



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 \$2.75

Skewers with Prosciutto di Parma and melon.

Salame, Gruyere & Olive Spiedini \$2.50

Skewers with salami, Gruyere cheese and olives.

Mozzarella, Pomodorini & Olive Spiedini \$2.25

Skewers with mozzarella cheese, cherry tomatoes and olives.

Spiedini di Mare \$4.50

Skewers with shrimp, scallops, bell pepper, olives

Spiedini di Salsicce \$2.75

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

Arancini \$2.00

Arancini with rice, mozzarella cheese and meat ragu.

Suppli' allo zafferano \$2.25

Suppli' with saffron rice.

Mini Panini con Porchetta or Prosciutto \$4.50

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

Tramezzini/ Mini Panini con Salmone affumicato \$4.50

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

Tramezzini o Mini Panini con Tonno \$4.50

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

Cappesante e Prosciutto \$4.50

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

Bigne al Gorgonzola \$2.25

Choux Pastry Puffs filled with Gorgonzola Cream.

Mini tortini or calzoni Ricotta & Spinaci \$2.75

Mini calzoni with Ricotta cheese and spinach (vegan option)

Involtini Melanzane & Prosciutto \$3.25

Eggplant wrapped around ham and mozzarella cheese.

Mini polpette \$3.25

Mini meat balls of beef and pork.

Mini polpette Mare \$3.75

Mini meat balls of european seabass, crab and lobster

Orata su barchetta \$2.75

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

Pizzette \$2.75

Mini pizza with mozzarella & capperi (vegan option)

Crostini con: \$2.50

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

Rotolini di Datteri e Pancetta \$3.75

Pancetta wrapped Dates.



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PASTA, RISOTTO

serves 9 people

Lasagne alla Boscaiola \$80

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

Lasagne al Ragu' \$88

Lasagne with all beef meat ragu and besciamella.

Lasagne ai Funghi \$88

Lasagne with mushroom sauce and besciamella.

Risotto Funghi \$88

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

Risotto con Ragu' \$88

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

Risotto al Gorgonzola & Radicchio \$84

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

Penne Aglio, Olio, Peperoncino \$72

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

Penne Zucchine, Zenzero, Peperoncino \$72

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

Penne ai Funghi \$88

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

Penne con Ragu' \$88

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

Penne al Gorgonzola \$72

Pasta with gorgonzola cream sauce; finished with grated parmesan.

Penne con Salmone Affumicato \$88

Pasta with a light cream sauce and smoked salmon.

Penne all'Amatriciana \$88

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

Vellutata \$60

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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DESSERT

DESSERTS

price - \$7 each

Tiramisu all'Arancia e Grand Marnier

Tiramisu al Mr.Espresso caffè'

Sicilian Cannoli

Panna Cotta con Frutti di bosco

Coccolamole *vegan*

Coconut milk panna cotta.

Profiteroles con Cioccolato



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