



Sapore di Roma

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*Italian
Catering*

CATER MENU

Best Italian Cuisine

Appetizers

APPETIZERS

GARLIC BREAD

REGULAR 3.50
WITH CHEESE 4.00

LA CAPRESE

FRESH HOMEMADE MOZZARELLA, FRESH TOMATOES, OLIVE OIL 11.00

LA CAPRESE E PROSCIUTTO

FRESH HOMEMADE MOZZARELLA, SLICES TOMATOES, GARLIC, OLIVE OIL WITH ITALIAN PROSCIUTTO HAM 12.00

FRIED CALAMARI

TENDER CALAMARI RINGS DIPPED IN EGG AND FLOUR, LIGHTLY FRIED 12.00

SPECIAL HOUSE SALAD

MIX GREEN SALAD, CUCUMBER, SEASONAL FRUITS WITH ITALIAN VINAGRETTE 11.00

SOUPS OF THE DAY

MINISTRONE VEGETALE AND LENTILS SOUP 7.00



Children's Menu



KIDS CHEESE PIZZA 10.00
SPAGHETTI MARINARA OR BUTTER SAUCE 10.00
SPAGHETTI WITH MEATBALLS OR MEATSAUCE 10.00
FETTUCCHINE ALFREDO SAUCE 10.00
CHICKEN BREAST TENDER WITH HONEY MUSTARD OR MARINARA SAUCE 10.00

Eggplant

(Vegetali)

EGGPLANT PARMIGIANA

EGGPLANT PARMIGIANA LIGHTLY FRIED, LAYERED WITH MOZZARELLA CHEESE AND BAKED WITH TOMATOES SAUCE SERVED WITH PASTA

14.50

EGGPLANT ROLLATINE

EGGPLANT ROLLED WITH RICOTTA CHEESE, BAKED WITH MOZZARELLA CHEESE IN MARINARA SAUCE SERVED WITH PASTA

14.50



Ravioli

(Fatti in Casa)

HOMEMADE RAVIOLI

SAUCE CHOICE: CREAM, MARINARA, PINK, PESTO. MEAT SAUCE 1.00 EXTRA

CHEESE RAVIOLI

CHEESE RAVIOLI 14.50

SPINACH RAVIOLI

SPINACH RAVIOLI 14.50

CHICKEN RAVIOLI

CHICKEN RAVIOLI 14.50

LOBSTER RAVIOLI

LOBSTER RAVIOLI 14.50



Pollo

CHICKEN PARMIGIANA

BREADED BONELESS CHICKEN, BAKED WITH MOZZARELLA CHEESE AND TOMATO SAUCE. SERVED WITH PASTA

17.00

[CHICKEN]

CHICKEN FRANCESE

BONELESS CHICKEN SCALOPINE, DIPPED IN EGG, FLOUR, LIGHTLY FRIED IN BUTTER, WHITE WINE AND LEMON SAUCE.

SERVED WITH PASTA 17.00

CHICKEN MARSALA

BONELESS CHICKEN SCALOPINE, MUSHROOMS, ONION, AND SAUTÉED WITH MARSALA WINE.

SERVED WITH PASTA 17.00

CHICKEN PICCATA

BONELESS CHICKEN SCALOPINE WITH WHITE WINE, CAPERS, GARLIC, MUSHROOMS IN LEMON AND BUTTER SAUCE.

SERVED WITH PASTA 17.00

CHICKEN MARGHERITA

BONELESS CHICKEN SCALOPINE IN LIGHTLY MARINARA SAUCE, TOPPED WITH FRESH TOMATOES, FRESH MOZZARELLA.

SERVED WITH PASTA 17.00



Pasta Al Dente

(Add Shrimp or Chicken 5.00)

CAPELLINE DE ANGELO OR
SPAGHETTI

WITH MEATSAUSE OR MEATBALLS 14.50

FETTUCCHINE ALFREDO

FLAT PASTA IN CREAM SAUCE AND PARMESAN CHEESE
14.50

PENNE ALLA PUTTANESCA

SPICED TOMATOE SAUCE, CAPERS, BLACK OLIVE, GARLIC,
AND ANCHOVIES 14.50

PENNE WITH PESTO SAUCE

PESTO SAUCE MADE FROM FRESH BASIL, GARLIC, OLIVE
OIL, AND PINE NUTS 14.50

RIGATONI ALLA MATRICIANA

LIGHTLY SPICED TOMATOES CREAM SAUCE, RED WINE,
PROSCIUTTO, AND ONION 14.50



SPAGHETTI ALLA CARBONARA

SEASONED SAUCE WITH PROSCIUTTO, ONION, LIGHTLY
CREAM, AND EGG YOKE 14.50

ITALIAN ROPE SAUSAGE AND GREEN
PEPPER ONION

MILD ITALIAN ROPE SAUSAGE WITH PEPPERS, ONION, IN
LIGHTLY MARIANARA SAUCE OVER
PASTA 14.50

CHEESE MANICOTTI

TUBE OF PASTA STUFFED WITH RICOTTA CHEESE,
PARMESAN CHEESE, BAKED WITH MAZZERLLA CHEESE IN
TOMATOE SAUCE 14.50

MEAT LASAGNA

BAKED PASTA, LAYERED WITH GROUND BEEF, RICOTTA
CHEESE, AND MOZZARELLA CHEESE IN TOMATOE

SAUCE

14.50

TORTELLINI WITH MEAT

DONUT SHAPED PASTA, STUFFED WITH GROUND BEEF IN LIGHT
MARIANARA OR CREAM SAUCE 14.50

GNOCCHI

PASTA MADE WITH POTATOES IN LIGHT MARINARA OR CREAM SAUCE
14.50

SPAGHETTI WITH GARLIC AND OLIVE OIL

TRADITIONAL PASTA FROM A REGION OF SOUTHERN ITALY. COOKED TO
ORDER WITH FRESH GARLIC, OLIVE OIL SERVED WITH SALAD
14.50

GLUTEN FREE AND WHOLE WHEAT, PASTA UPON REQUEST 4.00 EXTRA
ADD SIDE SALAD 4.00 EXTRA

Veal



VEAL MARSALA

VEAL SCALLOPINE IN MARSALA WINE, SAUTÉED WITH ONIONS AND MUSHROOMS. SERVED WITH PASTA. 18.00

VEAL PICCATA

VEAL SCALLOPINE COOKED IN LEMON, BUTTER, GARLIC, CAPER, MUSHROOM, AND WHITE WINE. SERVED WITH PASTA 18.00

VEAL ALLA PIZZAIOLA

VEAL SCALLOPINE IN LIGHTLY TOMATOE SAUCE, CAPER, GARLIC, MUSHROOM. SERVED WITH PASTA 18.00



Fish Specialties



PESCATORE

A COMBINATION OF MUSSELS, CLAMS, CALAMARI, SHRIMP ON WHITE WINE OR RED SAUCE. SERVED OVER PASTA 23.00

MUSSELS MARINARA

STEAMED MUSSELS IN LIGHTLY SPICE MARINARA SAUCE OR WHITE SAUCE. SERVED OVER PASTA 18.00

LINGUINE WITH CLAMS IN RED OR WHITE SAUCE

STEAMED CLAMS ON WHITE WINE OR RED SAUCE, GARLIC, AND OLIVE OIL. SERVED OVER PASTA 18.00

COLD SEAFOOD SALAD

SEAFOOD SALAD WITH CALAMARI, MUSSELS, CLAMS, SHRIMP, LEMON SAUCE, OLIVE OIL, FRESH GARLIC. SERVED OVER BED OF LETTUCE 21.00

SCAMPI AL LEMON

SHRIMP IN LEMON AND GARLIC BUTTER, WHITE WINE SAUCE. SERVED OVER PASTA 18.00

SHRIMP MARINARA

SHRIMP IN MARINARA SAUCE AND GARLIC. SERVED OVER PASTA 18.00

SHRIMP AND SPINACH

SHRIMP SAUTÉED WITH FRESH SPINACH, GARLIC, OLIVE OIL, AND WHITE WINE. SERVED OVER PASTA 18.00

Seafood



Desserts

CHEESECAKE 5.00

CANNUOLI SICILIANI 5.00

TIRAMISU 5.00

Drinks

SODA	3.00	REG. COFFEE	3.00
TEA	3.00	ESPRESSO	3.00
MILK	3.00	MINERAL	
JUICE	3.00	WATER	3.00



Pizze New York Style



Toppings

PEPPERONI, SAUSAGE, MEATBALLS, ONION, GREEN PEPPER, BLACK OLIVE, GARLIC, MUSHROOM, SPINACH, SLICED TOMATOES, ANCHOVIES, EXTRA CHEESE 1.00 EACH



PIZZA GRANDE 16" 17.50
LARGE PIZZA

PIZZA MEDIA 14" 15.00
MEDIUM PIZZA

PIZZA PICCOLA 10" 12.50
SMALL PIZZA



Special Pizzas

MEAT PIZZA

PEPPERONI, SAUSAGE, MEATBALLS, PROSCIUTTO, 23.00

VEGETABLE PIZZA

MUSHROOMS, GREEN PEPPERS, ONION, BLACK OLIVE, SPINACH 23.00

PIZZA MARGHERITA

HOMEMADE FRESH MOZZARELLA WITH FRESH SLICE TOMATOES 23.00

PIZZA BIANCA

HOMEMADE FRESH DOUGHT WITH MOZZARELLA CHEESSE ONLY 18.00

PIZZA HAWAIANA

WITH MOZZARELLA CHEESE, TOMATO SAUCE, PINEAPPLE, PROSCIUTTO HAM & PEPPERONI 23.00



Calzoni

ADD ANY TOPPING INSIDE FOR 1.00 EACH
ADD CHICKEN OR PROSCIUTTO HAM FOR 3.00 EXTRA

SMALL CALZONE

SMALL CALZONE 12.00

LARGE CALZONE

CALZONE FOR TWO 22.00

