



Catering Menu

**Great for office meetings, birthdays, reunions,
retirement parties, holiday get togethers**

Catering available 7 days a week

General Information

- 1. Requires 48 hour notice**
- 2. Orders can be fully cooked or take and bake**
- 3. 20 % gratuity and 5.5% sales tax added to order**
- 4. There will be a 3.5% convenience fee added to credit card payments.**
- 5. Catering menu is for pickup only. We do **NOT** have a delivery system.**

Call 608-256-3186 to place an order

Italian Specialties Family Style

Appetizers by the tray

Italian Stuffed Mushrooms- Fresh mushrooms stuffed with Italian meats and cheeses. (D,W) \$ 50/2 doz

Toasted Cheese Ravioli – Cheese stuffed ravioli, lightly breaded and baked until golden brown, served with our homemade tomato sauce. (D,E,W) \$ 50/2 doz

Mini Meatballs– Served with your choice of homemade tomato, BBQ or Marsala sauce. (D,E,W) \$ 50/2 doz

Spicy Cheese Bread – Garlic bread topped with a mixture of Mozzarella and cheddar cheeses and spices. (D,Y,W) \$ 20

Mozzarella Bread– Garlic bread topped with mozzarella cheese. (V,D,Y,W) \$ 20

Garibaldi™ Sliders– A Paisan's original. Layers of ham, salami, spicy cheese, tomatoes and choice of sweet or hot peppers. \$ 40/ 1 doz

Salads by the pan

Serves 4-6

Porta Salad – Romaine lettuce topped with our special blend of ham, salami, Mozzarella and Cheddar cheeses, green pepper and garbanzo beans. Choice of two dressings. \$ 35

Dressing Choices: Bleu cheese, French Bleu, French, Buttermilk, Feta fat free Tomato-Basil or Italian

Mediterranean Salad – Spring mix topped with cherry tomatoes, black olives, red onions and croutons. Served with Feta Dressing. \$ 35

Italian Specialties by the pan

Pans can serve 4-6 guests

All entrees include bread and butter

Gluten free pasta (g/f) available for an additional charge of \$ 10

All red sauces are gluten free. White sauces contain gluten.

Choose from the following

Dinners serve 4-6 \$ 75

Lasagna - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce.

Three meat Cannelloni - Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and sausage, topped with mozzarella and tomato sauce.

Mantova's Bolognese - A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green pepper, tomatoes and onions served over a bed of penne.

Genoa's Chicken Pesto - Slices of natural chicken breast, spinach, cherry tomatoes, served over penne topped with a creamy pesto Alfredo sauce and four Italian cheeses.

Chicken Marsala - Slices of chicken served over fettuccine, topped with a creamy sauce of mushrooms, garlic, onions and Marsala wine. Oven baked.

Chicken Parmesan - Chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served over penne and tomato sauce.

Baked Fettuccine Alfredo - Your choice of chicken or portabella mushrooms, served over fettuccine and topped with Alfredo sauce, toasted almonds, and four Italian cheeses.

Manicotti - Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella and tomato sauce.

Pancetta and Panna - Fettuccine topped with bacon, portabella mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked

Choose from the following

Dinners serve 4-6 \$ 85

Bisteca Milano* Sauteed USDA choice tenderloin and sliced portabella mushrooms served over fettuccine and topped with four Italian cheeses and gorgonzola sauce.

Surf and Turf Ravioli Parmesan - Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked.

Shrimp and Scallop Scampi - Sauteed shrimp and scallops served over fettuccine, topped with a white wine-clan sauce, four Italian cheeses and bread crumbs. Oven baked.

Lobster Ravioli - Fresh pasta stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce and four Italian cheese.