

## APPETIZERS

### \*AVAILABLE HALF SIZE TRAYS - SERVES 8 - 12 Guest\*

BAKED CLAMS OREGANATA(24)	40
CLAMS VESPA(24)	55
<i>panchetta, provolone, garlic cream sauce</i>	
FRIED CALAMARI	50
MOZZARELLA STICKS (24)	40
MEATBALLS (20) (Veal, Pork, Beef)	45
CHICKEN WINGS	55
<i>(italian style with peppers and onions)</i>	
VEGETABLE STUFFED MUSHROOMS (24)	40
SHRIMP COCKTAIL PLATTER (36)	85
FRIED SHRIMP(36)	85
CALAMARI PICCANTE	60
<i>(fried, tossed with fra diavolo sauce)</i>	
MOZZARELLA CAPRESE (PLATTER)	50
MINI RICE BALLS (16)	25
ANTIPASTO CLASSICO (PLATTER)	75
<i>mixed olive, roasted peppers, assorted meats and cheeses</i>	
MUSSELS (red,white,green)	50
STUFFED ARTICHOKE(6)	60

## PASTAS

### \*AVAILABLE HALF SIZE TRAYS - SERVES 8 - 12 Guest\*

PASTA AL FORNO SICILIANA	65
VEGETABLE LASAGNA / MEAT LASAGNA	65
BAKED RIGATONI	45
RIGATONI ALLA VODKA	50
<i>(panchetta, bivi vodka cream sauce)</i>	
ALLA VODKA WITH CHICKEN	65
ALLA VODKA WITH SHRIMP	80
RIGATONI ALFREDO	45
ALFREDO WITH CHICKEN	60
ALFREDO WITH SHRIMP	80
LINGUINI WITH SHRIMP	80
<i>(marinara, fra diavolo, (or) garlic &amp; evoo)</i>	
LINGUINI WITH CALAMARI	60
<i>(marinara, fra diavolo (or) garlic &amp; evoo)</i>	
LINGUINE WITH CLAM SAUCE	65
<i>(marinara, fra diavolo, (or) garlic &amp; evoo) linguine)</i>	
PASTA PESCATORE	95
<i>(black squid ink linguini), (marinara, fra diavolo, (or) garlic &amp; evoo)</i>	
RIGATONI PRIMAVERA	50
<i>(marinara, cheese sauce (or) garlic&amp; oil)</i>	
RIGATONI BROCCOLI RABE & SAUSAGE	60
<i>(garlic &amp; oil)</i>	
RIGATONI BROCCOLI RABE & GRILLED CHICKEN	60
<i>(garlic &amp; oil)</i>	
RIGATONI MELANZANE	55
<i>( ricotta &amp; ricotta salata)</i>	
RIGATONI WITH BASIL PESTO	45
<i>(touch of cream, pine nuts)</i>	
RIGATONI BOLOGNESE	55
<i>(meat sauce, touch of cream)</i>	
PASTA CON LE SARDE	65
<i>(bucatini pasta, sardines,roasted cauliflower,raisins, pine nuts,fennel, touch of plum tomato sauce)</i>	
RIGATONI MARINARA	40
RIGATONI POMODORO	35
RIGATONI GARLIC & OIL	35

## PASTA SAUCES

POMODORO - (16 OZ)	7
MARINARA - (16 OZ)	8
GARLIC & OIL (16OZ)	8
ALLA VODKA - (16 OZ)	10
PESTO DI BASILICA(16 OZ)	10
ALFREDO - (16 OZ)	10
BOLOGNESE - (16 OZ)	12

## ENTRÉES

### \*AVAILABLE HALF SIZE TRAYS - SERVES 8 - 12 Guest\*

CHICKEN MILANESE (Grilled (or) Fried)	60
<i>( arugula, fennel, cherry tomatoes, pecorino romano, balsamic drizzle, evoo)</i>	
CHICKEN MARSALA	55
<i>(mushrooms, marsala wine demi glaze)</i>	
GRILLED CHICKEN & BROCCOLI RABE	65
<i>(garlic &amp; oil, cured olives)</i>	
CHICKEN PICATTA	60
<i>(white wine butter sauce, artichoke hearts, capers)</i>	
POLLO ALLA PEDELLA (Chicken Scarpariello)	65
<i>(chicken thighs, fennel, potatoes, peppers, onions, rosemary brown sauce)</i>	
CHICKEN PARMIGIANA	55
<i>(pomodoro sauce, melted mozzarella cheese)</i>	
GRILLED CHICKEN PRIMAVERA	55
<i>(assorted vegetables, garlic &amp; oil)</i>	
CHICKEN FRANCESE	55
<i>(egg battered, white wine lemon butter sauce)</i>	
CHICKEN MONACHINA (Fried)	60
<i>(mushroom, marsala wine sauce, mozzarella cheese)</i>	
VEAL SPEDINI (Rollatini)	110
<i>(breadcrumbs, provolone cheese, pancetta veal demi, potatoes)</i>	
VEAL MARSALA	110
<i>(mushroom, marsala wine demi sauce)</i>	
VEAL PARMIGIANA	110
<i>(pomodoro sauce, melted mozzarella cheese)</i>	
VEAL PICATTA	110
<i>(white wine butter sauce, artichoke hearts, capers)</i>	
VEAL MONACHINA	110
<i>(mushroom, marsala wine demi sauce)</i>	
SALMONE CON CARFIOFE	110
<i>(baby artichokes, basil pesto, cauliflower smash)</i>	
FILET OF SOLE MEDITERRANEAN	110
<i>(garlic lemon butter sauce, capers, scallions, potatoes)</i>	
FILET OF SOLE FRANCESE	110
<i>(white wine lemon butter sauce)</i>	
SHRIMP PARMIGIANA	100
<i>(pomodoro sauce, melted mozzarella cheese)</i>	
SHRIMP FRANCESE	100
<i>(egg battered, white wine lemon butter sauce, baby spinach)</i>	
SHRIMP OREGANATA	100
<i>( white wine garlic scampi sauce, bread crumbs, baby spinach)</i>	
SHRIMP MONACHINA (Fried)	100
<i>(mushroom, marsala wine demi sauce)</i>	
SHRIMP VESPA	110
<i>(vegetable risotto,vodka cream sauce, cherry tomatoes)</i>	
GRILLED SHRIMP PRIMAVERA	110
<i>(assorted vegetables)</i>	
EGGPLANT ROLLATINI	50
<i>(egg battered eggplant, ricotta, pomodoro sauce, mozzarella)</i>	
EGGPLANT PARMIGIANA	45
<i>(pomodoro sauce, melted mozzarella cheese)</i>	
SAUSAGE & PEPPERS & ONIONS	50
<i>(red or white sauce)</i>	
GRILLED SAUSAGE & BROCCOLI RABE	60
<i>(fennel sausage, sauteed broccoli rabe, cured olives)</i>	
GRILLED SIRLOIN & BROCCOLI RABE	95
BEEF BRACIOLE	55
<i>(sunday sauce, vegetable risotto)</i>	

## SANDWICH PLATTERS

**\$60**

**Housemade Bread - 24 Pieces**

### Muffoletta:

Prosciutto, Soppresota,  
Fresh Mozzarella,  
Provolone, Arugula,  
Vine Ripe Tomatoes,  
Chopped Onions,  
EVOO

### Chicken & Provolone:

Madiera Mushroom,  
Brown Sauce

### Beef Braciola:

Sunday Sauce,  
Fresh Mozzarella

### Chicken Caprese:

Fried (or) Grilled Chicken,  
Fresh Mozzarella,  
Roasted Peppers,  
Vine Ripe Tomatoes

**Grilled Sausage  
& Broccoli Rabe**  
with Fresh Mozzarella

**Grilled Chicken  
& Broccoli Rabe**  
with Fresh Mozzarella

### Melenzana Caprese:

Fried Eggplant, Fresh Mozzarella,  
Roasted Peppers, Balsamic Drizzle, Fresh Basil

## SALADS

*\*AVAILABLE HALF SIZE TRAYS - SERVES 8 - 12 Guest\**

CAVOLO CAESAR <i>(baby kale &amp; romaine, parmigiano reggiano)</i>	40
ROCKET SALAD <i>(baby arugula, cherry tomatoes, red onion, fennel, olives, parmigiano reggiano)</i>	50
ARUGULA & FIG <i>(goat cheese, raisins, tomatoes, fig balsamic vinaigrette)</i>	60
PEAR & GOAT CHEESE SALAD <i>(baby arugula, walnut, raisins, balsamic vinaigrette)</i>	60
SIMPLE SALAD <i>(baby kale &amp; romaine, roasted red peppers, carrots, red onions, cucumbers, tomatoes)</i>	35

## SALADS DRESSINGS

BALSAMIC VINAIGRETTE - (8 OZ.)	7
CAESAR - (8 OZ.)	7
FIG BALSAMIC VINAIGRETTE (8 OZ.)	7
LEMON & WHITE BALSAMIC VINAIGRETTE (8 OZ.)	7

## DESSERTS

CHOCOLATE FUDGE CAKE (14 SLICES)	55
RICOTTA CHEESECAKE (14 SLICES)	55
LEMON-MASCARPONE CAKE (14 SLICES)	55
TIRAMISU (20 PIECES)	65
MINI CANNOLIS (24)	48
ITALIAN COOKIE PLATTER (2.5 LBS.)	30

\*\$10 Cash Deposit for Each Sterno & Rack

## CATERING MENU

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