



C'ERA UNA VOLTA

Italian Kitchen & Catering

# ITALIAN PLATTERS AND TRAYS

**Imported Italian Specialty Items**  
**Organic Produce - Grass fed and free range beef**

*Dedicated to celebrating Italian Cuisine; offered to share with your family and friends.*

**Offered for 10 or more. Please pre-order 2 days in advance.**

*Market Pricing may fluctuate. Prices subject to change.*

**For Special Orders, Contact us:**

**catering@ceraunavolta.us or call Chef Rudy at 510-205-3734.**

**Buon appetito ... from all of us, to all of you!**

*ceraunavolta.us*

# ITALIAN PLATTERS & TRAYS

## APPETIZERS

*Prices range \$2.25 - \$4.75 each*

### **Prosciutto & Melone Spiedini**

Skewers with Prosciutto di Parma and melon.

### **Salame, Gruviera & Olive Spiedini**

Skewers with salami, Gruyere cheese and olives.

### **Mozzarella, Pomodorini & Olive Spiedini**

Skewers with mozzarella cheese, cherry tomatoes and olives.

### **Spiedini di Mare**

Skewers with shrimp, scallops, bell pepper, olives

### **Spiedini di Salsicce**

Skewers with our own Italian Sausage (vegan also available.)

### **Arancini**

Arancini with rice, mozzarella cheese and meat ragu.

### **Suppli' allo zafferano**

Suppli' with saffron rice.

### **Mini Panini con Porchetta or Prosciutto**

Pain au lait buns with Italian pork belly & Tuscan salsa verde.

### **Tramezzini o Mini Panini con Salmone affumicato**

Finger sandwiches: sliced bread or pain au lait buns with smoked salmon, butter & capers.

### **Tramezzini o Mini Panini con Tonno**

Finger sandwiches: sliced bread or pain au lait buns with tuna, tomatoes, mayonnaise & capers.

### **Cappesante e Prosciutto**

Prosciutto di Parma (aged 18 months) wrapped around Scallops.

### **Bigne al Gorgonzola**

Choux Pastry Puffs filled with Gorgonzola Cream.

### **Mini calzoni Ricotta & Spinaci**

Mini calzoni with Ricotta cheese and spinach (vegan also available.)

### **Involtini Melanzane & Prosciutto**

Eggplant wrapped around ham and mozzarella cheese.

### **Mini polpette**

Mini meat balls of beef and pork.

### **Mini polpette Mare**

Mini meat balls of european seabass, crab and lobster

### **Orata su barchetta**

Sea bream on a leaf of Belgium salad & green sauce.

### **Pizzette Vegan**

Mini pizza with capperi and Vegan cheese.

### **Crostini con:**

Toasted bread with caponata or olives tapenade or mushrooms or Gorgonzola cheese or tomatoes.

### **Rotolini di Datteri e Pancetta**

Pancetta wrapped Dates.



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## PASTA, RISOTTO

*prices range from \$63 - \$90 (serves 9 people)*

### **Lasagne alla Boscaiola**

Homemade egg pasta with lightly spicy tomato sauce, ricotta cheese and mushroom & olives; Topped with parmesan cheese.

### **Lasagne al Ragu'**

Lasagne with all beef meat ragu and besciamella.

### **Lasagne ai Funghi**

Lasagne with mushroom sauce and besciamella.

### **Risotto Funghi**

Italian Carnaroli rice sautéed with a porcini mushroom blend, black pepper and herbs. Topped with parmesan cheese.

### **Risotto con Ragu'**

Italian Carnaroli rice sautéed with all beef meat ragu. Topped with parmesan cheese and black pepper.

### **Risotto al Gorgonzola & Radicchio**

Italian Carnaroli rice with gorgonzola cream sauce and Radicchio; finished with grated parmesan and black pepper.

### **Penne Aglio, Olio, Peperoncino**

Olive oil with garlic & chili flake tossed with pasta and vegan pesto.

### **Penne Zucchine, Zenzero, Peperoncino**

Pasta with zucchini, ginger, olive oil and chili flake. Topped with parmesan cheese.

### **Penne ai Funghi**

Pasta with light cream sauce and porcini mushroom blend with herbs. Topped with parmesan cheese.

### **Penne con Ragu'**

Pasta with all beef meat ragu and bechamel. Topped with parmesan cheese.

### **Penne al Gorgonzola**

Pasta with gorgonzola cream sauce; finished with grated parmesan.

### **Penne con Salmone Affumicato**

Pasta with a light cream sauce and smoked salmon.

### **Penne all'Amatriciana**

Pasta with tomato sauce, pork jowl, black pepper and Pecorino.

### **Vellutata**

Veloute' soup with seasonal vegetables. Dairy free.



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*Our Pasta selection is Italian Maestri Pastai and drawn through a bronze die*

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## PIZZA, MEAT, FISH

### PIZZA

*Pizza for 5 people ~ price range \$36 - \$45*

#### **Pizza alla Capricciosa**

Pizza topped with mozzarella cheese, tomato sauce, ham, olives, cherry tomatoes and peppers.

#### **Pizza Cotto e Carciofi**

Pizza topped with tomato sauce, mozzarella cheese, ham and artichokes.

#### **Pizza Funghi, Salsiccia e Olive**

Pizza with mozzarella cheese, tomato sauce, mushrooms and sausages.

#### **Pizza 4 Formaggi**

Pizza with mozzarella cheese, Provolone, Gorgonzola, cheddar and tomato sauce.

#### **Pizza Margherita**

Pizza with tomato sauce, mozzarella cheese and basil.

#### **Pizza Bianca con Prosciutto crudo**

Pizza with mascarpone and mozzarella cheese, topped with Prosciutto crudo di Parma, arugula and Parmigiano.

#### **Pizza Pepperoni**

Pizza with tomato sauce, mozzarella cheese and spicy dry salame.



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### MAIN COURSE

*Price range for 4 people \$80 - \$120*

#### **Grigliata Mista**

Mixed of whole chicken roasted, sausages and ribs.

#### **Pepero**

Beef stewed with red Wine and Black Pepper.

#### **Fiorentina Ribeye Steak 32oz. (for 3 people)**

#### **Porchetta**

Italian pork belly with herbs.

#### **Branzino/Orata arrosto**

Mediterranean Branzino/sea bream fishes roasted with herbs.

#### **Melanzana alla Parmigiana**

Layered roasted eggplant with tomato sauce and walnut basil pesto sauce, mozzarella & grated parmigiano.

#### **Side Dish choose 3**

Organic roasted vegetables  
Rosemary Garlic Roasted Potatoes  
Garlic Mashed Potatoes  
Garden Salad  
Seasonal Specialty Salad

#### **Focaccia**

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# ITALIAN PLATTERS & TRAYS

## DESSERT

### DESSERTS

*price range \$5 - \$7.5 each*

**Tiramisu all'Arancia e Grand Marnier**

**Tiramisu al Mr.Espresso caffè'**

**Panna Cotta con Frutti di bosco**

**Coccolamole *vegan***

Coconut milk panna cotta.

**Profiteroles con Cioccolato**



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