

Main Dishes

Chicken Marsala – \$50 / \$110
wild mushrooms, marsala demi glace

Chicken Picatta – \$50 / \$110
capers, garlic, white wine lemon sauce

Chicken Artichoke – \$50 / \$110
*Roman artichokes, red onion, mushrooms,
lemon white wine*

Chicken Francaise – \$50 / \$110
egg battered, sherry and champagne butter sauce

Chicken Salvatore – \$60 / \$120
*bone in chicken thighs with wild mushrooms, sweet
sausage, cherry peppers, balsamic chicken demi*

Seasoned Chicken – \$45 / \$90
*brick oven roasted chicken with herbs,
lemon, garlic chicken jus*

Roast Pork Loin – \$50 / \$100
*sliced roast pork with sauteed broccoli
rabe & sharp provolone*

Root Beer Pork – \$50 / \$100
*grilled pork tenderloin topped with a
pancetta onion rootbeer sauce*

Sausage Peppers & Onions – \$45 / \$90
roasted Italian sausage with sweet onions, peppers

Meat Balls – \$40 / \$80
Sunday gravy, whipped ricotta, mozzarella

Eggplant Parmesan – \$35 / \$70
*layered breaded eggplant with fresh
mozzarella, marinara, parmesan*

*Half Trays Feed 10-12 people
Full Trays Feed 20-25 people*

Pasta

Pasta Sauces

Marinara – \$40 / \$80
imported tomatoes, sweet basil & olive oil

Fra Diavlo – \$40 / \$80
hot cherry peppers, spicy marinara

Vodka – \$45 / \$90
prosciutto di parma, red onion, vodka, tomato, cream

Carbonara – \$45 / \$90
pancetta, onions, parmesan, cream

Bolognese – \$45 / \$90
ground beef, veal, pork, mirepiox, crushed tomatoes

Broccoli Rabe & Sausage – \$45 / \$90
toasted garlic, sundried tomatoes, pepperoncini

Short Rib Ragu – \$50 / \$100
braised short rib in marsala wine & sweet peas

Eggplant Sauce – \$45 / \$90
*roasted eggplant, capers,
imported tomatoes & parmesan*

Pasta Cuts

Rigatoni • Penne • Gemelli • Gnocchi • Sardi
Other cuts available upon request.

Vegetables

Lemon Parmesan Asparagus – Mkt. Price

Wilted Spinach – Mkt. Price

Broccoli Rabe – Mkt. Price

Seasonal Vegetable Mix – Mkt. Price

Butter Milk Whipped Potatoes – \$30 / \$60

Rosemary Roasted Potatoes – \$30 / \$60

Gorgonzola & Onion Tater Tots – \$35 / \$70



CATERING TRAYS

*1179 U.S. Route 130
Robbinsville, New Jersey 08691
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www.RavelloByToscano.com*

Appetizers

Meat & Cheese – \$50 / \$95

artisan salami, cheeses, olives, apricot jam, crostini, cornichons

Assorted Bruschetta – \$20 / \$40

heirloom tomato & basil, white bean, whipped honey ricotta & hazelnuts, roasted pepper & provolone

Charcuterie Bread (12 inches) – \$18

stuffed rolled bread with artisan salami, cheese, topped with tomato & pepperoncini bruschetta

Eggplant Rollatini – \$40 / \$80

pan fried eggplant rolled with herb ricotta, mozzarella, topped with San Marzano tomato sauce

Mini Eggplant Stacks – \$35 / \$70

fried eggplant with buffalo mozzarella, prosciutto di parma, arugula

Artichoke Francaise – \$35 / \$70

egg battered roman artichoke hearts, lemon champagne butter sauce

Clams Casino – \$45 / \$90

fresh shucked middle neck clams with smoked bacon & tabasco

Mini Crab Cakes – \$40 / \$80

panko encrusted crab cakes, fire roasted pepper aioli, petite herb salad

Arancini – \$30 / \$60

rolled Arborio rice balls with sweet peas, parmesan & bolognese sauce

Meat Balls – \$40 / \$80

Sunday gravy, whipped ricotta

Scallops Wrapped with Bacon – Mkt. Price

day boat scallops wrapped with apple wood smoked bacon, served with sherry dijon cream

Sesame Chicken Skewers – \$40 / \$80

soy and brown sugar marinated chicken, toasted sesame seeds & green onion

Egg Rolls

Italian – \$40 / \$80

sausage, provolone, broc rabe, white bean brushetta

Filet – \$50 / \$100

caramelized onion, cheddar, hot pepper jam, provolone fondue

Lobster – Market Price

butter poached, sweet corn, scallions, Thai chili dipping sauce

Stuffed Mushrooms

Crab – \$50 / \$100

sweet crab, parsley, old bay

Sausage – \$40 / \$80

ground Italian sausage, parmesan, roasted garlic

Romano – \$35 / \$70

pecorino, Tuscan bread, herbs

Mussels

Mussels Marinara – \$25 / \$50

San Marzano tomato sauce, sweet basil

Mussels Bianco – \$25 / \$50

lemon, Garlic, white wine

Mussels Fra Diavlo – \$25 / \$50

hot cherry peppers, spicy tomato sauce

Mussels Chorizo – \$35 / \$70

chorizo, Calabrian chilis, saffron tomato brodo

Calamari

Traditional – \$35 / \$70

served with marinara and lemon

Sweet & Sour – \$35 / \$70

Flatbreads

– \$12 each –

Margarita • Pork & Fig

Spinach & Ricotta

Leon (Prosciutto & Arugula)

Salads

Harvest Greens – \$25 / \$50

Celery, red onion, tomato, seasonal fruit, honey balsamic vinaigrette

Caesar – \$35 / \$70

Romaine lettuce, lemon, herb croutons, creamy parmesan dressing

Chopped AntiPasto – \$40 / \$80

Artisan meats and cheeses, olives, tomatoes, roasted peppers, celery, aged balsamic

Arugula – \$35 / \$70

Champagne poached pears, figs, candied pecans, pecorino, sherry vinagrette

Dessert

Serve 10-12 people

Cannoli And Cream Puffs – \$30

Sicilian cannoli cream, house made cream puffs, vanilla pastry cream

Traditional Tiramisu – \$40

Espresso soaked ladyfingers, mascarpone, shaved chocolate

Limoncello Tiramisu – \$40

Lemon simple syrup soaked lady fingers, lemon curd, sweet whipped cream

Cheese Cake – \$35

Nilla wafer crust, vanilla cream cheese base, strawberry compote

Flourless Chocolate Cake – \$35

Gluten free Chocolate Cake, chocolate ganache

Olive oil Cake – \$30

Citrus olive cake with berries & Chantilly cream

Loaded Brownie – \$35

Cannoli cream, toasted cashews, strawberries