

PANINO

Half Tray Full Tray

Our sandwiches are made with your choice of our fresh baked Italian Panini or Focaccia

Serves 8-10 Serves 16-20

Italian Sausage mozzarella, marinara and roasted peppers, oven toasted	\$50	\$95
Meatball mozzarella and marinara sauce, oven toasted	\$50	\$95
Turkey mozzarella, mayonnaise, roma tomatoes and lettuce, served cold	\$50	\$95
Pastrami provolone, mustard and pepperoncinis, oven toasted	\$50	\$95
Chicken Breast mozzarella, roma tomatoes, lettuce and caesar dressing.	\$50	\$95
Italian Club turkey, mortadella, salami, mozzarella cheese, roma tomatoes, lettuce and balsamic vinaigrette.	\$50	\$95
Prosciutto di Parma fresh basil, roma tomatoes, buffalo mozzarella and arugula topped with a balsamic vinaigrette, served cold	\$50	\$95
Vegetarian grilled eggplant, portobello mushrooms, roasted peppers, onions, tomato, basil, fresh mozzarella, and balsamic vinaigrette, oven toasted	\$50	\$95

PIZZA PAN FINO

12" Pie 16" Pie

Classics

Margherita roma tomatoes, fresh mozzarella, garlic, basil and marinara	\$15	\$20
Americana pepperoni, black olives, mushrooms, mozzarella and marinara	\$16	\$22
Piccante Italian sausage, pepperoni, jalapeños, mozzarella and marinara		
Pizzaioli pepperoni, sausage, ham, mushrooms, olives, peppers, onions, mozzarella and marinara	\$17	\$22

Specialties

Salami provolone cheese, fresh basil, roma tomatoes, fresh mozzarella and marinara	\$17	\$22
Pollo al Pesto chicken, mushrooms, mozzarella and pesto	\$18	\$24
Pastrami mozzarella, pepperoncinis and mustard	\$18	\$24
Seafood shrimp, scallops, arugula lettuce, mozzarella, garlic, basil and marinara	\$19	\$25
Steak thinly sliced New York steak, rosemary potatoes, mozzarella, provolone, gorgonzola and feta cheeses and marinara	\$21	\$27

Dolce

Tiramisu \$50, Chocolate Cake \$40 & Cheese Cake \$40

Disposable plates, napkins, flatware, and serving utensils, included.

Delivery Service: \$25.00 or 10% , whichever is greater.

Full Service Catering Please call 909-590-5454

PIZZAIOLI *Party Platters*

Please order 24 hours in advance, 909-590-5454

3920 Grand Ave #A, Chino, CA 91710

Prices subject to change.

ANTIPASTO

	Half Tray	Full Tray
	Serves 8-10	Serves 16-20
Black Tiger Shrimp and Scallops sauteed in a creamy jalapeno sauce	\$60	\$115
Gamberetti crispy battered shrimp in a lemon-garlic butter sauce	\$60	\$115
Artichoke Crostini Italian panini bread topped with artichoke hearts, parmesan, feta, mayo and mozzarella cheese, served toasted	\$35	\$65
Portobello Mushroom Crostini Italian panini bread topped with portobello mushrooms, parmesan, gorgonzola and mozzarella cheeses, served toasted	\$35	\$65
Sun-Dried Tomato Crostini Italian panini bread topped with sun-dried tomatoes, roasted garlic, basil, olive oil and gouda cheese, served toasted	\$35	\$65
Antipasto de Formaggio e Salame provolone, gorgonzola and feta cheeses, salami, green olives, tomatoes, artichokes, and pepperoncinis	\$45	\$85
Caprese fresh mozzarella, fresh basil and roma tomatoes on a bed of mixed greens topped with balsamic vinaigrette	\$40	\$75
Formaggio, Noci e Frutta Secca assortment of premium imported cheeses, walnuts and dried fruit layered over mixed greens	\$50	\$95
Antipasto Toscana thinly sliced Prosciutto di Parma, mortadella, salami, Italian olives, gorgonzola, pecorino, parmigiano and provolone cheeses.	\$50	\$95
Fresh baked Italian bread	\$4	
Brushette fresh diced roma tomatoes with basil, garlic, balsamic vinegar and extra virgin olive oil (pint) \$7		

INSALATA

Salads are served with a choice of balsamic vinaigrette, ranch, blue cheese or honey mustard dressing

Insalata di Case mixed greens topped with roma tomatoes and mozzarella	\$30	\$55
Insalata di Pollo marinated sliced chicken breast, roma tomatoes and mozzarella over mixed greens	\$50	\$95
Gouda Cheese Insalata chunks of gouda cheese, sun-dried tomatoes and toasted pecans served over endive and arugula with extra virgin olive oil	\$35	\$60
Dried Cranberry Insalata cranberries, toasted walnuts, marinated Portobello mushrooms and pecorino cheese over spinach and mixed greens with a raspberry vinaigrette	\$35	\$60
Insalata di Gamberetti sautéed black tiger shrimp, sun-dried tomatoes, pinenuts and feta cheese over mixed greens	\$55	\$105

PESCE

Serves
8-10

Serves
16-20

Atlantic Salmon 5oz. filets flame broiled and served over fettuccine pasta topped with black tiger shrimp and snowcrab, sautéed in a spicy tomato basil sauce	\$85	\$165
Vino Bianco fettuccine pasta with shelled snow crab, scallops, diced clams, langostini, and black tiger shrimp sautéed in a creamy jalapeno garlic sauce topped with fresh diced tomatoes and herbs	\$85	\$165
Tortellini con Pesce shrimp, scallops, langostini, and white fish sauteed with spinach tortellini cheese stuffed pasta in a creamy jalapeno garlic sauce	\$85	\$165

CLASSICI ITALIANI

Linguine e Polpette linguine and meatballs in Bolognese meat sauce	\$50	\$95
Penne Pasta sautéed with fresh roma tomatoes and basil, topped with feta cheese crumbles	\$50	\$95
Penne e Salsicce Italian sausage and penne pasta in a spicy marinara sauce	\$50	\$95
Penne al Forno baked penne pasta with marinara sauce, ricotta and topped with mozzarella cheese	\$50	\$95
Ravioli Imbottiti pasta stuffed with ricotta, pecorino, mozzarella and parmesan cheeses and topped with marinara sauce	\$50	\$95
Pasta e Piselli penne pasta sauteed with green peas, pancetta, and onions in a creamy garlic sauce	\$50	\$95
Gnocchi potato dumplings sauteed with spinach in a creamy lemon sauce with diced roma tomatoes and feta cheese crumbles	\$50	\$95
Fettuccine Alfredo fettuccine pasta in a garlic-parmesan cream sauce	\$50	\$95
Lasagna pasta sheets layered with beef, ricotta, mozzarella and topped with Bolognese meat sauce	\$50	\$95
Eggplant Parmigiana slices of eggplant layered with marinara, mozzarella and parmesan served over penne pasta in marinara sauce	\$50	\$95
Manicotti pasta sheets rolled with ricotta and mozzarella cheeses and topped with marinara sauce	\$50	\$95
Penne al Forno e Polpette baked penne pasta with meatballs in Bolognese meat sauce, ricotta and topped with mozzarella cheese	\$50	\$95
Penne al Forno e Salsicce baked penne pasta with Italian sausage in Bolognese sauce, ricotta and topped with mozzarella cheese	\$50	\$95
Tortellini al Pesto spinach tortellini pasta stuffed with cheese in a fresh pesto sauce and topped with feta cheese crumbles	\$50	\$95

POLLO

Chicken & Vegetables sliced grilled chicken breast served with sauteed carrots, squash, asparagus and broccoli drizzled with a sweet balsamic reduction	\$65	\$125
Chicken Parmigiana breaded chicken breast baked with marinara and mozzarella and served with penne pasta	\$65	\$125
Pollo al Vino sliced chicken breast sautéed with mushrooms in a creamy marsala wine sauce served over fettuccine pasta	\$65	\$125
Pollo alla Carciofi sliced chicken breast, artichokes, sun-dried tomatoes in garlic cream sauce served over fettuccine pasta	\$65	\$125
Pasta alla Pizzaioli sliced chicken breast, broccoli and mushrooms in a creamy lemon sauce served over fettuccine pasta	\$65	\$125
Chicken & Peppers sliced chicken breast sautéed with roasted bell peppers in a creamy garlic sauce served over penne pasta	\$65	\$125
Chicken Breast Linguine sliced chicken breast sauteed with mushrooms and sun-dried tomatoes served over linguine pasta in an olive oil and garlic sauce	\$65	\$125
Tortellini al Forno spinach tortellini pasta stuffed with cheese and baked with sliced chicken breast, jalapeno cream sauce and topped with mozzarella	\$65	\$125

Scaloppini al Vino veal cutlets sautéed with mushrooms in a creamy marsala wine sauce served over fettuccine	\$95	\$185
Tortellini con Carne sliced New York Steak sliced and sauteed with spinach tortellini cheese stuffed pasta in a mushroom, garlic and olive oil sauce	\$95	\$185
Tenderloin Filet USDA Prime certified beef sliced and served over parmesan polenta and seasonal vegetables	\$150	\$290
Filet Mignon al Vino sliced USDA Prime certified tenderloin filet sautéed with mushrooms in a creamy marsala wine sauce served over penne pasta	\$150	\$290
Gnocchi e Filet Mignon sliced USDA Prime certified tenderloin filet and potato dumplings sautéed in a creamy gorgonzola sauce	\$150	\$290
Filet Mignon sliced USDA Prime certified tenderloin filet served with portabello mushrooms in a creamy cabernet reduction sauce, over garlic mashed potatoes and topped with spicy sautéed spinach and crispy onions	\$150	\$290

CARNE