

	Small	Large
<b>Pasta with Prosciutto, Peas &amp; Onions</b> .....	\$40	\$70
<b>Four Cheese Mac &amp; Cheese</b> .....	\$40	\$70
Shells with Imported & Domestic Cheeses melted to perfection		
<b>Farfalle Tuscany</b> .....	\$40	\$70
Prosciutto (optional), Cremini Mushrooms, Baby Peas, touch of Tomato in a delicate Cream Sauce		
<b>Rigatoni Bolognese</b> .....	\$40	\$75
Ground Sirloin, Carrots, Celery, Onions, Tomatoes & Fresh Herbs		
<b>Linguini with Clam Sauce</b> .....	\$45	\$75
<i>Bianco:</i> Fresh Baby Clams, Garlic, White Wine, Fresh Parsley,		
<i>Rosso:</i> Fresh Baby Clams, Garlic, Fresh Tomatoes & Parsley		
<b>Pasta Nonna</b> .....	\$50	\$80
Eggplant, Sundried Tomatoes, Ricotta Salata		
<b>St. Joseph Pasta</b> .....	\$50	\$80
Sausage, Broccoli Rabe, Sundried Tomatoes		

### Chicken and Veal Entrees

1/2 Tray Feeds 8-12 People • Full Tray Feeds 16-20 People

	1/2 Tray	Full Tray
<b>Francaise</b>		
Sautéed in a Light Lemon Butter & White Wine Sauce		
<i>Chicken</i> .....	\$45	\$85
<i>Veal (Milk Fed)</i> .....	Market Price	
<b>Marsala</b>		
Sautéed with Mushrooms in a Light Marsala Wine Sauce		
<i>Chicken</i> .....	\$45	\$85
<i>Veal</i> .....	Market Price	
<b>Parmigiana</b>		
Crisp Chicken or Veal Milanese topped with Plum Tomato Sauce & Melted Mozzarella		
<i>Chicken</i> .....	\$45	\$85
<i>Veal</i> .....	Market Price	
<b>Fiorentina</b>		
Tender Sautéed Chicken or Veal, layered with Prosciutto, Fresh Mozzarella, Roasted Red Peppers in a Port Wine Reduction		
<i>Chicken</i> .....	\$50	\$90
<i>Veal</i> .....	Market Price	
<b>Sorrentina</b>		
Tender Sautéed Chicken or Veal layered with Prosciutto, Fresh Mozzarella, Thinly Sliced Eggplant in a Port Wine reduction		
<i>Chicken</i> .....	\$50	\$90
<i>Veal</i> .....	Market Price	
<b>Chicken Involtini</b> .....	\$45	\$85
Tender Chicken Breast lightly pounded & butterflied and stuffed with your choice of:		
<i>Cordon Bleu:</i> Ham, Mild Provolone & Fresh Parsley		
<i>Spinach &amp; Mozzarella</i>		
<i>Valdostano:</i> Prosciutto, Fresh Mozzarella, Sundried Tomatoes, Roasted Red Peppers & Fresh Basil		
<b>Peter Lugar Chicken</b> .....	\$45	\$85
Chicken Tenders tossed in our homemade Peter Lugar Style Sauce		
<b>Honey Mustard Chicken</b> .....	\$45	\$85
Chicken Tenders coated in our famous original recipe Honey Mustard Sauce		
<b>Balsamic Chicken</b> .....	\$45	\$85
Chicken Tenders and Vinegar Peppers tossed in our very own Balsamic Dressing		
<b>Sesame Chicken</b> .....	\$45	\$85
Chicken Tenders coated in our homemade Sesame Teriyaki Sauce		
<b>Chicken Meatballs</b> .....	\$45	\$85
Ground White Meat Chicken, Sautéed Broccoli, Vidalia Onions, touch of Garlic & a sprinkle of Pecorino Romano		
<b>Chicken Murphy</b> .....	\$50	\$90
Tender Chicken Breast with Peppers, Onions, Olives, with Sliced Hot Cherry Peppers		

### Beef or Pork Entrees

1/2 Tray Feeds 8-12 People • Full Tray Feeds 15-18 People

	1/2 Tray	Full Tray
<b>Steak Teriyaki</b> .....	\$50	\$90
Thinly sliced Angus Steak in a Delicate Homemade Teriyaki Sauce		
<b>Steak Pizaiola</b> .....	\$50	\$90
Thinly sliced Tender Angus Steak, layered with Potatoes, Sautéed Mushrooms, in a Fresh Tomato Sauce		
<b>Pepper Steak</b> .....	\$50	\$90
Tender strips of Beef with Red & Holland Green Peppers in a Homemade Beef Stock		
<b>Homemade Roast Beef</b> .....	\$50	\$90
Homemade Seasoned Top Round sliced & layered in our very own Port Wine Gravy		

<b>Homemade Meatballs</b> .....	\$40	\$70
In a Fresh Tomato Sauce		
<b>Swedish Meatballs</b> .....	\$40	\$70
Cocktail Size Meatballs in White Wine & our very own Beef Stock		
<b>Beef with Mushrooms</b> .....	\$50	\$90
Tender strips of Beef Sautéed with Mushrooms in our very own Beef Stock		
<b>Stuffed Pork Roast</b> .....	\$55	\$100
Baby Spinach, Seasoned Breadcrumbs, Roasted Red Peppers, Shredded Asiago & Mozzarella served with your choice of Vegetable		
<b>Sausage &amp; Peppers San Gennaro Style</b> .....	\$45	\$75
Homemade Sausage Broiled & Sautéed with Onions, Red & Green Bell Peppers, and Potatoes served plain or with Marinara Sauce, with or without Potatoes		
<b>Sausage &amp; Broccoli Rabe</b> .....	\$50	\$90
A classic combination of Homemade Sausage & Sautéed Broccoli Rabe		
<b>Baby Back Ribs</b> .....	\$55	\$100
Pork Ribs slowly cooked until they “Fall off the Bone” in our Homemade Barbecue Sauce		
<b>BBQ Pulled Pork</b> .....	\$50	\$90
Pork Shoulder slowly baked for hours until fork tender		
<b>Filet Mignon</b> .....	Market Price	
Oven Roasted Beef Tenderloins cooked Medium Rare (recommended), sliced and served with your choice of Vegetables		

### Vegetable Entrees

1/2 Tray Feeds 8-12 People • Full Tray Feeds 15-18 People

	1/2 Tray	Full Tray
<b>Eggplant Parmigiana</b> .....	\$40	\$70
Plum Tomato Sauce, Fresh Mozzarella, Pecorino Romano		
<b>Eggplant Rollatini</b> .....	\$40	\$70
Stuffed with Fresh Ricotta, Fresh Mozzarella, Pecorino Romano, topped with Marinara Sauce		
<b>Grilled Vegetable Medley</b> .....	\$45	\$75
Assortment of Fresh Seasonal Veggies drizzled in our House Balsamic Dressing		
<b>Sautéed Vegetable Medley</b> .....	\$45	\$75
Assortment of Fresh Seasonal Veggies Sautéed in Light Butter & White Wine		
<b>Sautéed Broccoli</b> .....	\$40	\$75
Light Butter and Wine Sauce		
<b>Sautéed Cauliflower</b> .....	\$40	\$75
Light Butter and Wine Sauce		
<b>Broccoli Rabe</b> .....	\$50	\$90
Sautéed in Garlic & Olive Oil		
<b>Oven Roasted Potatoes</b> .....	\$40	\$75
Baby Bliss Potatoes, with Rosemary, Garlic, & House Seasoning		
<b>Artichoke Frittata</b> .....	\$45	\$75
Layered Baby Artichoke Hearts, Vidalia Onions, Fresh Mozzarella, Parmigiano Reggiano, Egg, & Seasoned Breadcrumbs		
<b>Zucchini Frittata</b> .....	\$45	\$75
Layered Fresh Zucchini, Vidalia Onions, Fresh Mozzarella, Parmigiano Reggiano, Egg & Seasoned Breadcrumbs		
<b>Stringbean Almondine</b> .....	\$45	\$75
Roasted Sliced Almonds, Extra Virgin Olive Oil		
<b>Granny Peppers</b> .....	\$45	\$75
Oven Baked Red Bell Peppers, Sliced Black Olives, Pinoli Nuts, Seasoned Breadcrumbs & a touch of Extra Virgin Olive Oil		

### Kids Favorites

For our Children and Yours, We only use the Best Quality and Freshest Ingredients.

1/2 Tray Feeds approximately 10-15 Children • Full Tray Feeds Approximately 18-24 Children

	1/2 Tray	Full Tray
<b>Chicken Fingers</b> .....	(Approx 30 pcs.) \$40	(Approx 60 pcs.) \$75
<b>All White Meat Premium Grade A Chicken</b>		
<b>French Fries</b> .....	\$30	\$55
<b>Homemade Pigs in a Blanket</b> .....	\$45	\$75
<b>Mozzarella Sticks</b> .....	\$40	\$75
<b>9” Focaccia Pizza</b> .....	\$7.00 ea.	

Tel: 908 789-0505 • Fax 908 789-8716 • www.mazzellasmarket.com

# Catering Menu



From custom menu design to attentive execution and delivery,

Mazzella's of Mountainside will provide the foundation for a successful and memorable event.

Holidays, Christenings, Communion, Confirmations Birthdays, Anniversaries, Office Parties Luncheons, Graduations, or Any Special Occasion.

We provide professional Delivery and Set Up so you don't have to!

Homemade Foods Prepared Daily

856 Mountain Ave  
Mountainside N.J. 07092

Tel: 908 789-0505

Fax 908 789-8716

Email: info@mazzellasmarket.com

Web: mazzellasmarket.com

Hours: Mon. - Fri. 9-7 • Sat 8-6 • Sun. 8-3

We accept all major credit cards

## Big Bite “Footers”

Minimum size 3 ft with a maximum of 2 sandwich varieties  
(Each “Foot” Serves Approximately 3-4 People)

All Big Bite Footers will be served on boards. A \$5 Refundable deposit will be collected per board.

Big Bite Footers can be Decorated and Plattered for an additional non-refundable charge of \$5.

We offer a Full Line of Premium Boar’s Head Cold Cuts & only the Finest Ingredients served on Specialty Baked Brick Oven Italian Bread ranging from 3-6 feet. All Big Bite “Footers” are served with your choice of

Homemade Salad \*(Potato, Macaroni or Cole Slaw...1lb per foot). Appropriate Condiments are complimentary such as House Vinaigrette, Mayonnaise & Mustard.

We can customize any 3 “Footer” into any letter or number desired.

\*Garden Salad or Caesar Salad available upon request.\*

<b>The American</b> .....	<b>\$15.99 per foot</b>
Boar’s Head Deluxe Ham, Oven Gold Turkey Breast, Homemade Roast Beef, Genoa Salami, Pepperoni, American Cheese, Lettuce & Tomato.	
<b>Domestic Italian</b> .....	<b>\$15.99 per foot</b>
Boar’s Head Deluxe Ham, Genoa Salami, Provolone Cheese, Lettuce, Tomato & Fire Roasted Peppers.	
<b>Old Fashioned Turkey Club</b> .....	<b>\$15.99 per foot</b>
Homemade Thinly Sliced Turkey Breast, Crisp Bacon, Imported Swiss Cheese, Lettuce & Tomato.	
<b>Homemade Chicken Cutlet</b> .....	<b>\$18.99 per foot</b>
Choice of Crispy or Grilled Chicken Cutlet, Homemade Fresh Mozzarella, Fire Roasted Peppers. Balsamic on the Side.	
<b>California Chicken Cutlet</b> .....	<b>\$18.99 per foot</b>
Crispy Chicken Cutlet, American Cheese, Shredded Lettuce & Tomato.	
<b>The Sicilian</b> .....	<b>\$18.99 per foot</b>
Thinly Sliced Eggplant, Sautéed Broccoli Rabe, Homemade Fresh Mozzarella.	
<b>Imported Italian</b> .....	<b>\$19.99 per foot</b>
Prosciutto, Sopressata, Ham Cappy, Imported Capicola, Provolone, Lettuce & Fire Roasted Peppers.	
<b>Roast Beef Special</b> .....	<b>\$19.99 per foot</b>
Homemade Seasoned Roast Beef, Fresh Mozzarella, Lettuce & Tomato.	

## Sandwich & Specialty Bread Platters

Small Platter Serves 8-10 People • Large Platter Serves 15-18 People

	Small	Large
<b>Gourmet Wrap Platter</b> .....	<b>\$50</b>	<b>\$80</b>
Assorted Gourmet Wraps Plattered & Garnished.		
<b>Mini Sandwich Platter</b> .....	<b>\$45</b>	<b>\$75</b>
Assortment of Your Favorite Gourmet Sandwiches Plattered & Garnished. Condiments on the side. (Choice of mini Kaiser Rolls or brick oven Italian Bread)		
<b>Grilled Panini Platter</b> .....	<b>\$50</b>	<b>\$80</b>
Assortment of your favorite Panini Sandwiches Cut and Plattered		
<b>Stuffed Specialty Bread Platter</b>		
“Meat Lovers” .....	<b>\$45</b>	<b>\$75</b>
Choice of 3 of your favorite Homemade Stuffed Breads including: Prosciutto, Stromboli, Pepperoni & Mozzarella, Chicken Parm, Meatball Parm		
<b>Stuffed Specialty Bread Platter</b>		
“Veggie Lovers” .....	<b>\$45</b>	<b>\$75</b>
Choice of: Broccoli & Cheddar, Sautéed Spinach & Mozzarella, Eggplant Parm, Eggplant Sautéed Broccoli Rabe & Mozzarella		

## Cold Cut Platters

Small Platter Serves 10-12 People • Large Platter Serves 16-20 People

Thinly Sliced Premium Boar’s Head Cold Cuts Beautifully Arranged & Garnished on a platter served with Mini Kaiser Rolls & Condiments.

	Small	Large
<b>American Style</b> .....	<b>\$45</b>	<b>\$70</b>
Boar’s Head Deluxe Ham, Oven Gold Turkey Breast, Genoa Salami, Pepperoni, Homemade Roast Beef, American Cheese		
<b>Italian Style</b> .....	<b>\$55</b>	<b>\$85</b>
Imported Prosciutto Di Parma, Sopressata, Boar’s Head Cappy Ham, Imported Capicola, Mortadella, Provolone Cheese		
<b>Heart Healthy</b> .....	<b>\$45</b>	<b>\$70</b>
Boar’s Head Lower Sodium Ham, Boar’s Head Lower Sodium Turkey Breast, Boar’s Head Lower Sodium American Cheese, Alpine Lace Swiss Cheese		
<b>That’s Cheese</b> .....	<b>\$35</b>	<b>\$60</b>
Boar’s Head American Cheese, Boar’s Head Muenster Cheese, Boar’s Head Sharp Provolone Cheese, Imported Swiss Cheese		

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## Antipasto & Cold Platters

Small Platter Serves 10-12 People • Large Platter Serves 16-20 People

	Small	Large
<b>Antipasto Della Casa</b> .....	<b>\$50</b>	<b>\$85</b>
Cubed Sharp Provolone, Dried Sausage, Pepperoni, Mediterranean Olive Medley, Roasted Peppers, Pepper Shooters and Mozzarella Bocconcini		
<b>Imported Cheese Platter</b> .....	<b>\$45</b>	<b>\$75</b>
A Fine Selection of Quality Imported and Domestic Cheeses Cubed & Garnished. Served with Fresh Grapes & Gourmet Crackers		
<b>Mozzarella Caprese Platter</b> .....	<b>\$45</b>	<b>\$75</b>
Homemade Fresh Mozzarella, Ripe Tomatoes, Fresh Basil, Fire Roasted Peppers, Olives, Drizzled in Extra Virgin Olive Oil		
<b>Bruschetta Platter</b> .....	<b>\$30</b>	<b>\$50</b>
Diced Tomatoes, Red Onion, Fresh Basil & Herbs served with our own Crostini. (Available w /Fresh Mozzarella)		
<b>Grilled Veggie Platter</b> .....	<b>\$50</b>	<b>\$85</b>
An array of Fresh Grilled Veggies Drizzled in Balsamic		
<b>Crudite Platter</b> .....	<b>\$40</b>	<b>\$65</b>
Beautifully Arranged Fresh Cut Veggies that include Broccoli, Celery, Carrots, Bell Peppers, Cherry Tomatoes & Cucumber served with House Dipping Sauce		
<b>Fresh Fruit Platter</b> .....	<b>\$45</b>	<b>\$75</b>
A Beautiful Array of Fresh Cut Seasonal Fruit & Berries		
<b>Shrimp Cocktail</b> .....	<b>\$65</b>	<b>\$125</b>
Tender Jumbo Shrimp served with Fresh Lemon Wedges & Homemade Cocktail Sauce		

## Skewered Hors D’oeuvres

<b>Bocconcini Mozzarella Skewers</b> .....	<b>\$2.00 each</b>
Small Mouthfuls of Fresh Mozzarella, Cherry Tomatoes, Fresh Basil & Extra Virgin Olive Oil	
<b>Antipasto Sticks</b> .....	<b>\$2.50 each</b>
Sweet Sopressata, Sliced Pepperoni, Olives, Cubed Provolone Cheese	
<b>Fruit &amp; Cheese Kabobs</b> .....	<b>\$2.50 each</b>
Seasonal Fruits & Imported Cheeses	

## Gourmet Salads

Small Bowl Serves 10-12 People • Large Bowl Serves 16-20 People

	Small bowl	Large bowl
<b>Garden Salad</b> .....	<b>\$20</b>	<b>\$35</b>
Mixed Greens, Romaine, Iceberg, plum Tomatoes, Sliced Olives, Cucumbers & Red Onion served with House Vinaigrette on the side		
with <i>Grilled or Crispy Chicken</i> .....	<b>\$10 extra</b>	<b>\$20 extra</b>
<b>Caesar Salad</b> .....	<b>\$20</b>	<b>\$35</b>
Chopped Romaine, Fresh Grated Parmigiano Reggiano, and croutons in our Homemade Caesar Dressing with <i>Grilled or Crispy Chicken</i> .....		
<b>Waldorf Salad</b> .....	<b>\$30</b>	<b>\$50</b>
Spring Mix, Gala Apples, Dried Cranberries, Walnuts and Gorgonzola & Choice of Balsamic or Raspberry Vinaigrette		
<b>Mazzella’s House Special</b> .....	<b>\$30</b>	<b>\$50</b>
Spring Mix, Fresh Bocconcini Mozzarella, Sliced Olives, Fresh Grilled Veggies, and Croutons served with Raspberry Vinaigrette Dressing on the side		
<b>Baby Spinach Salad</b> .....	<b>\$30</b>	<b>\$50</b>
Baby Spinach, Fresh Grated Parmigiano, Sliced Mushrooms, and Crisp Bacon served with Balsamic Vinaigrette Dressing on the side		
<b>Caterina Salad</b> .....	<b>\$30</b>	<b>\$50</b>
Mixed Greens, Cherry Tomatoes, Pignoli Nuts, Sliced Olives & Gorgonzola served with Balsamic Vinaigrette Dressing on the side		
<b>Broccoli Salad</b> .....	<b>\$35</b>	<b>\$50</b>
Crisp Broccoli Crowns tossed with Dried Cranberries, Sunflower Seeds, Crunchy Noodles, Diced Red Onion in our Signature Dressing		
<b>Strawberry Fields (Seasonal)</b> .....	<b>\$35</b>	<b>\$50</b>
Baby Spinach, Shaved Almonds, Fresh Sliced Strawberries in our very own Poppy Seed Dressing		

## Hot Appetizers/Starters

All Appetizers are Prepared Fresh Daily with only the Finest Ingredients. Additional heating may be required. Minimum of 12 pieces per selection.

	1/2 Tray	Full Tray
<b>Homemade Riceballs</b> .....	<b>\$40</b>	<b>\$75</b>
Choice of 3 varieties: Cheese, Spinach, and Sicilian (with Ground Sirloin, Peas, and Tomato Sauce)		
<b>Prosciutto Balls</b> .....	<b>\$40</b>	<b>\$75</b>
Mouth watering combination of Italian Meats & Cheeses in Panko Breadcrumbs		
<b>Mac &amp; Cheese Balls</b> .....	<b>\$40</b>	<b>\$75</b>

	1/2 Tray	Full Tray
<b>Eggplant Towers</b> .....	<b>\$40</b>	<b>\$75</b>
Breaded Sicilian Eggplant layered with Fresh Mozzarella & a touch of Marinara Sauce topped with Roasted Pepper strips and Fresh Basil		
<b>Fried Raviolis</b> .....	<b>\$40</b>	<b>\$75</b>
<b>Mozzarella en Carozza</b> .....	<b>\$40</b>	<b>\$75</b>
Delicate wedges of Golden Crusted Fried Mozzarella, served with a side of Marinara Sauce		
<b>Potato Croquette</b> .....	<b>\$40</b>	<b>\$75</b>
<b>Fried Broccoli Florets</b> .....	<b>\$40</b>	<b>\$75</b>
<b>Fried Cauliflower</b> .....	<b>\$40</b>	<b>\$75</b>
<b>Stuffed Mushrooms or Zucchini</b> .....	<b>\$40</b>	<b>\$75</b>
Freshest produce stuffed with Arborio Rice, Seasonal Vegetables and Cheese		
<b>Artichoke Toscana</b> .....	<b>\$55</b>	<b>\$100</b>
Baked Artichoke Hearts stuffed with Homemade Seasoned Breadcrumbs, Parmigiano Reggiano, Garlic & Herbs <b>Fried Broccoli Florets</b>		
<b>Coconut Shrimp</b> .....	<b>\$55</b>	<b>\$100</b>
Battered & dipped in Shredded Coconut, served crisp with a choice of Mild or Medium Spiced Dipping Sauce		
<b>Grilled Scallops Wrapped in Bacon</b> .....	<b>\$55</b>	<b>\$100</b>
<b>Baked Clams Oregonata</b> .....	<b>\$55</b>	<b>\$100</b>
Littleneck Clams stuffed with Homemade Seasoned Breadcrumbs, Garlic and Lemon Juice		

## Hot Buffet Party Package & A LA Carte Menu

**Mazzella’s of Mountainside Offers a Hot Buffet Party Package for parties of 20 guests or more.**

**The following items are included in the package:**

**Choice of Tossed Salad or Caesar Salad, Dinner Rolls, Butter Chips, Grated Cheese, Extra Sauce, Plates, Forks, Knives, Napkins & Serving Utensils.**

We Also Offer Sterno Racks with Water Pans which Require an \$8 Refundable Deposit per Rack Setup. Half Trays may be substituted for Full Trays.

## Party Package Menu \$14.99 per person Seafood or Veal Add 2.99 per person

20 people - Choice of 3 Full Trays	70 People - Choice of 9 Full Trays
30 People - Choice of 4 Full Trays	80 People - Choice of 10 Full Trays
40 People - Choice of 5 Full Trays	90 People - Choice of 11 Full Trays
50 People - Choice of 7 Full Trays	100 People - Choice of 12 Full Trays
60 People - Choice of 8 Full Trays	200 People - Choice of 24 Full Trays

**20% Deposit Required for All Orders.**

**Orders Cancelled within 48 hours of the event shall forfeit the deposit.**

**Thank you for your cooperation.**

## A La Carte Menu

### Pasta Entrees

1/2 Tray Feeds 8-12 People • Full Tray Feeds 15-18 People

	1/2 Tray	Full Tray
<b>Penne Marinara</b> .....	<b>\$35</b>	<b>\$60</b>
Homemade Marinara Sauce		
<b>Stuffed Shells</b> .....	<b>\$40</b>	<b>\$70</b>
Filled with a Rich Blend of Fresh Ricotta, Mozzarella Cheese, Pecorino Romano, topped with your choice of Marinara, Bolognese or Vodka Sauce		
<b>Manicotti</b> .....	<b>\$40</b>	<b>\$70</b>
Filled with Fresh Ricotta, topped with your choice of Marinara, Bolognese or Vodka Sauce		
<b>Pasta Primavera</b> .....	<b>\$40</b>	<b>\$70</b>
Fresh Seasonal Vegetables in a Light Garlic & Oil		
<b>Cavatelli &amp; Broccoli</b> .....	<b>\$40</b>	<b>\$70</b>
Fresh Broccoli Florets, Light Garlic & Oil, grated Pecorino Romano		
<b>Cheese Lasagna</b> .....	<b>\$45</b>	<b>\$75</b>
Fresh Ricotta, Homemade Mozzarella, Parmigiano Reggiano, and Marinara Sauce		
<b>Meat Lasagna</b> .....	<b>\$45</b>	<b>\$75</b>
Lean Ground Sirloin, Fresh Ricotta, Homemade Mozzarella, and Marinara Sauce		
<b>Vegetable Lasagna</b> .....	<b>\$45</b>	<b>\$75</b>
Baby Spinach, Broccoli Florets, Zucchini, Mushrooms, Fresh Ricotta, & Mozzarella		
<b>Baked Ziti</b> .....	<b>\$40</b>	<b>\$70</b>
Homemade Fresh Mozzarella, Fresh Ricotta in Marinara Sauce		
<b>Penne Vodka</b> .....	<b>\$40</b>	<b>\$70</b>
San Marzano Tomatoes with a touch of Cream, Shallots, & Vodka		