

Catering Menu

Insalata/Soup

Half or Full Pan

Antipasto Platter
Cheese and Fruit Platter
Parma Prosciutto & Melon
Papa's Apple & Sausage Salad
Baby Arugula Salad
Baby Spinach Salad
Fresh Mozzarella & Tomato
Caesar Salad
Exotic Mixed Greens Salad
Grilled Veggie Salad
Arturo House Salad
Italian Pasta Salad
Italian Tortellini Salad
Italian Wedding soup
Pasta Fagioli

Appetizers

Shrimp Cocktail
Baked Stuffed Mushrooms
Crab Risotto Cakes
Clams Casino
Scallops Wrapped in Bacon
Sausage & Rabe Potato Skins
Wings Teriyaki or Buffalo
Chicken or Beef Satay
Meatballs Spicy or Sweet & Sour
Boneless Chicken Tenders, BBQ, Honey Mustard
Traditional Style Smelts
Traditional Calamari
Calamari Giovanni
Buffalo Style Calamari
Calamari Balsamic
Calamari Florenza
Calamari & Baby Shrimp Pesto
Wood Grilled Pizza
Sheet Pan Pizza- Red & White
Tomato & Fresh Mozzarella Sticks
Prosciutto & Melon

Entrees

With Chicken, Shrimp, Steak or Veal

Angel Hair Aglio

Pasta Primavera

Penne Pink Alfredo

Tortellini Alfredo

Fettuccini Carbonara

Gorgonzola

Fra Diavolo



Limoncello(Piccata)

Vito(Pizzaiola)

Josephine

Portabella

Giovanni

Balsamic

Mascarpone

Marsala

Boca

Rose

Nicola

Scampi

Broccoli Alfredo

Carne

Tenderloin of Beef

Tenderloin Beef Tips

Prime Rib Roast

Flank Steak Peppers, Onion

Pork Tenderloin

Pork Loin Stuffed

Sides

Sautéed Spinach Garlic & Oil

Sautéed Mixed Vegetables

Smash Potatoes (Roasted Garlic)

Oven Roasted Potatoes

Rice Pilaf/Risotto/Vegetable Rice
Roasted Brussels Sprout Aglio
Green Beans Almandine
Carrots Marsala Glazed

Frutti Di Mare

Baked Stuffed shrimp- Crab, Ritz cracker, butter, white wine herb stuffing.

Baked Fish Casino-Bread crumbs, bacon, Casino butter, garlic, white wine anchovy & Romano cheese.

Grilled Salmon-Lemon dill, Balsamic or Rabe Aglio Olio.

Baked Stuffed Sole-Crab, Ritz cracker, butter, white wine herb stuffing.

Sea Scallops Alla Papa-mushrooms, scallions, cracker & bread crumbs, butter , garlic, soy. white wine.

Sea Scallops Florentine-Spinach, mushrooms, butter, wine, garlic, cracker & bread crumbs, money sauce.

Red or White Clam Sauce-Tender chopped clams & local little necks with Italian spices and clam broth.

Little Necks & Sausage Zuppa-Italian sausage with tomatoes, clam broth, garlic, olive oil, pepper relish, spices

Lobster Ravioli- Pink Vodka Sauce

Classics

Lasagna-Lasagna can be made with meat & red sauce or White with Mornay sauce & Vegetables.

Ravioli-Choice Sauce- Cheese filled Ravioli topped with sauce.

Baked Ziti- Pasta baked with ricotta, mozzarella & Romano cheese & house tomato sauce.

Baked Ziti Bolognese(Meat)- Pasta baked with ricotta, mozzarella & Romano cheese with Bolognese sauce.

Stuffed Shells- shells stuffed with Ricotta, mozzarella & Romano cheese topped with our house tomato sauce.

Manicotti-Pasta sheets rolled with ricotta, mozzarella & Romano cheese topped with tomato sauce.

Pasta & Meatballs- House meatballs, made from Beef, Veal & pork cooked in our house tomato sauce.

Meatballs W/Marsala, Mascarpone- House made meatballs baked in Marsala, Mascarpone sauce.

Chicken or Veal Parmigiana- Breaded Veal or Chicken with house tomato sauce mozzarella & Romano cheese.

Sausage Peppers & Onions- Italian Sausage, peppers, onions, whole peeled tomatoes.

Little Necks & Sausage Zuppa- Italian Sausage, tomatoes, clam broth, garlic, olive oil, pepper relish.

Lobster Mac & Cheese- Lobster baked with cheese sauce then topped with breadcrumbs.

Red or White Clam Sauce- Little necks, chopped clams , house made clam sauce .

Cavatelli Rabe & Sausage - Andy Boy Rabe. Italian Sausage, roasted red peppers, olives, olive oil, garlic.

Cavatelli & Broccoli Aglio Olio- broccoli, roasted red peppers, olives, olive oil, garlic.

Chicken& Sausage Giuseppe-Hot & sweet peppers , artichoke hearts ,olives, mushrooms, butter, wine, garlic.

Fettuccini Bolognese - Sauce made from beef, veal, pork, whole peeled tomatoes, Romano cheese & cream.

Veal & Peas (Spezzatto)- Tender stewed veal, mushrooms, peas, whole peeled tomatoes sauce.

Eggplant Parmigiana - Breaded eggplant, mozzarella & Romano cheese, house tomato sauce.

Eggplant Vincenza- Breaded eggplant , baby spinach, mushrooms ricotta, mozzarella & Romano cheese.

Eggplant Limoncello- Lemon, Butter, white win, caper berries .

Sauces

Aglio Olio-Garlic, olive oil, Italian spices, diced roasted red peppers, scallion, black olives & Romano Cheese.

Primavera-Garden Vegetables, cream sauce Romano Cheese or Aglio Olio.

Pink Vodka Alfredo-Alfrado sauce with San Marzano tomatoes.

Alfredo Sauce-Cream, Romano Cheese, butter .

Carbonara sauce-Prosciutto Ham, bacon, mushrooms, peas, cream & Romano Cheese.

Gorgonzola-Spinach, cherry tomatoes, gorgonzola & cream.

Fra Diavolo-Whole peeled tomatoes, hot peppers & Kalamata olives.

Limoncello-Lemon, Butter, white wine & mushrooms.

Vito(Pizzaiola)-Whole peeled tomatoes, mushrooms, scallions, soy sauce & Kalamata olives.

Josephine-Sweet Figs, caramelized onions, roasted garlic & balsamic reduction.

Portabella-Portabella mushrooms, caramelized onions, roasted garlic, butter white wine, soy sauce.

Giovanni-Butter, white wine, garlic, soy sauce, roasted red peppers, scallions, mushrooms.

Balsamic-Aglio olio, mushrooms, artichoke hearts, sun dried tomatoes, roasted red peppers, Kalamata olives.

Giuseppe-Sweet & Hot peppers, olives, mushrooms, scallions, butter, white wine, garlic splash of soy.

Mascarpone-caramelized onions, mushrooms, roasted red peppers, butter, wine, garlic & Mascarpone cheese.

Marsala-(Chef Version) Wild mushrooms, dry Marsala, brown gravy, demi glace, Mascarpone cheese.

Boca-Mushrooms, white wine, garlic Italian spices, chicken stock, heavy cream & Romano Cheese

Brandy-Prosciutto ham, Mozzarella cheese, bacon, mushrooms & scallions, heavy cream splash of brandy.

Rose-Asparagus, cream Romano cheese.

Gorgonzola-Gorgonzola cheese, cherry tomatoes, spinach, heavy cream.

Bolognese-beef, pork & veal slow simmered with whole peeled tomatoes and Italian spices.

Nicola-Italian Artichoke hearts, tomatoes, butter, white wine , garlic & Romano cheese

Giada(Pesto Cream)-pesto sauce, pignoli nuts, sun-dried tomatoes, mushrooms, artichoke, Romano cheese & cream

Scampi-fire roasted red peppers, scallions, butter, garlic, white wine, Romano cheese,

Some dishes may require notice

Gluten-Free Pasta & Pizza Available

Dessert

Assorted pastries

Assorted Cookies

Tiramisu

Cheese cake

Ghiradelli Chocolate Brownie

Biscotti

Bread Pudding

Grape nut pudding

Management must be notified of any food allergies.

Arturo Joe's

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