



CATERING MENU

EACH TRAY SERVES 8-12 PEOPLE

APPETIZERS

ARTICHOKE FRANCESE (45).....	65.00
Marinated artichoke hearts sautéed in lemon caper sauce	
STUFFED LONG HOT PEPPERS (30).....	100.00
Spicy long hot peppers stuffed with sharp provolone and prosciutto	
ZUCCHINI FRITTERS (42).....	65.00
Zucchini and cannellini bean fritters served with marinara	
BRUSCHETTA.....	20.00
Crostini topped with fresh tomato and basil	
MUSSELS.....	54.00
Served in your choice of marinara or white wine garlic broth	
HOT SEAFOOD ANTIPASTO.....	66.00
Clams, mussels, scallops, shrimp and calamari sautéed in a cherry pepper white wine broth	
FRIED CALAMARI.....	65.00
Fried tender squid served with lemon and marinara	
SPICY CALAMARI.....	75.00
Our fried calamari tossed with cherry peppers and roasted garlic topped with balsamic glaze	
CHICKEN WINGS (50)	
Traditional buffalo.....	65.00
Sweet and spicy balsamic and onion.....	75.00
BUFFALO CHICKEN TENDERS (50).....	85.00
Served with bleu cheese and celery	
FRIED MOZZARELLA (144).....	125.00
Breaded bite-sized fresh mozzarella served with marinara	

SALAD

HOUSE SALAD.....	20.00
Crisp lettuce, tomatoes, red onion, carrots, tossed in house vinaigrette	
CAESAR SALAD.....	30.00
Romaine, Parmesan cheese, croutons, tossed in Caesar dressing	
SPECIAL SALAD.....	45.00
Our chopped Antipasto: crisp lettuce, tomatoes, red onion, olives, egg, pepperoncini, roasted beets, salami, provolone, tossed in house vinaigrette	
ROASTED BEET SALAD.....	40.00
Arugula, roasted beets, pistachios, ricotta salata, tossed in white balsamic dressing	

CALZONES

TRADITIONAL CALZONE	13.00
Stuffed with ricotta cheese and mozzarella served with marinara	
CHEESESTEAK CALZONE.....	16.00
Seasoned ribeye, mozzarella and American cheese served with marinara	
BUFFALO CHICKEN CALZONE.....	16.00
Chicken, buffalo sauce and mozzarella served with bleu cheese	

TRENTON TOMATO PIES

	SMALL 14"	LARGE 16"	SICILIAN
TOMATO PIE.....	15.00	16.00	19.00
WHITE PIE.....	15.00	16.00	19.00

TOPPINGS

Garlic, Green bell peppers, Onions, Basil, Extra tomato sauce.....	1.00
Extra cheese, Ricotta, Fresh tomatoes, Cherry peppers, Spinach, Broccoli, Olives, Mushrooms, Anchovies.....	2.00
Fresh mozzarella, Broccoli rabe, Roasted red peppers, Long hot peppers, Artichokes, Breaded eggplant, Sausage, Pepperoni, Meatballs, Pancetta, Prosciutto, Baby clams.....	3.00

SPECIALTY PIES

	SMALL 14"	LARGE 16"	SICILIAN
MARGHERITA	17.00	18.00	21.00
Fresh mozzarella, basil and plum tomato sauce			
BUFFALO CHICKEN.....	18.00	19.00	22.00
Chicken and buffalo sauce served with a side of bleu cheese			
CHEESESTEAK.....	18.00	19.00	22.00
Seasoned ribeye, mozzarella and American cheese			
BIANCA	20.00	21.00	24.00
White pie with spinach, marinated artichoke hearts and roasted red peppers			
TONY G.....	21.00	22.00	25.00
Trenton Tomato Pie topped with sausage, cherry peppers and garlic			
MARIE	15.00	16.00	19.00
No sauce, no cheese, topped with sliced tomatoes, basil, oil and garlic			
GRANDMA			19.00
Thin Sicilian Pie with mozzarella, basil and plum tomato sauce			

PASTA

MARINARA: *simple plum tomato sauce*

RAGÙ: *Grandma's classic Sunday sauce, contains pork*

BOLOGNESE: *slow cooked traditional meat sauce*

BUCATINI MARINARA.....	35.00
RIGATONI BOLOGNESE.....	50.00
PENNE WITH MEATBALLS IN RAGÙ.....	50.00
CAPELLINI IN OIL AND GARLIC	35.00
VODKA RIGATONI.....	50.00
Served in vodka sauce of prosciutto, cream, Parmesan and marinara	
PENNE MELANZANE	50.00
Sautéed eggplant served in marinara and garnished with ricotta	
BUCATINI ALL'AMATRICIANA.....	45.00
Traditional Roman pasta of pancetta and pecorino cheese in a spicy marinara sauce	
CAPELLINI SALSICCIA.....	50.00
Served with sausage and spinach in a roasted red pepper cream sauce	
BUCATINI CARBONARA.....	45.00
Traditional Roman pasta of pancetta, pecorino cheese, and egg	
LINGUINI AND CLAMS.....	65.00
Served in white wine garlic broth	
SHRIMP SCAMPI.....	60.00
Served in lemon garlic broth over capellini	
MUSSELS OVER LINGUINI.....	60.00
Served in your choice of marinara or white wine garlic broth	
LINGUINI GAMBERI.....	60.00
Sautéed shrimp, long hot peppers and cherry tomatoes served in white wine garlic broth	
FRUTTI DI MARE.....	90.00
Clams, mussels, scallops, shrimp and calamari sautéed and served over capellini in your choice of marinara or white wine garlic broth	
MANICOTTI IN RAGÙ.....	70.00
Stuffed with Bolognese, spinach and ricotta	
RICOTTA GNOCCHI IN RAGÙ.....	45.00
CAVATELLI WITH SAUSAGE AND BROCCOLI RABE.....	55.00
Served in oil and garlic	
STUFFED SHELLS IN MARINARA	70.00
Stuffed with ricotta and topped with mozzarella	
CHEESE RAVIOLI IN MARINARA	55.00

ENTREES

PARMESAN.....	CHICKEN 85.00.....	VEAL 115.00
Breaded and topped with marinara and mozzarella		
FRANCESE.....	CHICKEN 85.00.....	VEAL 115.00
Egg-battered, sautéed and served in a lemon caper white wine sauce		
MARSALA.....	CHICKEN 85.00.....	VEAL 115.00
Sautéed in a mushroom demi glace		
PICATTA.....	CHICKEN 85.00.....	VEAL 115.00
Sautéed in a lemon caper white wine sauce		
SICILIAN.....	CHICKEN 90.00.....	VEAL 120.00
Sautéed mushrooms and oil-cured olives in a cherry pepper demi glace		
MILANESE.....	CHICKEN 100.00.....	VEAL 130.00
Breaded and topped with arugula salad, long hot peppers, tomatoes in a white balsamic vinaigrette		
CHICKEN CACCIATORE.....		90.00
Gervasio's classic bone-in chicken served in a rosemary mushroom demi glace		
CHICKEN ALLA ROMANA.....		90.00
Bone-in chicken served in a spicy pepper tomato sauce		
CHICKEN PEPPERONCINI.....		90.00
Bone-in chicken stewed with roasted potatoes and spicy peppers		
EGGPLANT PARMESAN		75.00
Breaded and topped with marinara and mozzarella		
EGGPLANT INVOLTINI		90.00
Lightly fried and stuffed with spinach and ricotta and baked in marinara		
FLOUNDER OREGONATA.....		150.00
Baked with lemon and white wine and topped with toasted seasoned breadcrumbs		
FLOUNDER FRANCESE.....		150.00
Egg-battered, sautéed and served in a lemon caper white wine sauce		
SALMON PUTTANESCA.....		160.00
Seared and served in stewed tomatoes, olives, anchovies, garlic and capers		
SALMON BRUSCHETTA.....		160.00
Seared and topped with fresh tomato and basil		
SHRIMP AND SCALLOP PORTOFINO.....		170.00
Sautéed with marinated artichoke hearts and roasted red peppers in a mushroom madeira wine sauce		

SIDES

ROASTED POTATOES.....	30.00
FRENCH FRIES.....	25.00
CHEESE FRIES.....	30.00
SAUTEED BROCCOLI.....	40.00
SAUTEED BROCCOLI RABE.....	65.00
SAUTEED SPINACH.....	65.00
MEATBALLS (12).....	35.00
SAUSAGE (12).....	35.00
GARLIC KNOTS (3 DOZEN)	20.00

KIDS

CAPELLINI IN BUTTER	35.00
CHICKEN TENDERS (30)	60.00