



Catering Menu

Appetizers:

Mozzarella Caprese	\$4.00 ea.
Homemade mozzarella cheese, fresh tomatoes, basil	
Mozzarella & Roasted Red Peppers	\$4.50 ea.
Homemade mozzarella, roasted red peppers, golden raisins, garlic, and olive oil	
Clams Casino	\$3.50ea.
Clams, herbs, bacon-baked	
Clams Oreganato	\$3.50ea.
Clams, Herbs, Garlic, Bread Crumbs – Baked	
Asparagus and Cream Cheese wrapped in Prosciutto or Roast Beef	\$4.00ea.
Jumbo Shrimp Cocktail with cocktail sauce	\$4.00 ea.
Eggplant Rotini	\$3.50 ea.
Eggplant, Ricotta, Rolled, Tomato Sauce – Baked	
Oysters Oreganato	\$3.50 ea.
Oysters, Herbs, Garlic, Bread Crumbs – Baked	
Crabmeat Cocktail with Cocktail Sauce	\$60.00 per pound
Jumbo Lump Crabmeat	
Lobster and Shrimp Platter with Cocktail Sauce	\$350.00 per tray
Steamed Lobster Tail and Jumbo Shrimp (Serves 15)	

Salads:

Il Giardino	\$60.00
Romaine Lettuce, Cucumber, Radish, Black Olives, Green Olives, Carrots, Tomato, Red Cabbage, Red Onion. (Serves 25)	
Caesar	\$60.00
Romaine Lettuce, Croutons, Classic Caesar Dressing, Parmigiana (Serves 25)	
Mesculin	\$70.00
Mixed Greens, Honey Mustard Dressing, Tomato, Shaved Parmigiana. (Serves 25)	
Italian Flag	\$100.00
Baby Stings Beans, Grape Tomatoes, Fresh Mozzarella, Red Wine Vinegar, Lemon Juice. (Serves 40)	

Pasta:

Penne alla Vodka	\$ 70.00 half pan ~ \$ 138.00 full pan
Penne, Parmigiana, Tomato Sauce, Vodka	Serves 14 Serves 28
Rigatoni Il Giardino	\$ 75.00 half pan ~ \$ 148.00 full pan
Rigatoni, Fennel, Sausage, Tomato Sauce	
Four Cheese Eggplant	\$ 85.00 half pan ~ \$ 168.00 full pan
Eggplant, Parmigiana, Ricotta, Fontina, Mozzarella – Baked	
Lasagna	\$ 85.00 half pan ~ \$ 168.00 full pan
Tomato Sauce, Ground Beef, Sausage, Herbs, Mozzarella, Ricotta – Baked	
Tortellini della Nonna	\$ 85.00 half pan only
Tortellini, Prosciutto, Mushrooms, Peas, Cream Sauce	
Baked Ziti	\$78.00 half pan ~ \$150.00 full pan
Ziti, Mozzarella and Ricotta cheese, Tomato Sauce	

Entrees:

Veal alla Parmigiana	\$110.00 (12 pcs.) Chicken \$90.00
Veal Cutlet, Tomato Sauce, Mozzarella Cheese–Baked	
Vitello alla Marsala	\$120.00 (12 pcs.) Chicken \$100.00
Scaloppine of Veal, Mushrooms, Prosciutto, Marsala Wine, Tomato Sauce	
Veal alla Pizzola	\$125.00 (12 pcs.) Chicken \$115.00
Scaloppine of Veal, Tomato Sauce, Onion, Red and Green Peppers, Mushrooms	
Sausage and Peppers	\$80.00 half pan \$158.00 full pan
Mild Italian Sausage, Red Peppers, Green Peppers, Onions, Mushrooms	
Red or White Sauce	
Meat Ball	\$24.00 per dozen
Meat Balls, Marinara	
Filet Mignon	\$39.00 per pound
Served with rolls and horseradish sauce	

Desserts:

Chocolate Cake	\$48.00
Cheese Cake	\$50.00
Zuppaenglish	\$60.00
Mini Cannoli	\$3.00 ea.
Napolean	\$ 28.00 Half Sheet / 52.00 Full Sheet

Utensil set up (Plates, napkins and silverware)	\$5.00 / pp
Chafing dishes and sterno	\$6.50 / ea.
\$500.00 minimum excluding taxes charges for delivery	

Add 5.5% city tax and 6% state tax

Delivery and set up	\$150.00
Delivery, set up, serve, and clean up of our areas for each server or	
Bartender per hour(Minimum 3 hours)	\$50.00

If there is something you want and it's not on this menu, please let us know. We're sure we can do it.