

APPETIZERS

Choice of two

ITALIAN GREENS

Escarole sautéed in extra virgin olive oil with garlic and cannellini beans.

FRIED CALAMARI

Fresh calamari rings and tentacles fried to a perfect golden brown, served with marinara sauce.

SHRIMP COCKTAIL

Jumbo shrimp with cocktail sauce on a bed of lettuce.

MUSSELS OR CLAMS AL TRAVELING ITALIAN CHEF

Mussels, clams or a combination sautéed in a garlic and olive oil, served with a choice of white wine or marinara sauce mixed with garlic biscuits.

BRUSCHETTA VERGATI

Fresh sliced tomatoes on toasted italian garlic bread with melted parmigiano – reggiano cheese with italian spices and drizzled extra virgin olive oil.

ANTIPASTO GIOVANNI

Prosciutto di parma, italian salami, pepperoni, hot or sweet capicola or both, provolone cheese, mozzarella cheese, marinated – mushrooms, eggplant, artichoke hearts, oil cured italian olives, hot or sweet or both stuffed peppers.

FRIED MOZZARELLA

Fresh mozzarella cheese, breaded and fried to a golden brown, served with marinara sauce.

MOZZARELLA AND SLICED TOMATOES

Fresh sliced mozzarella cheese and sliced tomatoes with italian seasonings and drizzled with extra virgin olive oil.

BREADS

Choice of two

ASSORTED BREADS

Italian with or without sesame seeds
Garlic bread, rolls and biscuits .

FRESH SALADS

Choice of one

STUFFED TOMATO ITALIANO

Large tomato stuffed with italian tuna in olive oil, celery, onions, cubed provolone with chopped black olives.

BABY ARUGULA CHOPPED SALAD (CHICKEN OR STEAK OR SHRIMP)

Baby arugula salad with your choice from above, with shredded mozzarella cheese, tomatoes, red onions, red and yellow peppers, cucumbers with black and green pimiento stuffed olives in a homemade dressing.

MIXED GREEN SALAD

Fresh mixed greens, tomatoes, cucumbers, carrots, celery, red onions, red and orange peppers with grated parmesan cheese and a balsamic or red wine vinegar dressing.

CHEF SALAD

Mixed greens, tomatoes, cucumbers, red onions, carrots, radishes, red peppers, hard boiled eggs, mozzarella chunks, shredded cheddar cheese, ham, turkey, salami and croutons with your choice of dressing.

CAESAR SALAD (WITH OR WITHOUT ANCHOVIES)

Romaine lettuce, chicken, red onions, hard boiled eggs and croutons with Caesar dressing.

CHEF'S SPECIAL

Angel hair pasta, diced plum tomatoes, shrimp, lobster, crab meat, scallops, with broccoli and artichoke hearts in a garlic butter lemon pepper dressing.

ZUPPA

Choice of one

PASTA FAGIOLI

Tubettini pasta with cut pieces of pepperoni, garlic, carrots, onions and cannellini beans in a lite red basil sauce.

ITALIAN CHICKEN SOUP (CLEAR OR RED TINT BROTH)

Chicken with carrots, celery, parsley, italian seasonings, onions and chopped spinach with a choice of noodles, orecchiette or rice.

PASTA DISHES

Choice of one

SPAGHETTI WITH GARLIC AND OIL (AGLIO ET OLIO)

Spaghetti cooked al dente with garlic, italian oil cured black olives, seasoned with italian herbs and spices in extra virgin olive oil with a pinch of red crushed pepper.

PENNE ALLA VODKA (CHICKEN OR SHRIMP)

Penne pasta with prosciutto di parma, shallot onions in a vodka sauce.

RIGATONI ARRABBIATA (WITH BRACIOLE)

Rigatoni pasta in a spicy italian red sauce with thin steak stuffed with seasoned bread crumbs, onions, italian spices, rolled, tied and cooked in sauce.

CAVATELLI OR GNOCCHI

Cavatelli or gnocchi pasta in a meat sauce with meatballs and italian sausage; hot, sweet or both.

PASTA WITH PUTTANESCA SAUCE

Whole plum tomatoes, garlic, capers, green olives chopped, black olives chopped, red pepper flakes, with or without anchovies. Choice of penne, ziti or angel hair.

ZITI WITH BROCCOLI RABE AND SAUSAGE

Ziti pasta cooked al dente, broccoli rabe, garlic, hot, sweet italian sausage or both, red pepper flakes, topped off with parmigiano – reggiano cheese, cooked in olive oil.

FUSILLI BOLOGNESE

Fusilli pasta in a bolognese sauce, ground beef, onions, celery, carrots, black pepper, cayenne pepper, nutmeg, milk and white wine with plum tomato sauce.

RAVIOLI

Choice of two

HAVE A LARGE VARIETY OF RAVIOLI

Cheese, beef, chicken, sausage & escarole, veal, lobster, shrimp, crab, asiago cheese, portabella mushroom, chicken & broccoli rabe, spinach dough gorgonzola spinach, mushroom, spinach & mushroom, gorgonzola, butternut squash, roasted red pepper & goat cheese. Also a variety of sauces – marinara, meat, pesto, alfredo, vodka, tomato basil, bolognese sauce.

OVEN BAKED DISHES

Choice of one

STUFFED PEPPERS

Red, orange and yellow peppers stuffed with a mixture of ground beef and sausage, with garlic, onions, eggs and italian spices, rice smothered in marina sauce and topped off with parmigiano cheese and baked to perfection.

STUFFED PEPPERS ITALIANO

Multi colored peppers stuffed with italian bread crumbs, italian tuna, oil cured black italian olives chopped, onions, celery, chopped anchovies, shredded mozzarella and drizzled with extra virgin olive oil and baked.

TRADITIONAL ITALIAN LASAGNA

Baked lasagna with sausage pieces, ground beef and veal cooked in a tomato sauce with three cheeses – mozzarella, romano and ricotta.

EGGPLANT ANGELINA

Eggplant de-skinned, sliced, salted and drained of acid. Rinsed, squeezed, egged, floured and fried, then layered in a baking dish with a marina sauce, grated parmigiano cheese, shredded mozzarella and baked to perfection.

STUFFED SHELLS GAETANO

Shells stuffed with a special mixed italian ricotta served with a meat sauce or marinara sauce.

BAKED ZITI

Ziti with meat or marinara sauce, sliced sausage and a ground beef mixture with ricotta and sliced mozzarella cheese topped off with grated parmigiano.

MANICOTTI - WITH CHEESE WITH MEAT

Filled with ricotta cheese with meatballs and sausage or without meat served with meat sauce or marinara sauce.

CHICKEN OR VEAL PARAMIGIANA

Breaded chicken or veal with marinara sauce, mozzarella and parmigiano cheese. Your choice of pasta!

**ALL ITEMS ARE PRICED TO ORDER.
ASK ABOUT OUR TRAY PRICES.**

SEAFOOD

Choice of one

LOBSTER, SHRIMP & CRAB ALFREDO

Lobster, jumbo shrimp and premium lump crab meat over fettucini with alfredo sauce.

ZUPPA PESCE (SOUP OF THE FISH)

Delicacies from the seas – lobster, shrimp, calamari, mussels, clams, scallops sautéed in a garlic butter white wine sauce or marinara sauce, served over linguini or spaghetti, angel hair or capellini.

BAKED STUFFED FLOUNDER

Flounder breaded with a crab meat stuffing and baked with a side of spinach and rice.

SPAGHETTI & CLAMS

Spaghetti with little neck clams in a garlic seasoned white sauce with italian seasonings or red sauce.

CLAMS & MUSSELS

Clams and mussels in a butter white wine lemon pepper sauce or a red sauce served over capellini.

SEAFOOD FRA DIABLO

Clams, lobster, mussels, scallops and shrimp in a red spicy sauce over linguini.

BROILED SWORDFISH ITALIANO

Broiled swordfish with diced tomatoes, feta cheese and chopped black olives. (When available)

BAKED STUFFED SHRIMP

Butterfly shrimp with crabmeat stuffing baked to perfection.

ROASTED LOBSTER CAVALLARO

Lobster split down the back with fresh italian seasonings, bread crumbs in a white wine lemon pepper butter sauce with sliced lemons for garnishing.

ENTREES

Choice of one

CHICKEN OR VEAL FRANCESE

Chicken or veal sliced thin, dipped in an egg bath, then floured, sautéed in a lemon butter white wine sauce. Served with a side of spaghetti.

ENTREES

Choice of one

CHICKEN OR VEAL MARSALA

Chicken or veal sautéed in marsala wine sauce with mushrooms and served with spaghetti.

VEAL PICCATA

Veal cutlet in a lemon butter sauce with capers, served over angel hair or capellini.

CHICKEN CACCIATORE

Chicken breasts sautéed in olive oil, just until brown, sautéed onions and peppers in a diced tomato sauce with a chicken broth and capers. Always add wine for perfection.

VEAL FLORENTINE

Veal pieces sautéed with oil and garlic, chopped tomatoes and spinach in a light red sauce with melted mozzarella, served with capellini.

CHICKEN & SAUSAGE WITH POTATOES

Baked chicken thighs with italian sausage, roasted potatoes, onions, garlic and italian seasonings, drizzled with olive oil and red wine vinegar marinade.

CHICKEN MARIE

Chicken thighs, breasts and drumsticks, baked with potatoes, onions, olive oil and italian seasons in a red sauce finished off with peas.

BEEF

Choice of one

PRIME RIB

Prime rib seasoned with italian spices to perfection with a choice of potatoes – au gratin, baked or mashed with green beans.

BEEF TENDERLOIN WITH PORT SAUCE

Beef tenderloin rubbed with oil and seasonings and placed in the refrigerator at least 24 hrs up to 36 hrs, then baked to perfect temperature with a port and cognac and butter sauce, with onions, cracked pepper sautéed. Truly remarkable! Served with potatoes of your choice – baked, mashed, garlic mashed, scalloped or twice baked and mixed veggies.

PORK

Choice of one

SAUSAGE & PEPPERS CLASSICO

Sausage cooked to perfection (hot, sweet or both) with sautéed red, yellow and orange peppers, onions with chopped garlic in a red sauce or in its own juices.

ITALIAN PORK TENDERLOIN

Pork tenderloin, with fresh sage, sun – dried tomatoes, prosciutto and cream gives this dish an exquisite taste!

DESSERTS

Choice of two

NEW YORK CHEESE CAKE

With strawberries or blueberries custard.

DOUBLE CHOCOLATE MOUSSE CAKE

KEY LIME PIE

TIRAMISU

APPLE PIE ALA MODE

ASSORTED ITALIAN PASTRIES

You can ask us for a cake of your choice and we will try to accommodate.

COFFEE & TEA

AMERICAN COFFEE

ESPRESSO

CAPPUCCINO

TEA

DRINKS

PELLEGRINO WATER - ASK FOR PRICING

ALL ITEMS PRICED PER PLATE



The Traveling Italian Chef will cook in your kitchen and serve you and your dinner party guests or prepare your selection and deliver it to your door. Choose from our large Italian menu which includes salads, appetizers, pastas, chicken, veal, pork, steak, roasts, and fish. In addition, we offer many dessert choices. You can use our dinnerware (plates, glasses, silverware, cloth napkins and tablecloths) or your own.

PHONE: (475) 201-0007

CHEF@TRAVELINGITALIANCHEF.COM

**ALL ITEMS ARE PRICED TO ORDER.
ASK ABOUT OUR TRAY PRICES.**

**Will travel through CT, NY, NJ
MASS and Rhode Island. Orders
must be placed 2 weeks in
advance of occasion.**

Let the

Traveling Italian Chef
do it for you!!!!

VISIT US ON THE WEB

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