



catherinelombardi

1st course

Choose Three:

Daily Soup

Mozzarella in Carozza with Prosciutto *-House-Made Mozzarella Melted In Rustic Italian Bread*

Spiedini with Prosciutto *-Mozzarella en Carozza with Anchovy*

Mushrooms Stuffed with Parmigiano-Reggiano

“Cumare” Nancy’s Stuffed Calamari

Fried Calamari *-with Sweet and Spicy Marinara*

House-Made Fresh Mozzarella with Roasted Peppers and Basil

Stuffed Clams

Sopressata, Roasted Red Peppers and Grana Padano

Eggplant Rollatini (unrolled) *-Thinly Sliced with Ricotta, Mozzarella, Basil, Marinara*

Mixed Green Salad

Salad of Arugula and Parmigiano-Reggiano

Hand-Sliced Prosciutto di Parma with Parmigiano-Reggiano *(supp 4)*

Shrimp Scampi *(supp 3)*

*(**or Choose A Sampling of Any Three of the above for the entire group to be served Family Style)*

entrées

Eggplant Parmigiana -Our Eggplant is Dried Overnight to Achieve a Firm, Meaty Texture

Choose a Total of Five Additional Entrées (three non-pasta and two pasta entrée)

Non-Pasta Entrées:

Pork Chop -Roasted With Berkshire Sausage Stuffing

Scallops -with Broccoli Rabe, Garlic and White Wine

Veal Scaloppini alla Marsala -with Arugula and Parmigiano-Reggiano (supp 5)

Swordfish -Creamy Farro, Putanesca Sauce

Chicken Scarpariello -Chicken, Sausage, Peppers and Lemon

Salmon -with Roasted Garlic Risotto, House-Preserved Tomatoes & Fennel

Flat Iron Steak -Roasted Potatoes, Roasted Mushrooms, Sautéed Spinach (supp 5)

Filet Mignon - Roasted Potatoes, Roasted Mushrooms, Sautéed Spinach (supp 10)

Pasta Entrée:

Black Fettuccine

Shrimp, Spicy Sopressata & Mint

Garganelli

Truffle Cream, Prosciutto, Asparagus

Orecchiette

Sausage (Hot or Sweet), Garlic, Broccoli Rabe

Spaghetti & Meatballs

Marinara

Long Fusilli

*Walnut Basil Pesto Cream
Can Be Served without Cream

Linguine

Clam Sauce

Manicotti

Marinara

Pappardelle

Bolognese or Wild Boar Bolognese

Lasagna -with Meatballs and Sausage

Catherine Lombardi's is a Hearty, Rustic Lasagna with Pasta, Cheese, Meatballs and Sausage

Catherine Lombardi Premium Private Dining Menu

Additional Courses Available (supp):

Hot Antipasti Course (\$9) Macaroni Course (\$9)

Chilled Seafood Salad - (\$20)

*Whole Lobster, Shrimp, Crab, Squid, and Octopus
All Tossed In Lemon-Garlic Dressing*

Our Famous Side Accompaniments (supplemental per person):

Very Garlic Bread	(2)	Croquettes	(3)
Black Meatballs	(4)	Garlic and Broccoli Rabe	(3)
Red Meatballs	(4)	Polenta	(2)
Sausage (sweet or hot)	(4)	Choose any three	(9)

dessert

Daily Sorbet or Ice Cream

Zabaglione with Fruit

Choose Two Additional:

Molten Chocolate Cake

Chocolate & Hazelnut Bread Pudding

Rum Crème Brûlée

Mascarpone Cheesecake

Mrs. Palmisano's Cookie Plate

\$54.95 per person plus tax, service and beverage

Supp are supplemental items and please note that each supplemental item chosen effects the overall menu price of all diners.