

Pollo Limone.....\$14.95
 Chicken breast sautéed in lemon and white wine sauce with red roasted peppers and capers.

Pollo A La Gordon.....\$16.95
 Chicken breast sautéed in white wine and sage sauce topped with prosciutto, fontina cheese and fresh tomatoes, served with cheese ravioli.

Pollo Marsala.....\$14.95
 Chicken breast with mushrooms in marsala wine sauce, served with roasted potatoes.

Pollo Marinato All Griglia.....\$14.95
 Grilled chicken breast marinated in special blend of herbs and spices, served with roasted potatoes.

Pollo Alla Vodka.....\$15.95
 Chicken breast sautéed in vodka with light cream and touch of tomato sauce, served with cheese ravioli.

Pollo Cardinale.....\$14.95
 Chicken breast sautéed with artichokes and mushrooms in white wine sauce.

Pollo Vesuvio.....\$14.95
 Half chicken roasted with garlic, fresh rosemary and potatoes.

Pollo Pesto.....\$15.95
 Sautéed boneless chicken with fresh basil, roasted peanuts, garlic and olive oil and a dash of cream.

Pollo Sparragus.....\$15.95
 Boneless chicken with asparagus and roasted peppers in brandy and lemon sauce.

VITELLO - VEAL

Vitello Marsala.....\$19.00
 Thin slices of tender veal with mushrooms in marsala wine sauce.

Piccatina Al Limone.....\$19.00
 Veal scaloppini sautéed in lemon and white wine sauce with red roasted peppers and capers.

Vitello Barolo.....\$19.00
 Tender slices of veal in red wine sauce with mushrooms and sun-dried tomatoes.

Vitello Abruzzo.....\$19.00
 Tender slices of veal sautéed in white wine sauce with artichokes, mushrooms and black olives.

Saltimbocca Alla Romana.....\$20.00
 Slices of tender veal topped with prosciutto, fresh spinach and sage in white wine sauce.

All the orders come with fresh bread and butter.

IL DOLCE - DESSERTS

Tirami Su.....\$4.95

Cannoli.....\$3.50

Mini Cannoli.....\$1.95

Torta di la Nonna.....\$5.95
 Fragrant short pastry base filled with pastry cream, hint of lemon and topped with toasted pine nuts and glazing sugar.

Profiterole.....\$5.95
 A delicate composition of cream puffs filled with cream. Covered with chocolate cream.

Frutti di Bosco.....\$5.95
 A fragrant short pastry base filled with pastry cream. Decorated with a rich assortment of blueberries, black and red currants & raspberries.

Black Forest.....\$5.95
 Short pastry chocolate base, two layers of chocolate sponge cake. Chantilly cream filling with dark cherries, topped with chocolate ribbon.

Sorbets.....\$5.95
 In natural fruit shells.

Limone Ripieno - Lemon Sorbet

Cocco Ripieno - Coconut Sorbet

Pesca Ripieno - Peach Sorbet

Al Gelato.....\$4.95

Peach

Mint Chocolate Chip

Italian Vanilla

Apricot

Lemon Ice Pint.....\$3.95

Spumoni Pint.....\$4.95



Pan y Vino

EUROPEAN GOURMET CATERING

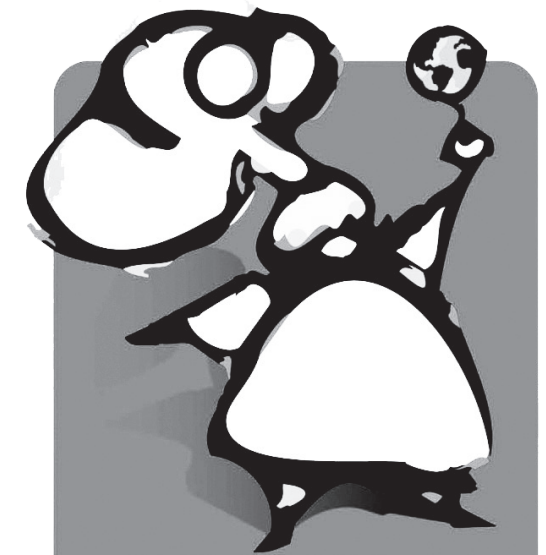
Please ask for our Catering Menu for Parties.

Sunday to Thursday
 11:30am to 9:00pm.

Friday and Saturday
 11:30 to 10:00pm



All prices subject to change without notice.



RESTAURANT
 piccolo
 mondo

HYDE PARK

CARRY OUT AND DELIVERY MENU

1642 E. 56th Street
 Chicago, IL 60637
 Tel. (773) 643-1106/9171

www.piccolomondo.us

ANTIPASTO – APPETIZERS

Bruschetta.....\$5.25
Toasted Italian bread with garlic, tomato, olive oil, fresh basil and oregano.

Calamari Fritti.....\$8.95
Golden fried calamari served with marinara sauce and lemon wedges.

Calamari Alla Griglia.....\$8.95
Grilled calamari dressed with olive oil and garlic served with lemon wedges.

Scampi Piccolo Mondo.....\$13.95
Shrimps and scallops sautéed in lemon and white wine sauce.

Antipasto Italiano.....\$6.95 per person
Prosciutto, salami, mortadella, capicola and provolone cheese with olives.

ZUPPE – SOUPS

Zuppe Del Giorno Cup.....\$4.50

Minestrone Cup.....\$4.25

INSALATE – SALADS

Insalata Piccolo Mondo.....\$9.50
Bed of mixed greens topped with assorted vegetables, tomatoes, onions, artichokes, hearts of palm and mushrooms with vinaigrette dressing.

Insalata Mista.....\$4.95
Mixed greens in vinaigrette dressed with tomato, onions, walnuts and raisins.

Insalata Di Petti Di Pollo.....\$10.95
Grilled chicken breast over mixed greens with walnuts, tomatoes, onions and raisins in balsamic vinaigrette dressing.

La Caprese.....\$6.95
Slices of fresh mozzarella, tomato and basil dressed with extra virgin olive oil.

Panini – Subs

Panino Imbotitto.....\$5.95
Prosciutto.....\$6.95
Turkey.....\$5.95
Ham.....\$5.95
Salami.....\$5.95
Fresh Mozzarella.....\$6.95

All the above subs come with provolone cheese, lettuce, tomato and choice of Italian dressing, mustard or mayo.

Eggplant Sub.....\$6.50
Meatball Sub.....\$6.50

HOT PANINIS

made in the Historic Italian Sirman Grill

Caponata Mussolini.....\$6.95
Assorted vegetables with fontina cheese in grilled sourdough bread.

Quattro Formaggio Bizarro.....\$6.95
Provolone, Fontina, Manchego and Muzzarella in grilled sourdough bread

Turkey Che Guevara.....\$6.95
Smoked Turkey breast with artichokes, provolone and pesto-mayo dressing in french bread.

Pollo alla Fidel.....\$6.95
Grilled chicken breast with lettuce, tomatoes, onions and muzzarella in grilled french bread.

SPAIN – TAPAS

Tapas are the famous small dishes of Spain made from seafood, meats, cheese and vegetables. Create an entire meal selecting a variety of tapas dishes, or simply choose a selection of tapas as an appetizer and enjoy chicken, pasta or veal as your main course.

COLD – TAPAS

Pisto Manchego.....\$5.50
Toasted bread topped with Zucchini, peppers, onions, eggplant, capers, anchovy and olives in garlic tomato sauce.

Tortilla Española.....\$5.50
Spanish traditional omelet with potatoes, onions and garlic.
Jamon Serrano con Manchego.....\$6.95
Tomato bread with Spanish ham and Manchego cheese.

Pollo al Curry.....\$6.95
Chicken breast pieces with celery, green onions, grapes in curry mayonnaise.

Canelon de Atun.....\$8.00
Tube shape pasta filled with tuna and asparagus with alioli sauce.

Ensalada de Salmon.....\$11.00
Smoked salmon in a bed of mix green salad and capers.

HOT TAPAS

Empanada de Queso.....\$3.50
Baked turnover stuffed with mozzarella cheese and green onions.

Empanada de Carne.....\$3.50
Baked turnover stuffed with beef, onions and hardboiled eggs.

Datiles con Tocino.....\$6.25
Baked wrapped dates with bacon.

Croquetas de Papa.....\$7.95
Mashed potatoes croquettes stuffed with cheese and fresh spices.

Queso de Cabra con Tomate.....\$7.95
Baked goat cheese with tomato sauce served on a basil toasted bread.

Salmon con Cabrales.....\$15.95
Grilled salmon topped with blue cheese and asparagus.

LE PASTE – PASTAS

Fusilli Piccolo Mondo.....\$9.50
Corkscrew pasta with chunks of chicken breast and Italian bacon in our special sauce.

Spaghetti Puttanesca.....\$9.95
Spaghetti prepared in spicy tomato sauce with olives, capers and a touch of anchovies.

Pasta Duet.....\$13.95
Meat ravioli and spaghetti served with meat sauce and two meatballs.

Rotolo Alla Rossini.....\$13.95
A pasta roll filled with ricotta cheese and spinach served with tomato sauce and topped with creamy cheese sauce.

Gnocchi alla Vodka.....\$10.95
Homemade potato dumplings with spinach in creamy vodka sauce.

Ravioli.....\$9.95
Choice of cheese, meat or vegetable ravioli with marinara or meat sauce.

Tortellini Alla Panna.....\$10.95
Cheese and meat filled pasta in rich cream sauce with mushrooms, Italian bacon, peas and parmigiano cheese.

Rigatoni Alla Gregorio.....\$9.95
Tube shaped pasta with fresh mozzarella, tomato sauce, basil and olives.

Lasagna.....\$9.95
Choice of cheese and meat, spinach or vegetable lasagna with tomato or meat sauce.

Spaghetti Carbonara.....\$10.95
Spaghetti in rich cream sauce with Italian bacon, onions and parmigiano cheese.

Spaghetti With Meatballs.....\$10.95
Spaghetti prepared in our tasty meat sauce with two meatballs.

Rigatoni Nocerina.....\$10.95
Tube shaped pasta with sun-dried tomatoes, mushrooms, olive oil, garlic, fresh basil in light cream sauce.

Eggplant Alla Parmigiana.....\$9.95
Layers of eggplant, mozzarella, tomato sauce and romano cheese baked to perfection.

Penne Con Salsiccia.....\$10.95
Short tube pasta with Italian sausage in tomato sauce.

Penne Al Porto.....\$10.95
Short pasta with chunks of chicken, mushrooms, spinach, sun-dried tomatoes in port wine cream sauce.

Tubetini alla Salute.....\$9.95
Tube pasta shape with broccoli, mushrooms, fresh spinach, roasted peppers, zucchini, peas and artichokes in garlic and olive oil sauce.

Orechiette Sun-Dried Tomatoes.....\$11.95
Small Ear shape pasta in a combination of sun-dried tomato, mushrooms and pesto cream sauce.

Rigatoni alla Carlo.....\$9.95
Spicy tomato sauce with pancetta (Italian bacon), fresh mozzarella and basil.

Fettuccine Vincenzo.....\$9.95
Fresh Fettuccine pasta prepared with tomatoes, mushrooms basil and garlic in white wine sauce.

LE PASTA CON PESCE – PASTA WITH SEAFOOD

Linguine Con Vongole.....\$10.95
Linguine prepared with c made in the Historic Italian Sirman Grill hopped clams in marinara or white wine sauce.

Fettuccine Apulliana.....\$17.95
Shrimps, tomatoes, artichokes, and capers served over fettuccine in white wine sauce.

Spaghetti Al Frutti Di Mare.....\$17.95
Spaghetti with calamari, shrimps, mussels, chopped clams and scallops in marinara sauce.

Linguine Con Broccoli E Gamberi.....\$17.95
Shrimp and brócoli sautéed with olive oil and garlic served over linguine.

Whitefish al Limone.....\$16.95
Lake Superior whitefish baked in lemon, white wine and caper sauce.

Spaghetti Con Calamari.....\$11.95
Calamari sautéed in white wine, garlic and lemon sauce over spaghetti.



Italian Gourmet Trays

WITHOUT THE
TRAVEL TIME

Experience the Taste of Europe!

Are you looking for catering services that will supply delicious gourmet dishes for all those special occasions on your calendar? **Pan Y Vino** is the best European gourmet catering in Chicago. We specialize in European cuisine (specifically Spanish and Italian), but can cater to any of your needs. You will find appetizers, cold cuts, tapas, pastas, fish & seafood, and a multitude of other dishes. Full Caterer's Liquor License in the City of Chicago.

Prompt Services

When you choose our catering company, you will get service that is fast, efficient, and reliable. We provide catering for corporate meetings, birthdays, weddings, anniversaries, and just about any festive occasion; don't hesitate—call today!

Ordering Information

Please feel free to call or e-mail to nzas@sbcglobal.net. We'll be glad to answer any questions and help you put together a perfect menu. Please allow two days notice on all orders. We deliver. All orders include bread and butter.

Prices and menu items subject to change without notice. Tax not included.

Piccolo Mondo
1642 E. 56th Street
Chicago, IL 60637
Tel. (773) 643-1106/9171

www.piccolomondo.us
www.panyvino.net



Pan y Vino

EUROPEAN GOURMET CATERING



Pan y Vino
EUROPEAN GOURMET CATERING

Taste of Spain

WITHOUT THE
TRAVEL TIME

TAPAS FRIAS (Cold Tapas)

(Minimum 6 orders per item)

PESCADOS Y MARISCOS (Fish & Seafood)

Salpicon de Mariscos.....\$5.95 (per order)

Seafood salad with clams, calamari, shrimps, mussels and octopus in olive oil vinaigrette.

Canelon de Atun.....\$3.50 (per order)

Tube shaped pasta filled with tuna and asparagus with alioli sauce.

Empanada Gallega.....\$3.95 (per order)

(Minimum eight orders) Slice of Tuna Pie with green onions, hard-boiled eggs, roasted peppers and green olives.

Salmon Ahumado..... \$5.95 (per order)

Thin slices of Smoked Salmon on toasted bread with cream cheese, dill and capers.

Rape en Escabeche.....\$6.95 (per order)

Monkfish medallion with shredded carrots, onions and celery in vinaigrette dressing.

Tomate Relleno con Atun.....\$3.50 (per order)

Tomato stuffed with tuna and rice.

Gambas Tres Salsas.....\$6.95 (per order)

Chilled shrimp with alioli, sweet and sour and horseradish sauce.

POLLO Y CARNE (Chicken & Meat)

Pollo en Escabeche.....\$4.50 (per order)

Poached chicken breast with shredded carrots, onions and celery in olive oil jerez wine vinaigrette.

Mayonesa de Ave.....\$3.95 (per order)

Shredded chicken breast, diced potatoes, peas, and carrots in alioli mayonnaise.

Pollo al Curry.....\$5.50 (per order)

Chicken breast pieces with celery, green onions, grapes in curry mayonnaise.

Vitel Tonne.....\$6.95 (per order)

Slices of veal in tuna cream sauce.

Jamon Serrano y Manchego.....\$4.95 (per order)

Tomato bread with Spanish ham and Manchego cheese.

VERDURAS (Vegetables)

Tortilla Española.....\$3.50 (per order)

Spain traditional omelet with potatoes, onions and garlic.

Pisto Manchego.....\$4.25 (per order)

Toasted bread topped with Zucchini, peppers, onions, eggplant, capers, anchovy and olives in garlic tomato sauce.

Aceitunas Alineadas.....\$3.95 (per order)

Marinated Spanish olives.

Ensalada Rusa.....\$3.95 (per order)

Spanish style potato salad with carrots, tuna and peas.

Patatas Alioli.....\$3.95 (per order)

Garlic potato salad.

Alcachofas a la Vinagreta.....\$4.95 (per order)

Artichoke hearts marinated in fresh herbs and extra virgin olive oil.

Berenjenas a la Vinagreta.....\$4.95 (per order)

Marinated eggplant strips in garlic, herbs and white vinegar.

Ensalada de Chauchas.....\$4.95 (per order)

Green Beans, potatoes, hardboiled eggs with garlic and olive oil dressing.

Pimientos Asados.....\$4.50 (per order)

Grilled roasted peppers.

TAPAS CALIENTES (Hot Tapas)

(Minimum 6 order per item)

MARISCOS (Fish & Seafood)

Cazuela de Mariscos.....\$6.95 (per order)

Calamari, shrimp, mussels and clams in spicy tomato jerez wine sauce.

Gambas al Ajillo.....\$6.95 (per order)

Grilled shrimp with olive oil, garlic, a touch of red pepper flakes and wine.

Parrillada de Mariscos.....\$7.25 (per order)

Grilled Calamari, octopus and shrimp with balsamic vinegar dressing.

Veiras Pedro Domec.....\$7.50 (per order)

Sautéed scallops in cognac sauce, served with zafran rice.

Mejillones a la Provenzal.....\$5.50 (per order)

Sautéed mussels with green onions in white wine sauce.

Pulpo a la Gallega.....\$6.25 (per order)

Marinated Octopus served with boiled potatoes and olive oil.

Filete de Pescado con Gambas.....\$7.50 (per order)

Tilapia filet stuffed with shrimp in white wine sauce over spinach.

Salmon con Cabrales.....\$6.95 (per order)

Grilled Salmon topped with blue cheese and asparagus.

Medallon Gitano.....\$6.25 (per order)

Baked monkfish medallion with potatoes, peppers, onions, garlic, olive oil and jerez wine.

POLLO Y CARNE (Chicken & Meat)

Cazuela de Pollo con arroz.....\$5.50 (per order)

Sautéed chicken with zafran rice and peas

Solomillo con Cabrales.....\$8.50 (per order)

Sliced filet mignon topped with blue cheese.

Cazuela de Campo.....\$7.95 (per order)

Filet mignon, chicken, sausage, potatoes, peppers in jerez sauce.

Pincho de Pollo.....\$5.95 (per order)

Grilled chicken brochette with onions and peppers in chimichurri sauce.

Beef Empanadas.....\$2.50 (per order)

Baked turnover stuffed with beef, onions, green olives and hardboiled eggs.

Chicken Empanadas.....\$2.50 (per order)

Baked turnover stuffed with chicken, onions, red peppers green olives and hardboiled eggs.

Pollo a la Riojana.....\$6.95 (per order)

Sautéed chicken with Serrano ham, sausage, peppers, roasted potatoes in Rioja white wine.

Dátiles con Tocino.....\$5.50 (per order)

Dates wrapped in bacon with roasted red pepper sauce.

VERDURAS (Vegetables)

Spinach Empanadas.....\$2.50 (per order)

Baked turnover stuffed with fresh spinach, besciamella, onions and mozzarella.

Queso de cabra con Tomate.....\$5.50 (per order)

Baked goat cheese with tomato sauce served on a basil toasted bread.

Papas al horno Riojanas.....\$3.50 (per order)

Roasted potatoes with garlic, rosemary and olive oil.

Vegetales a la Parrilla.....\$4.25 (per order)

Assorted grilled vegetables.

Ajies Saltados.....\$4.25 (per order)

Sautéed peppers, potatoes with corse salt.

Berenegas Braseadas.....\$4.95 (per order)

Grilled eggplant rolled with goat cheese, garnished with tomatoes and green mix.

Champiñones Rellenos.....\$4.95 (per order)

Stuffed mushroom with spinach & manchego cheese.

Tostadas Barcelona.....\$3.95 (per order)

Toasted bread topped with a blend of alioli, mozzarella cheese, bits of bacon and green onios.

SALADS

Half Tray Serves 10 people

Full Tray Serves 20 people

Insalata Mista.....Half \$20, Full \$40

Mixed greens in vinaigrette dressed with tomatoes, onions, walnuts and raisins.

Insalata Piccolo Mondo.....Half \$42, Full \$84

Bed mixed greens topped with assorted vegetables, tomatoes, onions, artichokes, hearts of palm and sun-dried tomatoes with vinaigrette dressing.

Insalata Di Petti Di Pollo.....Half \$60, Full \$120

Grilled chicken breast over mixed greens with walnuts, tomatoes, onions, raisins topped with gorgonzola cheese and balsamic dressing.

La Caprese.....Half \$42, Full \$84

Slices of fresh mozzarella, tomato and basil dressed with extra virgin olive oil.

CHICKEN

Half Tray 20 pieces (Serves 10 people)

Full Tray 40 pieces (Serves 20 people)

Piccatta.....Half \$60, Full \$120

Sautéed chicken breast in lemon, caper and brandy sauce.

Rotolini.....Half \$70, Full \$140

Chicken breast stuffed with spinach and provolone cheese in wine cream tomato sauce.

Portobella.....Half \$65, Full \$130

Sliced Portobello mushrooms in marsala wine sauce over a chicken breast.

Grilled.....Half \$65, Full \$130

Breast of chicken grilled with herbs and served with fresh spinach and green sauce.

Tequila.....Half \$60, Full \$120

Egg battered chicken breast sautéed with lime tequila sauce.

Pesto.....Half \$65, Full \$130

Sautéed boneless chicken with fresh basil, roasted peanuts, garlic and olive oil and a touch of cream.

Vesuvio.....Half \$60, Full \$120

Baked boneless chicken in olive oil, garlic and fresh herbs in white wine sauce with roasted potatoes.

Saltimbocca.....Half \$70, Full \$140

Sautéed chicken breast in brandy sage sauce, topped with prosciutto and provolone cheese.

Mare e Terra.....Half \$80, Full \$160

Chicken breast stuffed with shrimps, breadcrumbs and parmigian cheese in white wine creamy sauce.

Sparragus.....Half \$60, Full \$120

Boneless chicken with asparagus and roasted peppers in brandy and lemon sauce.

Balsamic.....Half \$70, Full \$140

Sautéed chicken breast with mushrooms, prosciutto in balsamic vinegar sauce.

PASTAS

Half Tray (Serves 10 People)

Full Tray (Serves 20 People)

With chicken or shrimp extra charge

Penette Salmone.....Half \$55, Full \$110

Tiny mostaccioli pasta with chunks of salmon, crimini mushrooms and spinach in cherry tomato cream sauce.

Farmer Rigatoni.....Half \$40, Full \$80

Eggplant, mushrooms, onions, carrots, zucchini, peas, capers in basil and cherry tomato sauce.

Penne Mexicano.....Half \$40, Full \$80

Fresh basil, garlic, cherry tomato and Tabasco sauce topped with quesadilla cheese.

Eight Finger Cavatelli.....Half \$40, Full \$80

Home-made eight-finger pasta stick with creamy tomato

parmesan sauce.

Tubetini ala Salute.....Half \$40, Full \$80

Tube pasta shape with broccoli, mushrooms, fresh spinach, roasted peppers, zucchini, peas and artichokes in garlic and olive oil sauce.

Fettuccine Mascarpone.....Half \$50, Full \$100

Fettuccine with roasted almonds, roasted peppers and spinach in mascarpone cheese sauce.

Rigatoni Puttanesca.....Half \$35, Full \$70

Capers, calamata olives a dash of anchovies in spicy tomato sauce.

Penette-Shrimp Fra Diavola.....Half \$55, Full \$110

Tiny mostaccioli pasta with shrimps and mushrooms in spicy cherry tomato sauce.

Orechiette Sun-dried tomatoes.....Half \$50, Full \$100

Small Ear shape pasta in a combination of sun-dried tomato, mushrooms and pesto cream sauce.

Frutta di Mare.....Half \$80, Full \$160

Spaguetti pasta with clams, mussels, scallops, calamari and shrimps in fresh tomato sauce.

Gnocchi.....Half \$50, Full \$100

Homemade potato dumpling with spinach in creamy vodka sauce.

The Ravioli.....Half \$45, Full \$90

Choose one Ravioli: Cheese, Spinach, Asparagus, Artichoke, Zucchini or Portobello Ravioli.

Choose one sauce: Alfredo, Tomato and Basil, Meat Sauce, Cream of Pesto, Rossini, or Vodka Sauce.

Rotolo Primavera.....Half \$55, Full \$110

Stuffed pasta roll with ricotta and spinach, served with a

combination of tomato and cream sauce.

Rotolo Seafood.....Half \$65, Full \$130

Stuffed pasta roll with shrimp, crabmeat and cheese served in creamy wine sauce.

Stuffed Shells.....Half \$40, Full \$80

Three cheese stuffed shells served in tomato basil sauce and cream sauce.

Three Color Tortelloni.....Half \$45, Full \$90

Tortelloni stuffed with cheese, served with tomato sauce and Alfredo sauce.

Simple Pasta.....Half \$25, Full \$50

Rigatoni, Fussili or Penne with tomato sauce or meat sauce.

LASAGNA

Vegetarian Lasagna.....Half \$48, Full \$96

Stuffed with grilled vegetables, provolone cheese, basil and fresh tomato sauce.

Spinach Lasagna.....Half \$48, Full \$96

Stuffed with ricotta, asiago, provolone and parmigian cheese, covered with tomato sauce.

Meat Lasagna.....Half \$48, Full \$96

Stuffed with ricotta, beef and mozzarella cheese, covered with tomato sauce.

Eggplant Pamigiana.....Half \$48, Full \$96

Roasted eggplant baked with tomato sauce and mozzarella.

SANDWICHES

Served on Baguette

22 inches (serves 7).....\$21

4 feet (serves 14).....\$42

6 feet (serves 21).....\$63

Prosciutto and Provolone

Thin slices of prosciutto ham, provolone cheese, lettuce and tomato drizzled with our Italian dressing.

Honey Turkey

Honey turkey and Swiss cheese, lettuce, tomato and your choice of mustard, mayo or dressing.

Caprese

Slices of fresh mozzarella and tomato topped with fresh basil and extra virgin olive oil.

Chicken or Tuna Salad

Your choice of our own chicken or tuna salad with lettuce and tomato.

Ham and Cheese

Lean slices of Polish ham and Swiss cheese, lettuce, tomato and your choice of mustard, mayo or dressing.

Chicken Griglia

Marinated grilled chicken breast with provolone cheese, lettuce, tomato and onions drizzled in Caesar dressing.

Country Turkey

Smoked turkey and provolone cheese, lettuce, tomato, red onion

with our own special mayonnaise.

Veggie Delight

Grilled zucchini, red and green peppers, onions, eggplant covered with provolone cheese and oil dressing.

Italian Combo

Prosciutto, salami, mortadella, provolone cheese and pepperoncini drizzled with Italian dressing.

Turkey Bacon Duet

Smoked turkey, bacon, provolone cheese, lettuce and tomato with our own special dressing.

Ham Trio

Ham with swiss, provolone cheese and tomatoes.

Turkey Artichoke

Turkey, Swiss cheese, artichoke spread, tomato and caramelized onions.

Mediterranean

Grilled peppers, zucchini, onion, eggplant, calamata olives and feta cheese.

Portobella

Roasted portobella mushrooms, fresh mozzarella and basil drizzled in olive oil dressing.

DESSERTS

Assorted Seasonal Fresh Fruit.....Half Tray \$25, Full Tray \$50

Mini Cannoli.....Half Tray \$18, Full Tray \$36

Assorted Cookies.....Half Tray \$18, Full Tray \$36

Tirami Su.....Half Tray \$35, Full Tray \$70

Italian Imported Cakes

Whole Cakes Serves 12 to 15

Torta di la Nonna.....\$49

Fragrant short pastry base filled with pastry cream, hint of lemon and topped with toasted pine nuts and glazing sugar.

Profiterole.....\$49

A delicate composition of cream puffs filled with cream. Covered with chocolate cream.

Frutti di Bosco.....\$55

A fragrant short pastry base filled with pastry cream. Decorated with a rich assortment of blueberries, black and red currant & raspberries.

Black Forest.....\$53

Short pastry chocolate base, two layers of chocolate sponge cake. Chantilly cream filling with dark cherries, topped with chocolate ribbon.