



by chef Billy Grant

CATERING TO GO MENU

all items are available for delivery or pick up (includes reheating directions). service staff is not provided for drop-off or pick up orders. 48-hour notice is preferred.

Please contact Michelle McMahon for orders or inquiries at

860.236-1930 ext. 501

ANTIPASTI STYLE SALADS

(available in half and full pan sizes)

toasted orzo and farotto tomato, pine nuts, dried cherries, fines herbes	35 half	65 full
grilled chicken salad / grilled mushrooms, roasted peppers, grilled asparagus, balsamic dressing	45 half	90 full
tosceno antipasto / olives, roasted peppers, eggplant, marinated artichokes, mozzarella bocconcini, hard salami	40 half	80 full
seasonal fresh bean and mushroom, truffle vinaigrette /	38 half	75 full
seasonal native corn and black bean / tequila lime vinaigrette	35 half	68 full
tuscan herb potato salad/	30 half	55 full



PLATTERS

(serves 12 to 15 Guests)

Fresh vegetable crudité / 60

celery, carrots, tomatoes, broccoli, cucumbers, buttermilk herb dressing

salumi charcuterie / 125

country ham, sopressata, spec, hot coppa, olives, breadsticks/ grapes

artisanal Northeast cheeses / 125

Chef's selection of 4, baguette, fig jam, olives

SALADS

(available in half and full pan sizes)

tender lettuces / shaved vegetables, red wine vinaigrette	30 half	55 full
caesar salad / warm chick pea croutons, shaved Grana Padano	30 half	55 full
chopped salad / cucumber, carrot, tomato, olives, chick peas, white balsamic vinaigrette	35 half	65 full
granny smith apple salad / candied walnuts, julienne apple, blue cheese, cider vinaigrette	35 half	65 full
boston baby bibb salad / sundried tomato, pine nuts, gorgonzola, lemon dressing	35 half	65 full
tosceno salad / grilled chicken, olives, roasted peppers, polenta croutons, fresh mozzarella, balsamic vinaigrette	40 half	80 full



ENTRÉE SELECTIONS

	half	full
penne with choice of sauce: vodka sauce / bolognese sauce /	50	95
baked rigatoni sausage, peas, tomato cream sauce, mozzarella	60	110
traditional lasagna / tomato or bolognese (meat) sauce, ricotta, mozzarella	60	110
“white” vegetables lasagna / Spinach, roasted mushrooms, fresh pasta, cheeses	60	100
melissa’s eggplant parmesan /	50	95
baked mac and cheese / three cheeses, seasoned crumbs, herbs	40	85
chicken marsala style / mushrooms, traditional marsala wine sauce	65	120
chicken parmigiano style / pommadoro sauce, fresh mozzarella	65	120
chicken piccata style / lemon, flour, capers, artichokes, white wine, fines herbes	65	120
chicken saltimbocca/ prosciutto, sage, lemon, brown chicken jus	65	120
grilled sliced chicken breast/ basil pesto/ roasted peppers	60	110
italian sausage and peppers /	45	85
roasted cedar plank salmon with mustard bbq (serves 12 to 14 Guests)		80
roasted beef tenderloin / (horseradish sauce / serves 12 to 15 Guests)		180