

# Corrado's CUCINA

## CATERING MENU

### APPETIZERS

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**POLPETTE CORRADO**  
Meatballs

**PARMIGIANA DI MELANZANA**  
Eggplant Parmigiana

**VOGNOLE OREGANATA**  
Baked Clams

**CALAMARI FRITTI**  
Fried Calamari

**CALAMARI AGRODOLCE**  
Sweet & Sour Calamari

**VONGOLE SCOPPIATE**  
Baby Clams

**ZUPPA DI COZZE**  
Mussels

**POLPO AL FERRO**  
Grilled Octopus

**INSALATE DI MARE**  
Seafood Salad

### HALF TRAY

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\$65

\$65

\$75

\$80

\$80

\$80

\$80

\$80

\$95

### FULL TRAY

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\$100

\$100

\$100

\$105

\$105

\$105

\$120

\$120

\$120

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## CATERING MENU

### PASTA

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#### RIGATONI NORMA

Rigatoni served with eggplant and tomato sauce with ricotta salata and basil

### HALF TRAY

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\$ 65

### FULL TRAY

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\$ 95

#### PAPPARDELLE BOLOGNESE

Pappardelle served in a bolognese meat sauce, topped with shaved parmigiano

\$ 65

\$ 95

#### GNOCCHI BARESE

Gnocchi served with sausage and broccoli rabe, topped with breadcrumbs

\$ 65

\$ 95

#### PENNE VODKA

Penne served in a creamy pink vodka sauce, topped with shaved parmigiano

\$ 65

\$ 95

#### BAKED ZITI

Ziti baked with mozzarella and ricotta in red sauce

\$ 65

\$ 95

#### PENNE CORRADO

Penne served with sausage and mushrooms in a cream sauce

\$ 65

\$ 95

#### BUCATINI CACIO E PEPE

Bucatini served in a pecorino and parmigiano sauce, topped with cracked pepper

\$ 65

\$ 95

#### PAPPARDELLE TARTUFO

Pappardelle served in a speck, mixed mushrooms and tartufo sauce

\$ 70

\$ 100

#### LINGUINI VOGNOLE

Linguine served with baby clams in a white wine sauce

\$ 70

\$ 100

#### RIGATONI BURRATA

Rigatoni served with pistachio pesto sauce, topped with burrata

\$ 70

\$ 100

# Corrado's CUCINA

## CATERING MENU

| <u>ENTREES</u>      | <u>HALF TRAY</u> | <u>FULL TRAY</u> |
|---------------------|------------------|------------------|
| SAUSAGE & PEPPERS   | \$70             | \$100            |
| CHICKEN PARMIGIANA  | \$70             | \$100            |
| CHICKEN FRANCESE    | \$70             | \$100            |
| CHICKEN TARTUFO     | \$70             | \$100            |
| VEAL PARMIGIANA     | \$75             | \$100            |
| VEAL FRANCESE       | \$75             | \$100            |
| VEAL TARTUFO        | \$75             | \$100            |
| SKIRT STEAK         | \$90             | \$130            |
| LAMB CHOPS          | \$90             | \$140            |
| STUFFED CALAMARI    | \$75             | \$100            |
| SALMON ALLA GRIGLIA | \$80             | \$120            |
| CHILEAN SEA BASS    | \$80             | \$130            |
| BRANZINO FILET      | \$90             | \$130            |

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## CATERING MENU

| <u>SIDES</u>      | <u>HALF TRAY</u> | <u>FULL TRAY</u> |
|-------------------|------------------|------------------|
| SPINACH SALAD     | \$ 50            | \$ 75            |
| CESAR SALAD       | \$ 50            | \$ 75            |
| GREEK SALAD       | \$ 50            | \$ 75            |
| ARUGULA SALAD     | \$ 50            | \$ 75            |
| PEAR SALAD        | \$ 50            | \$ 75            |
| BROCCOLI RABE     | \$ 70            | \$ 100           |
| GRILLED ASPARAGUS | \$ 70            | \$ 100           |
| ROASTED POTATOES  | \$ 70            | \$ 100           |
| MASHED POTATOES   | \$ 70            | \$ 100           |
| STUFFED MISHROOMS | \$ 70            | \$ 100           |

# Corrado's CUCINA

## CATERING MENU

| <u>DESSERTS</u>          | <u>HALF TRAY</u> | <u>FULL TRAY</u> |
|--------------------------|------------------|------------------|
| TIRAMISU                 | \$55             | \$90             |
| CARROT CAKE              | \$55             | \$90             |
| AMERICAN CHEESECAKE      | \$55             | \$90             |
| TOASTED ALMOND CAKE      | \$55             | \$90             |
| FLOURLESS CHOCOLATE CAKE | \$55             | \$90             |
| CHOCOLATE MOUSSE CAKE    | \$55             | \$90             |