# Take-out Catering

## Antipasti

<table>
<thead>
<tr>
<th></th>
<th>Half Tray Serves 8-10</th>
<th>Full Tray Serves 18-25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat cheese</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Caesar salad</td>
<td>30</td>
<td>55</td>
</tr>
<tr>
<td>Spinach calzone</td>
<td>30</td>
<td>60</td>
</tr>
<tr>
<td>Meatballs à marinara (dozen)</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Italian calzone</td>
<td>30</td>
<td>60</td>
</tr>
<tr>
<td>Caprese</td>
<td>45</td>
<td>85</td>
</tr>
<tr>
<td>Toasted ravioli</td>
<td>40</td>
<td>75</td>
</tr>
<tr>
<td>Fiorella’s signature garlic bread sticks</td>
<td>25</td>
<td>45</td>
</tr>
</tbody>
</table>

## Insalata

<table>
<thead>
<tr>
<th></th>
<th>Half Tray Serves 8-10</th>
<th>Full Tray Serves 18-25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar salad</td>
<td>30</td>
<td>55</td>
</tr>
<tr>
<td>House salad</td>
<td>30</td>
<td>55</td>
</tr>
<tr>
<td>Goat cheese à glaze walnut salad</td>
<td>45</td>
<td>90</td>
</tr>
<tr>
<td>Add chicken to any salad</td>
<td>20</td>
<td>40</td>
</tr>
</tbody>
</table>

## Entriès

<table>
<thead>
<tr>
<th>Entriès Description</th>
<th>Half Tray Serves 8-10</th>
<th>Full Tray Serves 18-25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken parmesana with penne pasta</td>
<td>95</td>
<td>145</td>
</tr>
<tr>
<td>Shrimp scampi with linguini</td>
<td>75</td>
<td>145</td>
</tr>
<tr>
<td>Cheese tortellini with marinara</td>
<td>55</td>
<td>105</td>
</tr>
<tr>
<td>Eggplant parmesana with penne pasta</td>
<td>65</td>
<td>115</td>
</tr>
<tr>
<td>Meatballs in marinara sauce with penne</td>
<td>60</td>
<td>115</td>
</tr>
<tr>
<td>Chicken broccoli garlic wine with penne</td>
<td>70</td>
<td>135</td>
</tr>
<tr>
<td>Chicken penne fra diavolo</td>
<td>60</td>
<td>115</td>
</tr>
<tr>
<td>Lemon chicken with penne pasta</td>
<td>75</td>
<td>135</td>
</tr>
<tr>
<td>Meat lasagna</td>
<td>75</td>
<td>145</td>
</tr>
<tr>
<td>Penne bolognese</td>
<td>75</td>
<td>145</td>
</tr>
<tr>
<td>Penne marinara</td>
<td>35</td>
<td>65</td>
</tr>
</tbody>
</table>

## Sides

<table>
<thead>
<tr>
<th>Sides Description</th>
<th>Half Tray Serves 8-10</th>
<th>Full Tray Serves 18-25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted vegetables</td>
<td>45</td>
<td>85</td>
</tr>
<tr>
<td>Roasted potatoes</td>
<td>50</td>
<td>55</td>
</tr>
</tbody>
</table>

## Dolci

<table>
<thead>
<tr>
<th>Dolci Description</th>
<th>Half Tray Serves 10-20</th>
<th>Full Tray Serves 20-24</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate truffle cookies</td>
<td>18</td>
<td>NA</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>50</td>
<td>95</td>
</tr>
</tbody>
</table>

## Additional

<table>
<thead>
<tr>
<th>Additional Description</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiorella’s signature marinara sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Bolognese sauce</td>
<td>$14</td>
</tr>
<tr>
<td>House or Caesar salad dressing</td>
<td>$8</td>
</tr>
<tr>
<td>Lemonette salad dressing</td>
<td>$10</td>
</tr>
<tr>
<td>Penneroma marinara cheese</td>
<td>$14</td>
</tr>
<tr>
<td>Paper plate, fork, knife and napkin</td>
<td>for person 0.30</td>
</tr>
</tbody>
</table>

# Dine-in Catering

## Entrées

- Chicken parmesana with linguini ... $26
- Linguini with meatballs ........... $25
- Eggplant parmesana with linguini ... $24
- Caesar salad ....................... $26
- Baked gnocchi ..................... $26
- Baked haddock with roasted potatoes and vegetables ... $32
- Salmon romana with mashed potatoes and asparagus ... $32
- Lemon chicken with penne pasta ... $26
- Chicken marsala with penne pasta ... $26
- Veal parmesana with linguini ... $20
- Chicken gnocchi diavolo with penne pasta ... $27
- Scallops lemoncello ... $34
- Beef short ribs with mashed potatoes and vegetables ... $34
- Fusilli bolognese ... $26
- Shrimp scampi ... $30

## Dolci

- Cannoli or tiramisu ............... $4

## Birthday Club

### Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked shellfish, poultry or meat may increase the risk of foodborne illness.

**Join Our Birthday Club**

You’ll earn points to redeem for more of your favorite dishes. On your birthday, enjoy a free entree of your choice — our way of celebrating you.

**Register now at fiorellascucina.com!**
ANTIPASTI

Calamari Fritti
Tender calamari and cherry peppers flash-fried to perfection, served with Fiorella’s signature marinara sauce 10

Caprese
Thick slices of vine-ripe tomatoes topped with fresh mozzarella cheese and basil, drizzled with an Italian vinaigrette dressing and a balsamic vinegar glaze on a bed of mixed greens 10

Toasted Ravioli
A delicious blend of cheese-filled ravioli fried until crisp, served with Fiorella’s signature marinara sauce 9

Arancini
A large crisp risotto ball stuffed with mozzarella cheese and served with Fiorella’s signature marinara sauce 9

Signature Meatballs
Our delicious homemade meatballs with Fiorella’s signature marinara sauce 9

Stuffed Peppers Parmigiana
Red peppers stuffed with DePasquale’s hot Italian sausage, pepperoni, ricotta, a blend of ricotta, parmesan and pecorino romano cheese, topped with marinara sauce and melted mozzarella 10

INSALATA

Caesar Salad
Our Caesar dressing, made without eggs, tossed with fresh romaine lettuce, croutons and pecorino romano cheese SMALL | REGULAR 9 | ADD ANCHOCHEES 2

Arugula & White Bean Salad
Baby arugula, cherry tomatoes & white beans tossed in a lemony dressing & topped with shaved parmesan cheese SMALL | REGULAR 11

Goat Cheese & Glazed Walnut
Marsala greens tossed in our citrus lemony dressing, topped with mild goat cheese, dried cranberries and glazed walnuts SMALL | REGULAR 11

Roasted Beet Salad
Baby arugula & roasted beets tossed with a cranberry-balsamic dressing topped with goat cheese SMALL | REGULAR 11

ZUPPA

Italian Wedding Soup
A marriage of tiny meatballs and spinach in a chicken broth with noodles BOWL 6

SPECIALE DEL CHEF

Short Ribs Milanese
Boneless short ribs braised slowly to perfection with pearl onions, carrots and celery, served with mashed potatoes and seasonal vegetables 26

Scallopino Lemoncello
Pan seared sea scallops with capers, diced-vine ripe tomatoes, leeks, shallots and asparagus, prepared in our unique lemoncello liquor reduction with a hint of spice, served over risotto 26

Lemon Chicken
Chicken seared with artichoke hearts and kalamata olives in our unique lemony-wine sauce, tossed with penne pasta and pecorino romano cheese 18

Frutti di Mare
Shrimp, scallop, haddock and baby clams in a spicy plump marinara sauce served over linguine 19

Chicken Gnocchi Fra Diavolo
Chicken simmered in a spicy marinara sauce, tossed with potato gnocchi and pecorino romano cheese 19

PIATTI DI FIORELLA’S

Baby Clams
Whole baby clams simmered in a light garlic-wine sauce with pecorino romano cheese, tossed with linguini 20

Chicken Lazario
Chicken sauteed with DePasquale’s sweet Italian sausage, chopped plum tomatoes and broccoli florets in a garlic-wine reduction, tossed with penne pasta, pecorino romano cheese and a touch of pesto 19

Veal Saltimbocca
Tender veal sauteed with sage and mushrooms in a marsala wine reduction, topped with imported prosciutto and provolone cheese, served with mashed potatoes and seasonal vegetables 27

Seafood Fresco
Pan seared sea scallops, shrimp and prosciutto tossed in a light lemon cream sauce with asparagus and fresh fettuccine 29

AL FORNO

Specialties from our wood burning brick oven

Chicken Parmigiana
Chicken cutlet topped with Fiorella’s signature marinara sauce and mozzarella cheese, served with linguini 16

Baked Gnocchi
Potato dumplings in a tomato-based sauce baked with fresh mozzarella cheese 18

Lasagna
Four layers of fresh pasta, bolognese and a mix of ricotta, mozzarella and pecorino romano cheese baked to perfection and topped with Fiorella’s signature marinara sauce 16

Eggplant Parmigiana
Eggplant cutlets topped with Fiorella’s signature marinara sauce and mozzarella cheese, served with linguini 16

Baked Haddock
Haddock fillet baked in our wood burning brick oven with seasoned sherry cracker-crumbles, served with roasted red bliss potatoes and roasted vegetables 24

Veal Parmigiana
Tender veal cutlet lightly fried and topped with Fiorella’s signature marinara sauce and mozzarella cheese, served with linguini 22

CLASSICO

Shrimp Scampi
 Succulent shrimp sauteed with fresh garlic and tomatoes in our unique lemon-wine sauce, tossed with linguini and pecorino romano cheese 22

Linguini & Meatballs
Our delicious homemade meatballs and Fiorella’s signature marinara sauce, served over linguini 17

Chicken Marsala
Chicken sauteed with mushrooms and onions in a marsala wine reduction, tossed with penne pasta 18

Fusilli Bolognese
Our beef, veal and pork bolognese braised and simmered with diced carrots, onions, celery and crushed tomatoes in a red wine tomato sauce, tossed with fresh fusilli pasta 20

Chicken Broccoli Alfredo
Chicken and fresh broccoli florets prepared in a light, creamy alfredo sauce and fresh fettuccine 20

PIZZA

Thin Neapolitan-style pizza crust cooked in a 700° wood burning brick pizza oven, topped with our pizza sauce and mozzarella cheese SMALL | REGULAR 11 | LARGE 19

Three Cheese
Mozzarella, provolone and pecorino romano cheese over our pizza sauce SMALL | LARGE 19

Margherita
Fresh mozzarella cheese and basil, with a plump tomato-basil sauce and pecorino romano cheese SMALL | LARGE 19

Arugula
Garlic, olive-oil, caramelized onions and mozzarella cheese, topped with fresh arugula and diced tomatoes, tossed in a lemon vinaigrette dressing and pecorino romano cheese SMALL | LARGE 19

Carne Trio
Pepperoni, prosciutto, sauce and mozzarella cheese over our pizza sauce SMALL | LARGE 19

Spincotta & Prosciutto
Spinach, prosciutto, ricotta and mozzarella cheese over our pizza sauce SMALL | LARGE 19

Sausage & Ricotta
DePasquale’s sausage, ricotta, cherry peppers and mozzarella cheese over our pizza sauce SMALL | LARGE 19

Specialty Toppings
small pizza +2 each, large pizza +3 each

FLATBREAD

Prosciutto & Honey
Thinly shaved prosciutto, fontina cheese, caramelized onions and baby spinach, drizzled with honey 15

Cauliflower & Artichoke
Roasted cauliflower, artichoke hearts and baby spinach with mozzarella cheese, drizzled with creamy sauce dressing and pecorino romano 10

Mushroom & Truffle
Crimini mushroom blend, imported prosciutto and fontina cheese drizzled with truffle oil 14

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked shellfish, poultry or meat may increase the risk of foodborne illness. GLUTEN FREE PASTA AND PASTA AVAILABLE UPON REQUEST. Please be advised that while we offer items prepared gluten-free, other items containing gluten are prepared in our kitchen.