

Catering Menu

SERVING SIZES 10 PEOPLE OR 20 PEOPLE

GRILLED CALAMARI 90/160

MARINATED GRILLED SQUID, SLICED OVER GREENS, BLACK OLIVES, CAPERS, TOMATOES

MOZZARELLA CAPRESE 80/140

MOZZARELLA (FIOR DI LATTE), TOMATO, PESTO, EVOO

CEASAR SALAD 50/90

ROMAINE HEARTS, HOMEMADE CEASAR DRESSING, CROUTONS

RUCOLA SALAD 60/110

ARUGULA, LEMON VINAIGRETTE, CARAMELIZED WALNUTS, GRANA PADANO, CHERRY TOMATOES, POTATOES

ROLLATINI 80/150

THINLY SLICED EGGPLANT STUFFED WITH RICOTTA CHEESE IN A LIGHT TOMATO SAUCE
2 PER PERSON

ROASTED VEGETABLES 50/90

ZUCCHINI, EGGPLANT, PEPPERS, ROASTED POTATOES

CHICKEN SAUSAGE 50/80

HOMEMADE CHICKEN SAUSAGE WITH BROCCOLI RABE AND CANNELLINI BEANS

JUMBO SHRIMP

GRILLED OR SCAMPI SAUCE
2 PER PIECE

LAMB LOLLIPOPS

4 PER PIECE

SCALLOPS WRAPPED WITH PROSCIUTTO

3 PER PIECE

HOMEMADE CRAB RAVIOLI 100/180

RAVIOLI STUFFED WITH CRAB AND RICOTTA CHEESE IN A LIGHT VODKA SAUCE
2 RAVIOLI PER PERSON

RIGATONI 70/120

PESTO GENOVESE, SUN-DRIED TOMATO, PECORINO CHEESE

GNOCCHI FOUR CHEESES 70/120

HOMEMADE GNOCCHI WITH LIGHT CREAM, GORGONZOLA, PARMIGIANO, ASIAGO AND PECORINO

CHICKEN PARMIGIANA 110/190

LIGHTLY BREADED AND PAN-SEARED 6 OZ. ORGANIC CHICKEN BREAST TOPPED WITH TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO CHEESE

SALMON LIVORNESE 150/280

PAN-SEARED SALMON WITH CHERRY TOMATO, GREEN ONIONS, WHITE WINE SAUCE

VEAL SALTIMBOCCA 100/200

VEAL MEDALLIONS TOPPED WITH MOZZARELLA AND PROSCIUTTO, RED WINE REDUCTION

BRANZINO 190/360

PAN-SEARED FISH FILET GARNISHED WITH LEMON CAPER SAUCE

HOMEMADE TIRAMISU 60

20 PIECES PER TRAY

For any substitutions or menu changes please
contact the Chef at
hello@trattoriamoma.com or
215-609-6864