

VITELLO ~ VEAL

	<u>HALF</u>	<u>FULL</u>
Vitello alla Parmigiana	\$ 85.00	\$ 160.00
<i>Breaded veal baked with mozzarella and house tomato sauce</i>		
Vitello alla Marsala	\$ 90.00	\$ 170.00
<i>Scalloped veal sautéed with mushrooms in a marsala wine sauce</i>		
Vitello alla Piccata	\$ 90.00	\$ 170.00
<i>Scalloped veal lightly sautéed in white wine, lemon and capers sauce</i>		
Vitello alla Fiorentina	\$ 95.00	\$ 180.00
<i>Scalloped veal & spinach sautéed in a white wine cream sauce, topped with cheese & cherry tomatoes</i>		
Vitello alla Milanese	\$ 75.00	\$ 140.00
<i>Breaded and gently fried veal cutlet served with lemon</i>		
Vitello alla Francese	\$ 85.00	\$ 160.00
<i>Lightly fried egg battered veal sautéed in a white wine & lemon sauce</i>		
Saltimbocca di Vitello	\$ 100.00	\$ 190.00
<i>Veal topped with sage, prosciutto, & provolone cooked in a wine butter sauce, served on a bed of spinach</i>		
Vitello con Fettuccine Alfredo	\$ 95.00	\$ 180.00
<i>Veal with fettuccini alfredo</i>		
Vitello alla Chef	\$ 115.00	\$ 220.00
<i>Thin sliced veal with prosciutto di parma, provolone, and shrimp in a mushroom scampi sauce</i>		
Vitello Osso Bucco	Market Price	
<i>Veal shank served with risotto Milanese and Tuscany potato</i>		

PESCE ~ SEAFOOD

	<u>HALF</u>	<u>FULL</u>
Trio de Mare (Seafood Trio)	Market Price	
<i>Filet of grouper, shrimp, and scallops sautéed in a lemon butter wine sauce</i>		
Gamberi in Bianco	\$ 75.00	\$ 140.00
<i>Shrimp scampi</i>		
Gamberi alla Marinara	\$ 75.00	\$ 140.00
<i>Shrimp with marinara sauce</i>		
Gamberi Alfredo	\$ 90.00	\$ 170.00
<i>Shrimp with fettuccine alfredo</i>		
Pescatore	\$ 100.00	\$ 190.00
<i>Mussels, clams, calamari, shrimp & scallops over linguine cooked with either a red or white seafood sauce</i>		
Linguine alla Vongole	\$ 60.00	\$ 110.00
<i>Linguine with either a red or white clam sauce</i>		
Linguine alla Cozze	\$ 55.00	\$ 100.00
<i>Linguine with mussels served with either a red or white sauce</i>		
Cernia alla Livornese	Market Price	
<i>Grouper fillet sautéed with capers & Gaeta olives in a light marinara sauce</i>		
Cernia alla Francese	Market Price	
<i>Lightly fried egg battered grouper fillet sautéed in a white wine & lemon sauce</i>		
Gamberi alla Francese	\$ 80.00	\$ 150.00
<i>Lightly fried egg & battered shrimp sautéed in a white wine & lemon sauce</i>		
Linguine allo Scoglio	\$ 70.00	\$ 130.00
<i>Linguine with clams & mussels, with either a red or white sauce</i>		
Lobster Raviolo	\$ 75.00	\$ 140.00
<i>Ravioli stuffed with lobster, topped with shrimp in lobster sauce</i>		

DESSERTS

Homemade Tiramisu	\$ 55.00 (half) or \$ 100.00 (full)
Cannoli	\$ 50.00 (12) or \$ 95.00 (24)
Limoncello Cake	\$ 60.00 (full)

SPECIALTY DESSERTS (Call to Order)

Ask Us About Additional Specialty Options

Chocolate Cake
 Chocolate Dream Cake
 Strawberry Cake



We also offer full-service catering, including servers + bartenders for your parties and events. Let us know what you need and we can put together a catering package to best fit your needs.

BUENO APPETITO
 (“Enjoy your meal”)

“The Gift of Authentic Italian Food”

Chefs of Napoli

Ristorante Italiano



CATERING MENU

(352) 544-1234 or (352) 593-5190
 14277 Powell Rd. Spring Hill, FL. 34609

Monday thru Thursday: 11am to 9pm
 Friday: 11am to 10pm
 Saturday: 12pm to 10pm
 Sunday: 12pm to 9pm



HALF TRAYS: APPROXIMATELY 10-12 SERVINGS

FULL TRAYS: APPROXIMATELY 20-24 SERVINGS

ANTIPASTI ~ APPETIZERS

	<u>HALF</u>	<u>FULL</u>
Caprese <i>Fresh mozzarella with tomato garnished with basil, olive oil, and balsamic vinegar</i>	\$ 60.00	\$ 110.00
Prosciutto e Mozzarella <i>Imported prosciutto with fresh mozzarella, basil, and olive oil</i>	\$ 75.00	\$ 145.00
Funghi Ripieni <i>Spinach stuffed mushrooms drizzled with a wine lemon sauce</i>	\$ 50.00	\$ 95.00
Inpepata di Cozze..... <i>Fresh mussels sautéed in garlic and a lemon-pepper wine sauce, marinara sauce, or Fraidiablo (Spicy) marinara sauce. Served over toasted bread.</i>	\$ 55.00	\$ 110.00
Bruschette <i>Toasted bread layered with fresh tomato, garlic, olive oil, and basil</i>	\$ 30.00	\$ 55.00
Homemade Fried Mozzarella <i>Fried breaded mozzarella sticks served with tomato sauce</i>	\$ 45.00	\$ 85.00
Pulcinella Platter <i>Italian imported cold cuts and cheese on a bed of lettuce topped with artichokes, roasted peppers, and black olives</i>	\$ 85.00	\$ 160.00
Beef Tenderloin Carpaccio <i>Thin sliced tenderloin topped with shaved Parmigianino, capers, & Mediterranean dressing</i>	\$ 85.00 (Full Only)	
Eggplant in Carrozza <i>Eggplant stuffed with Prosciutto de Parma and mozzarella with romano and tomato sauce</i>	\$ 55.00	\$ 100.00

INSALATE ~ SALADS

	<u>HALF</u>	<u>FULL</u>
Antipasto Italiano <i>Lettuce, tomato, onion, calamata olives, pepperoncini, ham, salami, provolone & artichokes</i>	\$ 50.00	\$ 95.00
Insalata della Casa <i>House salad</i>	\$ 35.00	\$ 65.00
Insalata di Cesare <i>Caesar Salad</i>	\$ 45.00	\$ 85.00
Insalata di Pollo <i>Grilled chicken salad garnished with gorgonzola and chef's dressing</i>	\$ 55.00	\$ 105.00

Our Catering Menu includes a popular selection of items from our extensive menu of authentic Italian Food

Can't Decide?
Need Recommendations?
Want Something You Don't See?
Just Ask!

PASTAS & STARTER PLATES

	<u>HALF</u>	<u>FULL</u>
Spaghetti, Penne, Linguini, Cappellini, or Rigatoni		
House Sauce	\$ 40.00	\$ 75.00
Mariana Sauce	\$ 50.00	\$ 95.00
Meat Sauce	\$ 60.00	\$ 110.00
Sausages or Meatballs	\$ 70.00 (12 units)	\$ 130.00 (24 units)
Sausage and Peppers	\$ 65.00	\$ 120.00
Spaghetti Caprese..... <i>Cherry tomatoes, arugula, fresh mozzarella, romano cheese, and fresh basil</i>	\$ 75.00	\$ 140.00
Penne alla Puttanesca	\$ 70.00	\$ 130.00
<i>Fresh tomato sauce with capers and black olives</i>		
Penne Buongustaio	\$ 75.00	\$ 140.00
<i>Sautéed mushrooms in a light pink cream sauce</i>		
Penne Boscaiola	\$ 80.00	\$150.00
<i>Light tomato cream sauce with ground beef, peas, and mushrooms</i>		
Rigatoni alla Nonna	\$ 80.00	\$150.00
<i>Roasted red pepper, prosciutto de parma, and a touch of cream topped with fresh basil</i>		
Fettuccine Alfredo	\$ 70.00	\$130.00
<i>Served with a creamy white sauce</i>		
Fettuccine Gramigna	\$ 80.00	\$150.00
<i>Crumbled sausage and prosciutto in a chianti reduction cream sauce</i>		
Orecchiette Barese	\$ 85.00	\$160.00
<i>Broccoli rabe and sausage</i>		
Ravioli Burro e Salvia	\$ 65.00	\$120.00
<i>Cheese ravioli with buttery sage sauce</i>		

CASSAROLE ~ CASSEROLES

	<u>HALF</u>	<u>FULL</u>
Lasagna alla Napoletana	\$ 75.00	\$ 145.00
<i>Traditional meat lasagna</i>		
Lasagna alla Besciamella	\$ 85.00	\$ 160.00
<i>Stuffed with green peas, ham, and ground beef in a light beciamella sauce</i>		
Gnocchi alla Sorrentino	\$ 65.00	\$ 125.00
<i>Baked gnocchi with house tomato sauce topped with fresh mozzarella</i>		
Ravioli al Forno	\$ 55.00	\$ 100.00
<i>Cheese stuffed ravioli baked with house tomato sauce topped with mozzarella</i>		
Manicotti al Forno	\$ 55.00	\$ 105.00
<i>Cheese stuffed manicotti baked with house tomato sauce topped with mozzarella</i>		
Ziti alla Siciliana	\$ 65.00	\$ 125.00
<i>Ziti & eggplant with ricotta cheese, house tomato sauce topped with mozzarella</i>		
Ziti al Forno	\$ 60.00	\$ 110.00
<i>Baked Ziti</i>		
Melenzane alla Parmigiana.....	\$ 65.00	\$ 125.00
<i>Eggplant Parmigiana served with choice of pasta</i>		
Melenzane alla Rollatine	\$ 75.00	\$ 145.00
<i>Eggplant rolled and stuffed with ham & ricotta cheese, served with choice of pasta</i>		

POLLO ~ CHICKEN

	<u>HALF</u>	<u>FULL</u>
Pollo alla Parmigiana	\$ 65.00	\$ 120.00
<i>Breaded chicken, baked with mozzarella and house tomato sauce</i>		
Pollo alla Marsala	\$ 70.00	\$ 130.00
<i>Scalloped chicken sautéed with mushrooms in marsala wine sauce</i>		
Pollo alla Francese	\$ 65.00	\$ 120.00
<i>Lightly fried egg battered chicken sautéed in a white wine and lemon sauce</i>		
Pollo alla Piccata	\$ 70.00	\$ 130.00
<i>Scalloped chicken lightly sautéed in a white wine, lemon, and capers sauce</i>		
Pollo alla Fiorentino	\$ 75.00	\$ 140.00
<i>Scalloped chicken and spinach sautéed in a white wine cream sauce, topped with cheese & cherry tomatoes</i>		
Pollo alla Milanese	\$ 55.00	\$ 100.00
<i>Breaded and gently fried chicken cutlets served with lemon</i>		
Pollo Scarpariello	\$ 75.00	\$ 140.00
<i>Chicken breast sautéed with capers, olives & mushrooms served with a light marinara sauce, topped with mozzarella cheese</i>		
Pollo al Balsamico	\$ 75.00	\$ 140.00
<i>Scalloped chicken cooked in a balsamic reduction sauce & served on a bed of baby spinach, topped with cherry tomatoes</i>		
Pollo con Fettuccini Alfredo	\$ 75.00	\$ 140.00
<i>Chicken with fettuccini alfredo</i>		
Stuffed Pollo alla Parmigiana	\$ 75.00	\$ 140.00
<i>Stuffed with ricotta & mozzarella, baked in the oven, then topped with half pomodoro and half alfredo sauce</i>		
Pollo Profumato	\$ 75.00	\$ 140.00
<i>Chicken rolled with roasted peppers, baby spinach, mushrooms, and fresh mozzarella in a roasted pepper cream sauce</i>		

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