



Food Elegantly Presented By
Recognized Chef
Peter DeSimone



Catering Menu

401 • 789 • 3230

Menu Items Subject to Change

www.arturojoes.com

STARTERS AND APPETIZERS

CALAMARI

Tender, lightly breaded calamari rings served in the following choice of styles.

2" pans serve 14-16 people; 4" pans serve 20-26 people.

Traditional - *with hot peppers, olives, & tomatoes*

Giovanni - *with mushrooms, scallions, roasted red peppers, & touch of soy sauce*

Florentine - *with spinach & mushrooms*

Balsamic - *with sun dried tomatoes, mushrooms, black olives, roasted red peppers, scallions, garlic, & balsamic*

Pesto with Baby Shrimp - *with fresh basil pesto, sweet baby shrimp, black olives, pine nuts, tomatoes, & romano cheese*

GRILLED PIZZA

Pizzas are approximately 14" in diameter and are typically cut into smaller pieces to be passed for sampling. One to two pizzas serve 8 - 12 people in this way.

1 - *Pesto, tomato wheels, pignoli nuts, garlic, fresh mozzarella, goat & romano cheeses.*

2 - *Espresso BBQ sauce, grilled chicken, bacon, caramelized onions, mozzarella, & romano cheese*

3 - *Rabe, sausage, cannellini beans, fire-roasted peppers, black olives, mozzarella, romano, & garlic oil*

4 - *Grilled chicken, spinach, roasted red peppers, gorgonzola, romano, & mozzarella cheese*

5 - *Grilled chicken tossed with spicy buffalo sauce, mozzarella, gorgonzola, & romano*

6 - *Prosciutto ham, wild mushrooms, scallions, mozzarella & romano. Brushed w/soy and garlic butter*

7 - *Fresh mozzarella, romano, tomato wheels, fresh basil, & garlic infused oil*

8 - *Marinated, grilled vegetables, black olives, roasted red peppers, scallions, mozzarella, romano, balsamic, & garlic oil*

9 - *Pepperoni, sausage, prosciutto, mozzarella, romano, tomato sauce*

10 - *Pepperoni, caramelized onions, mozzarella, romano, garlic infused oil & spices*

11 - *Mozzarella, ricotta, & romano cheeses topped with Caesar salad*

12 - *House made tomato sauce topped with mozzarella & romano cheeses*

Half and Full Sheet Pizzas - *thick crust pizzas with traditional toppings. Choose from cheese, pepperoni, peppers, onions, olives, mushrooms, etc.*

INSALATA

Exotic Mixed Greens - *mixed baby greens, grape tomatoes, black olives, gorgonzola cheese*

Caesar Salad - *Romaine lettuce, croutons, & romano cheese with house made Caesar dressing*

Snail Salad - *thinly sliced snails with onions, celery, & olives over baby greens with oil and vinegar dressing*

Antipasto - *Prosciutto, cappicola, Genoa, fresh mozzarella, tomatoes, roasted red peppers, red onions, pepperoncinis, artichoke hearts, cherry peppers, sliced eggs, & roasted garlic over mixed greens*

Warm Spinach - *baby spinach, sliced eggs, black olives, & bermuda onions with a warm bacon dressing.*

Fresh Mozzarella - *house made mozzarella, tomatoes, olives, & fresh basil with a balsamic demi glace*

Grilled Eggplant & Fresh Mozzarella - *marinated, grilled eggplant with house made mozzarella*

SOUPS

By the gallon and half gallon.

Popular requests include:

Italian wedding

Minestrone

Pasta & Bean

Chowder

Sausage Spinach Eggdrop

BREADS

Italian

Crostini

Garlic

Foccacia

Stuffed Bread

ENTREES AND MAIN DISHES

POLLO OR VITELLO

Lightly breaded chicken tenderloins or veal medallions done in your favorite style and served over your choice of pasta. A small order (2" pan) serves approximately 10 - 14 people and a large order (4" pan) serves approximately 20 - 24 people

Choices for either chicken or veal include:

San Marzano - *whole peeled tomatoes & artichoke hearts*

Giovanni - *mushrooms, roasted red peppers, & scallions with a splash of soy*

Balsamic - *sun dried tomatoes, mushrooms, artichoke hearts, roasted red peppers, black olives, & scallions with balsamic*

Portabella - *portabella mushrooms, caramelized onions & roasted garlic*

Mascarpone - *caramelized onions, mushrooms, fire-roasted red peppers, & sweet mascarpone cheese*

Fra Diavolo - *a fiery sauce with whole peeled tomatoes, hot peppers, & olives*

Alla Mama - *wild mushrooms, scallions, & a touch of soy sauce*

Boca - *creamy with romano cheese and mushrooms*

Anthony - *spicy with pepperoncinis, roasted red peppers, artichoke hearts, olives, mushrooms, scallions*

Marsala - *traditional with marsala wine & mushrooms*

Rosemary - *baked with spinach & tomatoes in a creamy mornay sauce*

Saltimbocca - *with prosciutto ham, tomatoes, mozzarella, oregano, & creamy mornay sauce*

Brandy - *a brandy cream sauce with prosciutto ham, bacon, mushrooms, & mozzarella cheese*

Guiseppe - *sweet & hot peppers, olives, mushrooms, scallions, & a touch of soy sauce*

Piccata - *a lemony butter sauce with mushrooms, capers, & scallions*

Veal & Peas - *tender stew veal in a burgundy wine tomato sauce with peas & mushrooms, served with your choice of pasta.*

SEAFOOD

All seafood dishes are served with your choice of pasta. Small order serves approximately 10 -14 people. A large order serves approximately 20 -24 people.

Shrimp Scampi - *with roasted red peppers & scallions in a butter, wine, garlic sauce*

Shrimp Alfredo - *a creamy sauce. Can be made with or without broccoli*

Shrimp Fra Diavolo - *a spicy marinara sauce with hot peppers & olives*

Shrimp Pizziola - *with mushrooms, scallions, black olives, & a whole peeled tomato sauce with a splash of soy*

Shrimp Piccata - *with mushrooms, scallions, & capers in a lemon butter wine sauce with garlic*

Shrimp & Artichoke Hearts - *with tomatoes in a butter, wine garlic sauce with romano cheese*

Red Clam - *tender clams in a light tomato, wine, garlic sauce*

White Clam - *tender clams with scallions in a light sauce (no tomato)*

Mussels Zuppa - *mussels in a spicy sauce with garlic & scallions*

Zuppa - *a spicy sauce*

PASTA

Your choice of pasta with the following options

Half pan serves 10 -14 people. Full pan serves 20-24 people.

Alfredo - *creamy sauce made from butter, cream and Pecorino romano*

Pink Alfredo - *our alfredo with a splash of our house made marinara & Absolut Peppar vodka*

Balsamic - *with sun dried tomatoes, mushrooms, artichoke hearts, roasted red peppers, scallions, & black olives*

Gorgonzola - *a creamy sauce with gorgonzola & grape tomatoes*

Carbonara - *our Alfredo with proscuitto, bacon, mushrooms, & peas*

Bolognese - *a creamy tomato based sauce with ground veal, sausage, & beef, garlic, & romano cheese*

Primavera - *a light sauce with seasonal fresh vegetables made from garlic, wine, butter, and stock*

Pesto - *made from fresh basil, garlic, and oil. With or without pine nuts.*

Red Pesto - *made from roasted red peppers, garlic and oil*

Cream Pesto - *our pesto made creamy with the addition of alfredo. With or without pine nuts.*

Puttanesca - *a whole peeled tomato sauce with mushrooms, roasted red peppers, scallions, spinach, artichoke hearts, black olives, straw mushrooms, olive oil, & garlic*

San Marzano - *with whole peeled tomatoes, artichoke hearts, garlic, & oil*

Aglio Olio - *made with garlic, oil, scallions, black olives, roasted red peppers, & spices*

Garden Aglio Olio - *our aligo olio with fresh, seasonal vegetables*

Broccoli Aglio Olio - *our aligo olio with fresh broccoli*

BAKED PASTA

Lasagna

Manicotti

Cannelloni

Stuffed Shells

Baked Penne

Baked Penne Florentine w/ Spinach & Mushrooms

Eggplant Parmagina

OTHER FAVORITES

Meatballs

Marsala Meatballs

Fra Diavolo Meatballs

Sausage, Peppers, & Onions

Steak, Peppers, & Onions

Chicken wings

Cheese and Crackers

Fresh Fruit

Chocolate Mousse

Pastries / Desserts