

SALADS & STARTERS

fried calamari		40160
served with marinara sauce. .		
caprese with arugula		30150
served with focaccia bread.		
antipasto wood board *		40170
prosciutto, soppressata, mozzarella, artichokes, roasted peppers, gherkins, olives, focaccia bread and balsamic.		
bruschetta		20140
grape tomato, garlic, evoo, wild oregano, basil, grilled sourdough bread.		
fried mozzarella		30150
served with san marzano tomato sauce and basil.		
focaccia bread	18 x 12 size	20
garlic, sea salt, wild oregano and evoo.		
house made meatballs	(15/30 PIECES)	25140
house made pork & beef meatballs, san marzano tomato sauce, parmesan, focaccia bread.		
classic caesar *		25140
parmesan, croutons. add anchovies \$2.		
fresca salad *		30150
local greens, green olive, tomatoes, onion, chickpeas, sweet corn, mozzarella, cooked ham, hot peppers.		
arugula salad		30150
shaved parmesan cheese, wild arugula, walnuts..		
porcini mushroom soup	1 gallon	30
..		
dressing:	lemon vinaigrette, caesar, creamy Italian, berry pomegranate vinaigrette, ranch, blue cheese.	

WOOD FIRE PIZZA

18 X 12 FAMILY SIZE.

margherita *		20
tomato sauce, mozzarella, evoo + basil.		
prosciutto + arugula *		24
mozzarella, prosciutto, arugula, tomato, shaved parmesan, side balsamic glaze.		
white clams pizza *		25
garlic, evoo, chili flakes, little necks clams, mozzarella, white gorgonzola sauce, parsley, lemon wedge.		
caruso *		24
mozzarella, ham, pork meatballs, smoked apple bacon, pepperoni, sausage, basil, tomato sauce.		
farmer's daughter *		23
mushroom, car. onion, tomato, spinach, red pepper, artichoke, tomato sauce, mozzarella, basil.		
scallops + bacon *		26
mozzarella, smoked apple bacon, basil, ricotta + dry sea scallops. side balsamic glaze.		
roasted sweet corn *		24
mozzarella, white gorgonzola sauce, cooked ham, basil.		
buffalo chicken *		24
frank's hot sauce, white gorgonzola sauce, mozzarella, grilled chicken, caramelized onions, basil.		

add on

pork sausage 2 | wild arugula 2 | roasted mushrooms 1 | aged prosciutto 4 | smoked apple bacon 2 | sweet corn 1 | thick cut pepperoni 2 | pork meatball 2 | xx mozzarella 2 | fresh ricotta 1 | egg yolk 1 | olives 1 | roasted peppers 1 |.

DELIVERY:

Available only in Souderton/Telford Area. A 15% gratuity charge will be added to all delivery orders.

SET-UP:

includes aluminum catering container for hot food. Drinks available for additional fee. Plates and cutlery available upon request.

PAYMENT:

full payment is required at time of order. accepting all major credit cards. Gift cards available.

CATERING MENU

Planning an event or party? We can help! We offer two sizes catering pan, half size serves 6/8 people. or a full size pan serves 15/18 people depending on your appetite. 24 hours notice is required for all catering order.

ENTREES

served with fresh bread and oil. all our pasta dishes can be sub with gluten free pasta of that day.

fusilli scallops arrabbiata *		50190
spicy marinara tomato sauce, chili flakes, pan seared dry sea scallops, over twisted fusilli pasta.		
gnocchi alla vodka *		40180
handmade potato dumpling, in pink vodka sauce.		
linguine clams and pancetta *		50190
linguine pasta, little necks clams, white wine, garlic & herbs, and crispy pancetta.		
spinach lasagna *		45180
gluten free lasagna sheets, baby spinach, ricotta, mozzarella, creamy sauce, basil, juicy fresh tomato,, baked in our wood fire oven.		
nonna's stuffed meatballs		50180
two stuffed meatballs with sharp provolone cheese, served with spaghetti in san marzano tomato sauce and basil.		
manicotti bolognese		45180
stuffed with ricotta, fresh mozzarella. baked in wood fire oven with bolognese sauce, and basil.		
chicken parmigiana		45180
fried breaded chicken tenderloins, san marzano tomato sauce, fresh mozzarella, basil. served with mafalda pasta.		
lemon chicken straccetti *		50190
chicken tenderloins seared "under a brick", white wine, lemon-garlic sauce,, chef choice of fresh market vegetables.		
ribeye steak milanese		M.P.
dipped in eggs and breadcrumbs, and then fried, served with arugula, shaved parmesan cheese, fig jam. and side of crispy fries.		
wood fire salmon *		M.P.
atlantic salmon cooked in our wood fire oven and served with chef choice market fresh vegetables.		
sunday gravy ...till we run out		50/90
slowly braised for over 6 hours beef chuck, meat ball, sweet sausage in san marzano tomato sauce gives the meats an intense richness, we served you the sunday gravy with mafalda pasta.		
eggplant parmesan		40/70
fried and baked in san marzano tomato sauce, stuffed with parmesan, mozzarella, and basil. served with mafalda pasta.		

SANDWICH TRAYS

all sandwiches are served with mini rolls and potato chips. choose up to 3 combination per tray.

Small tray 29.99 15 PIECES- Large 59.99 30 PIECES

vegetarian sandwich, chicken delicato, steak sandwich, eggplant parm sandwich, meatball parm, chicken parmesan, tuna or chicken salad, rustichella, cheese sandwich or Italian sandwich.

SWEET + COFFEE

small cannoli		2 each
large cannoli	minimum of 6	4 each
espresso tiramisu'		30/50

GIFT CARDS AVAILABLE.

ACCEPTING ALL MAJOR CREDIT CARDS.

OPEN TUESDAY TO SUNDAY FROM 4PM TILL 9PM .

CALL FOR CATERING AT (215) 799 1312.