

from just \$75 per guest

*Elegant, 3-Course dinner with hosted bar*

**isa.bella**  
Fine Italian Catering



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## HORS D'OUVRES

### **Meatballs Marinara**

hand-rolled, pork & beef cocktail meatballs with house marinara, provolone picante & fresh organic basil

### **Cocktail di Mère \***

a chilled cocktail of shrimp, blue crab meat, mango, avocado, meyer lemon & mild chilis.

### **Balsamic Brussels Sprouts**

balsamic vinegar, garlic & toasted almond

### **California Bruschetta**

roma tomato, avocado, garlic, basil, lemon, e.v.o.o., served with crostinis

### **Meat & Cheese Board \***

Genoa Salami, Aged hard Salami, Carando Dry-aged Pepperoni, fresh mozzarella, provolone picante, calamata olives, sun-dried cherries, fresh basil & toasted almond

### **Thai Chili Chicken Wings**

tossed in our famous ginger-garlic chili sauce

### **Caprèse Kebobs**

mozzarella pearls, cherry tomatoes, olives & fresh organic basil leaves drizzled with e.v.o.o. & sprinkled with Meyer lemon zest

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## SALAD & SIDES

### **Classic Caesar Salad**

romaine lettuce, parmesan, aged asiago & rustic croutons

### **Garden Salad**

mixed greens, carrot, roma tomato, chives, croutons, house vinaigrette

### **Signature Salad**

sun-dried cherries & cranberries, gorgonzola, maple-candied walnuts, with white balsamic vinaigrette

### **Minestrone Soup**

Garlic-chicken broth, beans, pasta, veggies, herbs, spices

### **Broccolini, Green Beans or Rapini Amandine**

Petite broccoli spears with roasted garlic, toasted almond & lemon

*\$5,000 minimum. 20% gratuity & 7.75% sales tax not included*

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## ENTRÉES

### **Chicken al Fonghi**

panko-crusted, Italian spiced chicken breast with a trio of mushrooms over garlic cream sauce

### **Chicken Parmesan**

panko-crusted chicken breast with marinara, melted mozzarella, aged parmesan & fresh, organic basil

### **Baked Rosemary Chicken**

tender, juicy and healthy chicken breasts baked with lemon, rosemary & olive oil

### **Eggplant Parmesan**

thick-cut, crunchy eggplant cutlets with aged asiago mozzarella, marinara & fresh, organic basil

### **Tuscan Roast Pork**

Tuscan-spiced pork shoulder slowly braised in jus & coconut milk; tart cherry vinaigrette

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## PASTAS

### **Pasta with your Selection of Gourmet Sauce**

house marinara, cheesy pesto, sharp provolone cream, rosa (pink), garlic cream, jalapeño-cilantro, white-wine & olive oil

### **Uncle Frank's Lasagna \***

Four stories of beef, pork, ricotta, parmesan, mozzarella & sharp provolone

### **Mama Rosa's Gnocchi \***

hand-rolled potato dumplings in your choice of sauce

### **Butternut Squash Ravioli \***

square-cut raviolis stuffed with puréed, spiced, butternut squash in rosa sauce with fresh, organic basil

### **Accompaniments \***

We invite you to enhance your pasta dishes from a selection of gourmet proteins & vegetables

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## DESSERTS

### **Butter Crunch Tiramisu**

classic espresso cake with our crunchy, buttery twist

### **Cannolis Three Ways**

Mini Cannolis made three different ways hazelnut, peanut butter & traditional with sprinkles