

**\*\*Half Tray Serves 6-8 People\*\***  
**\*\*Full Tray Serves 8-12 People\*\***

## *Antipasti*

Half/Full  
Tray

<b>Clams Orregranata</b> .....	50/95
Baked clams, seasoned with bread crumbs and lemon essence	
<b>Zuppa di Mussels</b> .....	40/85
Steamed mussels in a marinara or garlic white wine sauce	
<b>Gamberoni al Ghiaccio</b> .....	75/145
Shrimp Cocktail served in a cocktail sauce 4 lb/8lb	
<b>Frittura di Calamari</b> .....	45/75
Fried calamari served with a spicy marinara sauce	
<b>Antipasto Misto</b> .....	90
Traditional cold antipasto	
<b>Insalata di Polipi</b> .....	55
Baby Octopus salad	
<b>Melanzane Rollatina</b> .....	45/85
Eggplant stuffed with ricotta cheese and smoked mozzarella, oven baked in a tomato sauce	
<b>Grigliata di Vegetali</b> .....	85
Grilled Portobello, zucchini, eggplant, roasted peppers and asparagus	
<b>Salmone Affumicato Croquette</b> .....	75/145
Smoked salmon croquette, served with avacado tartar sauce	
<b>Mozzarella Pomodoro</b> .....	55/110
Homemade fresh mozzarella, beefsteak tomatoes and fresh basil dressing in extra virgin olive oil	
<b>Vongole in Umido</b> .....	55/105
Little neck clams, served in a marinara or garlic white wine sauce	

## *Insalata*

<b>Cesare</b> .....	35/65
Romaine lettuce, oven baked crouton, shaved parmigiano, and creamy caesar dressing	
<b>Spinaci</b> .....	45/85
Baby spinach, sliced bartlett pears, gorgonzola cheese and crispy pancetta in a red whine vinagrette	
<b>Mista</b> .....	35/65
Mixed baby greens, bermuda onions, shaved carrots and wedged plum tomatoes	
<b>Rucola e Parmigiano</b> .....	45/85
Arugula, mixed wild mushrooms, shaved parmigiano and lemon dressing	

## *Primi*

Half/Full  
Tray

<b>Millerighe alla Bolognese</b> .....	50/95
Tradtional meat sauce	
<b>Spagehetti Bella Donna</b> .....	45/90
Gaeta olive, capers, fresh tomato, and basil in a garlic oil sauce	
<b>Penne al Porto</b> .....	75/145
Shrimp and asparagus in a pink cream vodka sauce	
<b>Linginue Del Mare</b> .....	75/145
Clams, mussels, shrimp, baby octopus and calamari in a tomato garlic sauce	
<b>Rigatoni alla Norma</b> .....	55/110
Fresh tomato, basil, eggplant, and shaved aged ricotta “salata”	
<b>Gemelli al Tre</b> .....	45/95
Gemelli pasta, sauteed in garlic and olive oil with broccoli rabe, sweet broccoli, and baby spinach	
<b>Orechiette alle Cime</b> .....	M/P
Orechiette pasta sauteed broccoli rabe, garlic and olive oil (Add Sausage - 20 for Half / 40 for Whole Tray)	
<b>Rigatoni alla Vodka</b> .....	45/85
Cream vodka sauce (Add Chicken - 20 for Half/ 40 for Whole Tray)	
<b>Spaghetti alla Vongole</b> .....	65/125
Spaghetti with clams, ( white or red sauce)	
<b>Penne al Brandy</b> .....	55/95
Trio mushrooms, peas, and prosciutto in a cream brandy sauce	
<b>Paccheri</b> .....	45/85
Large rigatoni, in a fresh cherry tomato sauce, garlic, oil and fresh herbs	

## *Secondi*

Half/Full  
Tray

<b>Pollo al Marsala</b> .....	70/135
Chicken breast, portobello, cremini and shiitake mushrooms, with sundried tomatoes in a marsala wine sauce	
<b>Salsiccie e Pepperoni</b> .....	65/125
Italian sweet sausage, sauteed vidalian onions and bell peppers	
<b>La Parmigiane</b>	
Shrimp 75/145 - Chicken 65/125 - Veal 85/155 - Meatball 45/85	
<b>Galletto alla Griglia</b> .....	85/145
Cornish game hen, marinated in rosemary and garlic in a white wine lemon sauce	
<b>Filetto di Sogliola</b> .....	70/135
Filet of Sole, baked and seasoned with bread crumbs and lemon esscence	
<b>Lo Scoglio</b> .....	85/170
Baby lobster tail, clams, mussels, shrimp, baby octopus and calamari in a tomato garlic sauce	
<b>Salmone alla Griglia</b> .....	70/135
Grilled Salmon in a creamy peppercorn sauce	
<b>Francese o Piccante</b> .....	70/135
Chicken breast francese style, or piccante ( roasted bell pepper, capers and lemon)	
<b>Pollo Romana</b> .....	75/145
Chicken breast sauteed in a white wine sauce, artichoke heart, juliet prosciutto, and a trio of mushrooms	
<b>Gamberi Scampi</b> .....	75/145
Shrimp Scampi served with rice pilaf	

*From Il Porto Oven*

**Lasagna Napoletana**..... <sup>Half/Full</sup> 55/95  
 Tray  
 Traditional lasagna, with ricotta cheese, mozzarella, and meatballs

**Penna al Forno**..... 45/85  
 Italian Baked Ziti

**Conchiglie alla Bolognese**..... 55/95  
 Stuffed shells with ricotta and mozzarella in a bolognese sauce

**Ravioli al Formagio**..... 45/85  
 Cheese ravioli and tomato sauce

**Gnocchi Sorrentina**..... 45/85  
 Potato dumpling, tomato sauce, fresh mozzarella and basil

*Contorni del Porto*

**Spinach**..... 35/65  
 Steamed baby spinach, lemon and extra virgin olive oil

**Trio Funghi**..... 35/65  
 Three mushrooms, sauteed with vidalia onions

**Faggiolini alle Mandorle**..... 45/70  
 String beans sauteed in butter sauce and roasted almonds

**Asparagi al Parmigiano**..... 45/70  
 Oven baked asparagus in a drawn butter and shaved parmigiano

**Italian Broccoli**..... M/P  
 Broccoli rabe, sauteed in garlic and extra virgin olive oil

**Haricots Vert**..... 45/70  
 French green beans sauteed in a fresh garlic and fresh tomato

**Arancini di Riso**..... 45/85  
 Rice ball ( fresh mozzarella or meat and peas)

**Potato Croquette**..... 45/85  
 Potato and fresh mozzarella

**Arancini di Ricotta**..... 45/85  
 Ricotta, spopresata, and mozzarella ball

**Ravioli al Formaggio**..... 40/75  
 Fried cheese ravioli, served with marinara sauce

*Catering Contract*

Name: \_\_\_\_\_

Phone: \_\_\_\_ - \_\_\_\_ - \_\_\_\_\_

Date of Party : \_\_\_\_ / \_\_\_\_ / \_\_\_\_

20% Deposit required, the rest to be paid in full 48 hours before day of party. Deposit will not be refunded after 48 hours of contract signing. Please note we cannot contract with third parties and all confirmations and adjustments should be made directly by the host. Credit cards or cash are accepted.

Please note that some food items require 48 hour notice.

Customer X \_\_\_\_\_ date : \_\_\_\_\_

Manager X \_\_\_\_\_ date: \_\_\_\_\_

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Item Total: \_\_\_\_\_ 20% Deposit \_\_\_\_\_



*Ristorante  
 &  
 Brick Oven Pizza*

*Catering  
 Menu*

37 Washington Ave  
 Brooklyn NY, 11205  
 ILPORTOBROOKLYN.COM  
 718.624.0954

*Executive Chef Mario Maligieri*

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