



## SOLO TRATTORIA CATERING

All prices reflect a 1/2 tray  
(Serves 6-8 people)

### Chicken and Veal

<b>BONE IN CHICKEN</b>	<b>80</b>
<b>BONELESS CHICKEN</b>	<b>90</b>
<b>VEAL</b>	<b>125</b>
<b>MICHELE</b> Artichoke hearts & roasted peppers in a light butter and wine sauce	
<b>BALSAMIC</b> Breasts on the bone, baked in balsamic vinegar	
<b>CACCIATORE</b> Olives, tomatoes, onions, mushrooms, carrots	
<b>PIEMONTESE</b> Asparagus, prosciutto, melted fontina in a pinot grigio sauce	

<b>DI GIAMBOTTA</b> Hot & sweet peppers, sausage & potatoes in a white wine sauce
<b>AL LIMONE</b> (Francese) lemon & white wine butter sauce
<b>MARSALA</b> Fresh mushrooms & onions in marsala wine sauce
<b>MILANESE</b> Lightly breaded with seasoned italian bread crumbs
<b>MURPHY</b> Hot & sweet peppers & potatoes in sherry demi-glaze

**PARMIGIANA**  
Mozzarella in a pomodoro sauce

**PICCATA**  
Capers, lemon & butter

**ROSSINI**  
Layered with prosciutto & mozzarella in a light tomato wine sauce

**SALTIMBOCCA**  
Layer with prosciutto, spinach & mozzarella in sherry demi-glaze

**SORRENTINO**  
Layered in prosciutto, eggplant, mushrooms & mozzarella

**VALDOSTANO**  
Stuffed with prosciutto & mozzarella in a marsala wine sauce

### Fish and Seafood

<b>ALMOND CRUSTED SALMON</b>	<b>115</b>
Served with raspberry glaze	
<b>FRUTTI DI MARE</b>	<b>180</b>
Shrimp, scallops, calamari and mussels in marinara broth or salad style with oil and lemon	
<b>MUSSELS MARINARA</b>	<b>80</b>
In bianco or fra diavolo	

<b>POTATO ENCRUSTED CHILEAN SEA BASS</b>	<b>MP</b>
In a crusted vodka sauce	
<b>SHRIMP SALAD</b>	<b>125</b>
In garlic and oil	
<b>SHRIMP E SCALLOP SCAMPI</b>	<b>145</b>
In a white wine sauce with garlic butter	

**SHRIMP FRANCESE / MILANESE / CRABMEAT STUFFED** **145** || In a lemon white / lightly fried | |

**MAHI MAHI / SALMON / TUNA** **MP** || Selection prepared to order | |

*All Fish and Seafood are market price*

### SIDE DISHES & VEGETABLES

<b>PEPPERONI ARROSTO ROASTED PEPPERS</b>	<b>110</b>
<b>BROCCOLI GARLIC &amp; OIL</b>	<b>65</b>
<b>BROCCOLI RABE GARLIC &amp; OIL</b>	<b>80</b>
<b>CAVOLFIORE PASSATI IN PADELLA</b>	<b>90</b>
<b>EGGPLANT PARMIGIANA</b> (Shallow)	<b>80</b>

<b>EGGPLANT ROLLANTINE</b>	<b>80</b>
<b>ESCAROLE AND GANNELINI BEANS</b>	<b>65</b>
<b>SPINACI PASSATI IN PADELLA</b>	<b>70</b>
(Spinach Garlic & Oil)	
<b>FAGGIOLI ALLA UCCELETTO</b>	<b>65</b>
(Cannellini E.V.O.O.)	

<b>VEGETALI GRIGLIATI</b>	<b>65</b>
(Mixed Grilled Veggies)	
<b>ROSEMARY POTATOES &amp; ONIONS</b>	<b>70</b>
<b>GRILLED ASPARAGUS</b>	<b>80</b>
<b>STRING BEANS ALL POMODORO</b>	<b>70</b>
<b>STRING BEANS AMONDINE</b>	<b>70</b>

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This menu is customizable. We will provide any special touches or accommodations that you may request, including dishes and ingredients that are not presented on this menu.

### To Begin

<b>BRUSCHETTA</b>	65
Tomato bruschetta self-assembly	
<b>CAPRESE</b>	70
Fresh mozzarella, tomatoes, basil roasted peppers and e.y.o.o,	
<b>SHRIMP COCKTAIL</b>	50
12 shrimp garnished with lemon wedges and cocktail sauce.	
<b>SOLO FAMOUS PATATINE FRITTE</b>	60
Homemade potato chips with gorgonzola truffle sauce	

<b>CALAMARI FRITTI</b>	70
Fried calamari, sicilian sea salt and lemon wedges	
<b>POLPETTINE FRITTE</b>	80
Fried veal meatballs, jersey long hot pepper and ricotta	
<b>BAKED CLAMS (DZ)</b>	30
Local littleneck clams house breadcrumbs	
<b>FOCACCIA MOZZARELLA, PROSCIUTTO E REGGIANO</b>	125
Focaccia, fresh mozzarella, prosciutto di parma, roasted peppers, sopressata ,and parmigiano	

<b>POLPO ALLA CATALANA</b>	110
Spanish octopus sauteed with cherry peppers potato and onions	
<b>SALTIMBOCCA ALLA GIORGIO</b>	65
Prosciutto & mozzarella baked in giorgio bread	
<b>CARCIOFI ALLA GIUDEA</b>	80
Lightly fried long stem artichokes	
<b>POLPETTE DI MELANZANE</b>	75
Eggplant meatless meatballs	
<b>SALSICCIE E PEPPERS</b>	75
Mixed hot & sweet sausage with hot & sweet peppers & potatoes	

### Hors D'Oeuvre

*2 dozen minimum order*

<b>WHITE TRUFFLE POTATO CROQUETTES</b>	2.95
<b>ANTIPASTO SKEWERS</b>	2.95
<b>MINI CRAB CAKES</b>	3.25
<b>SCALLOPS WRAPPED WITH BACON</b>	2.95

<b>CRABMEAT STUFFED MUSHROOMS</b>	2.65
<b>COCKTAIL VEAL MEATBALLS</b>	0.95
<b>BRUSCHETTA</b>	2.95

<b>ASPARAGUS RISOTTO BALLS</b>	3.25
<b>MINI RICE BALLS</b>	3.25
<b>CROSTINI ARUGALA PESTO E. GORGONZOLA</b>	2.95

### Salads

<b>SPINACI CAPRINO E NOCI</b>	60
Baby spinach, fresh goat cheese, walnuts, lemon citronette	
<b>INSALATA CESARE</b>	55
Romaine hearts, parmigiano reggiano and croutons. Anchovies upon request	

<b>INSALATA MISTA</b>	50
Mixed green salad tossed with our own balsamic vinaigrette	
<b>RUCOLA CON FRAGOLE</b>	60
Arugula, strawberry balsamic vinaigrette and goat cheese	

<b>INSALATA ALLA PERA</b>	60
Arugula, pear, gorgonzola, walnuts and crispy pancetta	
<b>BURRATA ZUCCHINI</b>	75
Fresh burrata wrap in grilled zucchini balsamic glaze	

### Pasta

*All pasta is freshly made in house*

<b>FUSILLI ALL' AMMIANO</b>	90
Fusilli, shrimp, scallops and seafood in a secret family sauce	
<b>TAGLIATELLE ALLA RUSTICA</b>	70
Mushrooms, peas, sausage with a touch of cream and spices	
<b>LINGUINE AI FRUTTI DI MARE</b>	90
Linguini with mussels, clams, calamari and shrimp	
<b>FAZZOLETTI RIPIENI DI SPINACI</b>	75
Homemade triangle shaped ravioli spinach, mascarpone, herbs	
<b>FICHETTI PERE &amp; ASIAGO</b>	90
Beggars purses filled with pear in a walnut sauce	

<b>PAPPARDELLE AL LIMONE DI AMALFI</b>	80
Shrimp, cherry tomatoes, portobello, herbs with lemon cream sauce	
<b>RIGATONI PICCANTI GAMBERETTI E VODKA</b>	90
Spicy rigatoni vodka, rock shrimp, calabrian chili	
<b>PAPPARDELLE ALLA BOLOGNESE</b>	70
Bologna authentic meatsauce award winning	
<b>LASAGNA CLASSICA ALL' EMILIANA</b>	100
Homemade bechamel' lasagna emiliana	

<b>BUCATINI ALLA AMATRICIANA</b>	70
Guanciale, onion, chili flake, pomodoro	
<b>RIGATONCINI ALLE MELANZANE ALLA ROSATO</b>	80
Eggplant cherry tomatoes mozzarella	
<b>CACIO E PEPE</b>	70
Homemade spaghetti alla chitarra fresh ground pepper and pecorino romano	
<b>GNOCCHI SARDI</b>	80
Creamy gorgonzola, breadcrumbs, baked	
<b>CASARECCE MARIO &amp; LISA</b>	90
Homemade casarecce style fusilli with jumbo shrimp in a light pomodoro	

Bread available upon request for an additional charge