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## La Sorrentina Catering Menu

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Small trays: 8/10 people

Large trays: 15/18 people

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### ANTIPASTI / SALADS

MISTA 20/35

ARUGOLA SALAD 30/45

VICANA 45/80

CEASAR 35/65

CAPRESE 40/70

ANTIPASTO NONNA 45/75

CALAMARI 65/95

MUSSELS RED OR WHITE 45/80

POLIPO (octopus) 70/95

FRITTURA NAPOLETANA (tapas) 45/75

EGGPLAN PARM 45/70

TRIPPA 40/75

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### CONTORNI / side small trays

BROCCOLI DI RABE 55

ROASTED POTATOES 35

ESCAROLE 35

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### PRIMI

PENNE SAPORI (seafood) 65/95

PENNE WHITE CLAMS 60/90

PENNE W/SHRIMPS 60/95

PENNE BOSCAOILA 50/80

PENNE BOLOGNESE 45/75

PENNE VODKA (w/prosciutto) 45/75

PENNE POLPETTINE (meat balls) 50/85

PENNA ALFREDO (w/chicken) 45/75

PENNE CAPRESE 40/65

LASAGNA 50/80

ORCCHIETTE (sausage+broccoli rabe) 50/80

BAKED ZITTI 45/65

GNOCCHI 45/70

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### SECONDI

VEAL SALTIMBOCCA 55/95

GUAZETTO (mixed seafood) 65/95

VEAL PARM 50/90

FISH (stripe bass) 80/155

SHRIMPS SCAMPI 80/140

POLPETTINE 50/75

SAUSAGE AND PEPPERS 40/65

CHICKEN PARM 50/85

CHICKEN MARSALA 55/90

CHICKEN SORRENTINA 55/85

CHICKEN LIMONE 50/80

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### SAUCES BY THE PINT

MARINARA 6

BOLOGNESE 7

VODKA 7

BOSCAIOLA 8

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### DOLCI (dessert)

TIRAMISU 45/75

CANNOLI 3

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call for more info 201

8698100 \*please add tax to

all items