



*Italian Specialties  
& Gourmet Catering Menu  
Mangiamo Bene!*

**1077 Route 34  
Aberdeen Town Square Center  
Aberdeen, New Jersey 07747  
732.566.2500**

**160 U.S. Highway 9  
Marlboro Plaza  
Englishtown, New Jersey 07726  
848.444.9600**

**[www.livotisoldworldmarket.com](http://www.livotisoldworldmarket.com)**

# HEROES

3 to 6 Feet (Serves 3 to 4 People Per Foot)

All Heros come pre-sliced and prepared on a platter or can be served on a board with additional deposit of \$10.00.

Homemade Salads: Potato, Macaroni & Cole Slaw (2 lbs. each) can be purchased for an additional \$9.99.

Number and Letter Heroes also available for an additional \$10.00 fee.

**1. Vegetarian Delight .....\$15.99 Per Foot**

Sautéed Broccoli Rabe, Grilled Eggplant, Fresh Sliced Mozzarella Cheese and Fire Roasted Peppers. Served with Olive Oil and Balsamic Vinegar on the Side.

**2. All American Hero .....\$15.99 Per Foot**

Our Homemade Thinly Sliced Roast Beef, Golden Turkey Breast, Boar's Head Deluxe Ham, Yellow American and Swiss Cheese, Topped off with Green Leaf Lettuce and Thinly Sliced Tomatoes. Served with Mayonnaise and Mustard on the Side.

**3. Chicken Cutlet Hero .....\$15.99 Per Foot**

Crispy Italian Seasoned Chipped Breadcrumb Crusted Chicken Cutlets Topped with Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Green Leaf Lettuce.

**4. Grilled Chicken Hero .....\$15.99 Per Foot**

Herb Marinated and Grilled Chicken Breast, Topped with Fresh Mozzarella Cheese, Fire Roasted Peppers and Green Leaf Lettuce

**5. Italian Hero .....\$15.99 Per Foot**

Layers of Thinly Sliced Genoa Salami, Mortadella, Pepperoni, Ham Cappy, Provolone and Fresh Mozzarella Cheese, Topped with Fire Roasted Peppers and Baby Field Greens. Served with Homemade Italian Vinaigrette on the Side.

**6. Eggplant Hero .....\$15.99 Per Foot**

Crispy Panko Crusted Eggplant, Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Green Leaf Lettuce. Served with Our Homemade Honey Balsamic Reductions on the Side.

**7. Turkey Club .....\$15.99 Per Foot**

Livoti's Homemade Oven Roasted Turkey Breast with Imported German Swiss Cheese, Crispy Bacon, Lettuce & Tomato. Served with Mayo on the side.



## SPECIALTY HEROES

All Specialty Hero's Include Two Bottles of Pellegrino Sparkling Water and Your Choice of Mediterranean Pasta Salad or Our Homemade Eggplant Caponata

**1. Speciality Grilled Chicken .....\$19.99 Per Foot**

Herb Marinated and Grilled Chicken Breast, Thick and Juicy Grilled Portobello Mushrooms and Roasted Zucchini Sliced Topped with Fresh Mozzarella Cheese. Served with Olive Oil and Balsamic Vinegar on the Side.

**2. NEW Chicken Avocado Club .....\$19.99 Per Foot**

Crispy Breaded Chicken Cutlet, Topped with our Famous Fresh Mozzarella, Beefsteak Tomatoes and Applewood Smoked Bacon. Served with our Homemade Avocado Spread.

**3. Livoti's Roast Beef Specialty .....\$19.99 Per Foot**

Our Homemade and Thinly Sliced Roasted Beef, Melted Swiss Cheese, Caramelized Onions and Crisp Arugula. Topped with Horseradish Cream Sauce.

**4. Livoti's Twister .....\$19.99 Per Foot**

Herb Marinated Grilled Chicken, Crispy Bacon, Melted Monterey Jack Cheese, Shredded Lettuce, Thinly Sliced Red Onions and Tomatoes. Topped with our Homemade Tarragon Aioli.

**5. Top Livoti's Hero .....\$19.99 Per Foot**

Our Homemade and Thinly Sliced Roasted Turkey Breast, Virginia Ham, Genoa Salami and Fresh Mozzarella Cheese, Topped with Baby Field Greens and Sliced Tomatoes. Served with an Herb Vinaigrette on the Side.

**6. Buffalo Chicken Hero .....\$19.99 Per Foot**

Crispy Breaded Buffalo Chicken Breast, Monterey Pepper Jack Cheese, Lettuce, Tomato, and Topped with Crumbled Blue Cheese.

**7. Veal Milanese .....\$19.99 Per Foot**

Crispy Panko Crusted and Thinly Sliced Veal Cutlet and Melted Fontina Cheese, Topped with Diced Tomato and Arugula. Served with Lemon Vinaigrette on the Side.

**8. NEW Deluxe Italian .....\$19.99 Per Foot**

Thinly Sliced Prosciutto di Parma with Boar's Head Sweet Soppressata, Rovganti Imported Mortadella and Fresh Homemade Mozzarella Topped with Our Homemade Pesto Sauce and Sliced Plum Tomatoes.

# COLD CUT PLATTER

Small Platter Serves 10 - 12 People • Large Platter Serves 15 - 20 People

YOUR CHOICE OF 2:

**Italian Style Dinner Rolls, Rye Bread, Whole Wheat Bread or White Bread**

	Small Platter	Large Platter
<b>1. The Italiano .....</b>	<b>\$50.00</b>	<b>\$80.00</b>
<i>Genoa Salami, Imported Mortadella with Pistachios, Capicola (Sweet or Hot), Imported Prosciutto Di Parma and Pepperoni</i>		

	Small Platter	Large Platter
<b>2. The All American .....</b>	<b>\$50.00</b>	<b>\$80.00</b>
<i>Livoti's Homemade USDA Choice Eye Round Roast Beef, Boar's Head Ovengold Turkey, Boar's Head Deluxe Ham and Boar's Head All American BBQ Chicken Breast</i>		

	Small Platter	Large Platter
<b>3. The Delicatessen .....</b>	<b>\$50.00</b>	<b>\$80.00</b>
<i>Boar's Head Corned Beef, Boar's Head Pastrami Round, Livoti's Homemade Turkey and Boar's Head London Broil Roast Beef Served with Nathan's Mustard</i>		

	Small Platter	Large Platter
<b>4. The Heart Healthy .....</b>	<b>\$50.00</b>	<b>\$80.00</b>
<i>Boar's Head Lower Sodium Ham, Boar's Head Lower Sodium Turkey Breast, Boar's Head Lower Sodium Bologna, Boar's Head Lower Sodium Chicken and Alpine Lace Lower Sodium American Cheese</i>		

	Small Platter	Large Platter
<b>5. Say Cheese.....</b>	<b>\$40.00</b>	<b>\$70.00</b>
<i>Boar's Head American Cheese, German Imported Swiss Cheese, Boar's Head Sharp Provolone and Boar's Head Muenster</i>		

	Small Platter	Large Platter
<b>6. World Class Cheese .....</b>	<b>\$50.00</b>	<b>\$80.00</b>
<i>Livoti's Hand Stretched Fresh Mozzarella, Creamy Imported Fontina Cheese, Wisconsin Sharp Cheddar Cheese, Finlandia Swiss Cheese and Boar's Head Sharp Provolone</i>		



## BUILD YOUR OWN COLD CUT PLATTER

YOUR CHOICE OF 4 MEATS & 2 CHEESES:

**Small - \$60      Large - \$80**

YOUR CHOICE OF 2:

**Italian Style Dinner Rolls, Rye Bread, Whole Wheat Bread or White Bread**

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• Boar's Head Deluxe Ham</li> <li>• Boar's Head Turkey<br/><i>Ovengold, Lower Sodium, Honey, Cracked Pepper, Cajun, Salsalito</i></li> <li>• Boar's Head Chicken Breast<br/><i>BBQ, Buffalo, Everroast, Classic, Ichiban Teriyaki</i></li> <li>• Genoa Salami</li> <li>• Pepperoni</li> <li>• Soppressata - <i>Hot or Sweet</i></li> <li>• Capicola - <i>Hot or Sweet</i></li> <li>• Roast Beef</li> </ul> | <ul style="list-style-type: none"> <li>• Boar's Head American Cheese</li> <li>• Imported Provolone</li> <li>• Boar's Head Munester</li> <li>• Boar's Head Gold Label Imported Swiss</li> <li>• Boar's Head Fontina</li> <li>• Jarlsberg Swiss</li> <li>• Boar's Head Vermont Cheddar</li> <li>• Finlandia Swiss</li> </ul> |
|---|--|

# COLD PLATTERS

**Small Platter Serves 10 - 12 People • Large Platter Serves 15 - 20 People**

	Small Platter	Large Platter
<b>1. Grilled Vegetable Platter</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>An Array of Marinated Grilled Eggplant, Zucchini, Bell Peppers, Asparagus and Roasted Herb Carrots. Drizzled with Our Homemade Balsamic Glaze.</i>		
<b>2. Cold Antipasto Platter</b> .....	<b>\$55.00</b>	<b>\$75.00</b>
<i>Juicy Roasted Peppers, Marinated Olives, Marinated and Stuffed Peppers, Marinated Artichoke Hearts, Cubed Provolone and Mozzarella Bocconcini Cheese, Hot and Sweet Dried Sausage and Pepperoni</i>		
<b>3. <span style="background-color: #8B4513; color: white; border-radius: 50%; padding: 2px;">NEW</span> Handcrafted Burrata Platter</b> .....	<b>\$70.00</b>	<b>(One Size)</b>
<i>Our famous fresh mozzarella stuffed with a mozzarella curd and fresh cream filling paired with our slow cooked pesto sauce. Approx. 36 pcs.</i>		
<b>4. Garden Fresh Vegetable Platter</b> .....	<b>\$35.00</b>	<b>\$60.00</b>
<i>Beautifully Arranged Fresh Cut Vegetables that Include Broccoli, Celery, Carrots, Cauliflower, Cherry Tomatoes and Zucchini Sticks. Served with Ranch Dressing.</i>		
<b>5. Caprese Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Beautiful Layers of Thinly Sliced Fresh Mozzarella Cheese, Heirloom Tomatoes and Fresh Basil Leaves. Spinkled with Course Ground Sea Salt and Drizzled with Extra Virgin Olive Oil.</i>		
<b>6. Assorted Minature Sandwiches</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Brick Oven Dinner Rolls with Your Choice of Deli Meats and Cheeses or Mixed Salads. Served with Appropriate Condiments.</i>		
<b>7. Assorted Wrap Platters</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Beautifully Arranged Wraps Consisting of Any 3 of the Following:</i>		
<i>A) Grilled Chicken Caesar.</i>		
<i>B) Crispy Chicken Breast with Roasted Peppers and Fresh Mozzarella Cheese.</i>		
<i>C) Grilled Eggplant with Sundried Tomatoes and Pesto Sauce.</i>		
<i>D) Grilled Seasonal Vegetables with Crumbled Feta Cheese.</i>		
<i>E) Oven Roasted Turkey Breast, Caramelized Bacon, Argula and Diced Tomatoes.</i>		
<i>F) Our Homemade Roast Beef with Swiss Cheese and Caramelized Onions.</i>		
<b>8. International Cheese Platter</b> .....	<b>\$60.00</b>	<b>\$80.00</b>
<i>Cubed Auricchio Provolone, Aged Wisconsin Cheddar, Swedish Gruyere, Italian Asiago, Holland Smoked Gouda, Danish Fontina served with Fresh Grapes, Strawberries.</i>		
<b>9. Fresh Fruit Platter</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>An array of Fresh Cut Seasonal Fruits and Seasonal Berries. All beautifully arranged and served with your choice of Vanilla, Chocolate or Banana Caramel Dipping Sauce.</i>		
<b>10. Bruschetta Platter</b> .....	<b>\$30.00</b>	<b>\$50.00</b>
<i>Diced Tomatoes, Red Onions and Fresh Basil Marinated Fresh Herbs and Olive Oil. Served with Our Homemade Herb Crustini with Melted Parmesan Cheese.</i>		
<b>11. Shrimp Cocktail</b> .....	<b>\$80.00</b>	<b>\$100.00</b>
<i>Tender Poached Jumbo Shrimp Served with Lemon Wedges and Our Homemade Cocktail Sauce.</i>		
<b>12. Hummus and Pita</b> .....	<b>\$30.00</b>	<b>\$50.00</b>
<i>Ground Boiled Chickpeas, Creamy Tahini Sauce, Lemon Juice, Garlic and a Touch of Olive Oil, Sprinkled with Zaatar Herbs and Served with Fresh Toasted Pita Chips.</i>		
<b>13. Filet Mignon with Horseradish Cream Sauce</b> .....	<b>\$60.00</b>	<b>\$90.00</b>
<i>USDA Choice Filet Mignon served rare and shaved onto our homemade Garlic Crustini, topped with our Homemade Horseradish Cream Sauce.</i>		
<b>14. Assorted Panini Sandwiches</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Choice of Any 3 of the Following:</i>		
<i>A) Crispy Chicken, Roasted Peppers and Fresh Mozzarella Cheese.</i>		
<i>B) Grilled Fresh Seasonal Vegetables.</i>		
<i>C) Italian Salami, Prosciutto, Fresh Mozzarella Cheese and Roasted Peppers.</i>		
<i>D) Cuban Slow Roasted Pork with Pickles and Swiss Cheese.</i>		
<i>E) Roast Beef, Swiss and Horseradish Sauce.</i>		

# HOT PLATTERS

**Small Platter Serves 10 - 12 People • Large Platter Serves 15 - 20 People**

	Small Platter	Large Platter
<b>1. Livoti's Over the Top Hot Antipasto Platter</b> .....	<b>\$60.00</b>	<b>\$80.00</b>
<i>A Wonderful Combination of Eggplant Rollatini, Italian Seasoned Chipped Breadcrumbs Crusted Fresh Mozzarella Sticks, Homemade Rice Balls, Baked Little Neck Clams, Crab Meat Stuffed Mushroom Caps, Zucchini Sticks and Fried Coconut Shrimp. Served with Marinara Sauce and Lemon Wedges on the Side.</i>		
<b>2. Finger Lickin' Wings Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Savory Seasoned and Fried Chicken Wings With Your Choice of Honey BBQ, Jack Daniel's BBQ or Buffalo Sauce. Served with Blue Cheese Dressing.</i>		
<b>3. Chicken Quesadilla Platter</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Flour Tortillas Stuffed with All White Meat Chicken Breast, Queso Blend and Homemade Pico De Gallo.</i>		
<b>4. Assorted Slider Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>A Generous Assortment of Our Homemade Cheese Burger, Pulled Pork and Cheese &amp; Parsley Chicken Sliders. All Served on Miniature Potato Buns and accompanied by Ketchup and our Homemade Jack Daniel's BBQ Sauce.</i>		
<b>5. Mini Fried Finger Food Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Homemade Miniature Rice Balls, Miniature Potato Croquettes, Miniature Prosciutto Balls, Mini Fried Cheese Ravioli and Crispy Miniature Mozzarella Sticks. Served with Marinara Sauce on the Side.</i>		
<b>6. Pigs in a Blanket Platter</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Cocktail Sized Franks Wrapped in Delicate Puffed Pastry. Served with Mustard Dipping Sauce on the Side.</i>		
<b>7. Stuffed Mushroom Platter</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Tender Cremini Mushrooms Filled with your choice of Homemade Crab Meat Stuffing or Traditional Italian Panko Breadcrumbs and Herb Stuffing.</i>		
<b>8. Assorted Seafood Platter</b> .....	<b>\$80.00</b>	<b>\$130.00</b>
<i>Tender Scallops Wrapped in Bacon, Crispy Coconut Shrimp, Baked Clams and Miniature Homemade Crab Cakes.</i>		
<b>9. Thai Chicken Skewers</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>BBQ Marinated Chicken Satay on Wooden Skewers. Served with Thai Peanut Dipping Sauce.</i>		
<b>10. <span style="background-color: #8B0000; color: white; padding: 2px;">NEW</span> Stuffed Artisan Specialty Breads</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>An assortment of our hand stuffed bread's including prosciutto, spinach, olive, artichoke and broccoli rabe, plattered and served with an olive oil and Italian herb aioli.</i>		
<b>11. The Boardwalk Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Mini Gabilas Knishes, Hot Pretzel Bites and Franks in a Blanket with a Side of Spicy Brown Mustard.</i>		
<b>12. <span style="background-color: #8B0000; color: white; padding: 2px;">NEW</span> Kobe Beef Meatball Platter</b> .....	<b>\$70.00</b>	<b>\$100.00</b>
<i>Mini handmade wagyu beef meatballs slow cooked in our signature Sunday style gravy served with our homemade fresh ricotta on the side.</i>		
<b>13. Asian Bistro Platter</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>Includes Spring Rolls, Bone-In BBQ Spare Ribs, Chicken Dumplings and Shrimp Tempura with a side of Zesty Duck Sauce.</i>		
<b>14. <span style="background-color: #8B0000; color: white; padding: 2px;">NEW</span> Boneless Buffalo Tenders</b> .....	<b>\$50.00</b>	<b>\$70.00</b>
<i>All White Meat Chicken Breast Tenders tossed in our homemade Buffalo Sauce and served with Creamy Ranch Dressing</i>		

**Note: All Hot Platters Come Oven-Ready, Fully Cooked, and Require Heating Prior to Serving. Standard Heat Time is 15-20 Min. @ 350°.**

# A LA CARTE MENU

In Addition to our A La Carte Menu We Also Have The Following Packages Available:

## HOT BUFFET

**\$11.99 Per Person (Plus Tax) Minimum 20 People**

Hot Buffet Includes: Livoti's Classic Tossed Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Sterno Racks and Water Pans with Deposit Refundable Upon Return of Racks **and** Water Pans **With Copy of Receipt**

Choice of **ONE** Pasta, **ONE** Vegetable and **THREE** Entrees  
Substitute a Fish or Veal Entrée for \$2.99 Extra Per Person

## ADDITIONAL ADD-ONS

**Minimum 20 People**

Pasta.....	\$1.49 per person
Vegetable.....	\$1.99 per person
Entree (Beef, Chicken or Pork).....	\$1.99 per person
Fish or Veal.....	\$2.99 per person
Side Dish.....	\$0.99 per person

## PASTA OPTIONS

**Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People**

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Linguine &amp; Clams</b> .....	<b>\$35.00</b>	<b>\$60.00</b>	<b>9. Cavatelli with Broccoli</b> .....	<b>\$35.00</b>	<b>\$60.00</b>
<i>Al Dente Linguine with Chopped Clams in your Choice of Red or White Sauce.</i>			<i>Fresh Cavatelli Pasta Tossed with Broccoli Florets, Candied Garlic and Extra Virgin Olive Oil.</i>		
<b>2. Stuffed Shells or Manicotti</b> .....	<b>\$40.00</b>	<b>\$60.00</b>	<b>10. <b>NEW</b> Creamy Pesto Rigatoni</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Tender Pasta Stuffed with Creamy Seasoned Ricotta Cheese and Topped with Fresh Marinara Sauce and Shredded Parmesan Cheese.</i>			<i>Al Dente Rigatoni Pasta Tossed with our Creamy Pesto Sauce</i>		
<b>3. Baked Ziti</b> .....	<b>\$40.00</b>	<b>\$60.00</b>	<b>11. Orecchiette Pasta</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Al Dente Pasta Mixed with Seasoned Ricotta, Mozzarella and Parmesan Cheese and Baked to Golden Perfection.</i>			<i>Tossed with Broccoli Rabe and Sausage in a Light Garlic and White Wine Sauce.</i>		
<b>4. Lasagna</b> .....	<b>\$40.00</b>	<b>\$60.00</b>	<b>12. Penne Alla Vodka</b> .....	<b>\$35.00</b>	<b>\$60.00</b>
<i>Layers of Al Dente Lasagna Pasta and Creamy Ricotta Cheese, Seasoned Ground Beef and Melted Fresh Mozzarella Cheese with our Homemade Tomato Sauce.</i>			<i>Penne Pasta Tossed in a Pink Tomato Cream Sauce and Topped with Grated Parmesan Cheese.</i>		
<b>5. Rigatoni Di Pomodoro</b> .....	<b>\$35.00</b>	<b>\$60.00</b>	<b>13. Macaroni and Cheese</b> .....	<b>\$40.00</b>	<b>\$60.00</b>
<i>Al Dente Pasta Tossed in a Fresh Crushed Plum Tomato Sauce with Diced Prosciutto and Sautéed Onions.</i>			<i>Tossed with Cheddar Cream Sauce and Topped with a Hand Shredded Cheddar Blend.</i>		
<b>6. Pasta Primavera</b> .....	<b>\$35.00</b>	<b>\$60.00</b>	<b>14. Tri-Color Tortellini</b> .....	<b>\$40.00</b>	<b>\$70.00</b>
<i>Fresh Pasta and Seasonal Vegetables Tossed in a Light Pink Tomato and Cream Sauce.</i>			<i>Fresh Cheese Tortellini Tossed in our Homemade Cognac Cream Sauce with Porcini Mushrooms, Prosciutto and Sun Dried Tomatoes.</i>		
<b>7. Farfalle Siciliano</b> .....	<b>\$35.00</b>	<b>\$60.00</b>	<b>15. Fusilli Alfredo</b> .....	<b>\$40.00</b>	<b>\$70.00</b>
<i>Al Dente Bow Tie Pasta Tossed in a Hearty Eggplant and Tomato Sauce Topped with Shaved Ricotta Salata.</i>			<i>Al Dente Fusilli Pasta Tossed with our Homemade Creamy Alfredo Sauce and Topped off with Grilled Chicken and Toasted Breadcrumbs.</i>		
<b>8. Rigatoni Bolognese</b> .....	<b>\$35.00</b>	<b>\$60.00</b>			
<i>Al Dente Rigatoni Pasta with a Hearty Meat Sauce.</i>					

**Note: All Ala Carte and Hot Buffet Menu Items Come Oven-Ready, Fully Cooked and Require Heating Prior to Serving. Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish**

# VEGETABLE OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Eggplant Parmigiana</b> .....	\$50.00	\$70.00	<b>5. Zucchini Lasagna</b> .....	\$50.00	\$70.00
<i>Thinly Sliced Eggplant Crusted with Italian Seasoned Chipped Breadcrumbs and Fried to Golden Perfection. Then Layered with Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese.</i>			<i>Layers of Grilled Zucchini and Ricotta Cheese Blended with Fresh Spinach and Topped with Marinara and Melted Fresh Mozzarella Cheese.</i>		
<b>2. Eggplant Rollatini</b> .....	\$50.00	\$70.00	<b>6. Eggplant Bianco</b> .....	\$50.00	\$70.00
<i>Thinly Sliced Golden Fried Eggplant Rolled with Seasoned Creamy Ricotta Cheese then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>			<i>Thinly Sliced Eggplant Lightly Coated with Seasoned Breadcrumbs and Layered with Sautéed Spinach in a White Wine Sauce.</i>		
<b>3. Eggplant Corrozza</b> .....	\$50.00	\$70.00	<b>7. Stuffed Portobello Mushrooms</b> .....	\$50.00	\$70.00
<i>Savory Stacks of Thinly Sliced Eggplant, Fried and Layered with Fresh Mozzarella Cheese and Sliced Tomato. Served with a Light Coating of Tomato Sauce.</i>			<i>Extra Large Portobello Mushrooms Stuffed with Ricotta Salata, Spinach and Italian Breadcrumbs. Oven Roasted to Perfection and Finished with a Light Garlic and Oil.</i>		
<b>4. Eggplant Rolled with Spinach</b> .....	\$50.00	\$70.00	<b>8. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Asparagus Parmigiana</b> .....	\$50.00	\$70.00
<i>Italian Seasoned Chipped Breadcrumb Crusted and Crispy Fried Eggplant Rolled around Fresh Mozzarella Cheese and Sautéed Spinach.</i>			<i>Blanched Fresh Asparagus Served in a Light Butter Sauce, Topped with Seasoned Breadcrumbs, Grated Parmigiano Reggiano and Our Homemade Fresh Mozzarella.</i>		



# BEEF OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Pepper Steak</b> .....	\$50.00	\$70.00	<b>7. Grilled Skirt Steak</b> .....	\$70.00	\$99.00
<i>Thinly Sliced Beef Tenderloin with Rainbow Bell Peppers Sautéed in Garlic and White Wine.</i>			<i>Marinated in Our Homemade Sweet Teriyaki Glaze then Grilled to Perfection and Finished with Chopped Scallions.</i>		
<b>2. Grilled Tri-Tip</b> .....	\$50.00	\$70.00	<b>8. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Flat Iron Capriati</b> .....	\$50.00	\$80.00
<i>Tender Tri-Tip Beef Sirloin Chunks Grilled and Marinated to Perfection in a Merlot Pear and Onion Sauce.</i>			<i>Pan Seared Flat Iron Steak, Sliced Thin in our Homemade Marsala Wine Sauce, Topped with Exotic Wild Mushrooms and Fresh Melted Mozzarella.</i>		
<b>3. Meatballs in Sauce</b> .....	\$40.00	\$60.00	<b>9. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Steak Siciliano</b> .....	\$50.00	\$80.00
<i>Our Homemade Meatballs served with Fresh Marinara Sauce.</i>			<i>Breaded Flat Iron Sliced and Topped with Seasoned Breadcrumbs in a Port Wine Reduction Sauce with Wild Mushrooms.</i>		
<b>4. Roast Beef with Mushroom Gravy</b> ...	\$40.00	\$60.00	<b>10. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Steak Pizzaiola</b> .....	\$50.00	\$70.00
<i>Our Homemade and Thinly Sliced Roast Beef with Caramelized Onions, Mushroom and Brown Gravy.</i>			<i>Chunks of Sirloin Filet with Vidalia Onions, Diced Bell Peppers, and Imported Olives Served in a Light Plum Tomato Sauce.</i>		
<b>5. Beef Medallions</b> .....	\$60.00	\$80.00	<b>11. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Beef &amp; Broccoli</b> .....	\$50.00	\$70.00
<i>Our Finest Cut of Filet Mignon sliced into Tender Medallions and Served in a Wild Mushroom and Merlot Wine Sauce.</i>			<i>Fresh Broccoli Florets and Chunks of Beef Tips with our Homemade Teriyaki Sauce with Baby Corn and Diced Scallions.</i>		
<b>6. Beef Teriyaki</b> .....	\$60.00	\$80.00			
<i>Tender Beef Flank Steak Sautéed in our Homemade Teriyaki Sauce</i>					

**Note: All Ala Carte and Hot Buffet Menu Items Come Oven-Ready Fully Cooked and Require Heating Prior to Serving. Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish**

# CHICKEN OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Chicken Fingers</b> .....	\$50.00	\$70.00	<b>10. Grilled Chicken</b> .....	\$50.00	\$70.00
<i>Tender Strips of Chicken Coated in Italian Seasoned Chipped Breadcrumbs and Fried to Golden Perfection. Served with Ketchup and Honey Mustard on the Side.</i>			<i>Tender Chunks of White Meat Chicken Tossed in a Garlic and White Wine Sauce and Topped with Fresh Bruschetta.</i>		
<b>2. Chicken Cutlet Parmesan</b> .....	\$50.00	\$70.00	<b>11. Chicken and Artichokes</b> .....	\$50.00	\$70.00
<i>Savory Chicken Cutlets Coated in Crispy Italian Seasoned Chipped Breadcrumbs and Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>			<i>Savory Chunks of White Meat Chicken, Artichoke Hearts and Sun-Dried Tomatoes, Tossed in a Light Lemon Butter Sauce.</i>		
<b>3. Chicken Francaise</b> .....	\$50.00	\$70.00	<b>12. Chicken Fico</b> .....	\$50.00	\$90.00
<i>Tender Chicken Breasts Served in a Light Lemon Butter Sauce with Fresh Parsley.</i>			<i>Lightly Pounded Chicken Breast Stuffed with Seasoned Breadcrumbs and Goat Cheese, then Drizzled with a Roasted Fig Reduction Sauce.</i>		
<b>4. Chicken Marsala</b> .....	\$50.00	\$70.00	<b>13. <b>NEW</b> Nona's Baked Chicken</b> .....	\$50.00	\$70.00
<i>Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce, Topped with Cremini Mushrooms.</i>			<i>Herb Marinated Bone In Chicken Breast, Drums &amp; Thighs with Baby Red Skin Potatoes Baked and served over a bed of Angel Hair Pasta with Garlic and White Wine Sauce.</i>		
<b>5. <b>NEW</b> Chicken Fontinella</b> .....	\$50.00	\$70.00	<b>14. Captain Crunch Chicken Fingers</b> ...	\$50.00	\$70.00
<i>Lightly Pounded Chicken Breast Stuffed with Spinach, Prosciutto Di Parma and Fontina Cheese, then Lightly Coated in Italian Seasoned Chipped Breadcrumbs and Sautéed in a Brown Sauce, Served with Wild Mushrooms.</i>			<i>Tender Strips of Chicken Breast Coated in Captain Crunch Cereal Crumbs and Fried to Golden Perfection. Served with Jack Daniel's BBQ or Honey Mustard Dipping Sauce.</i>		
<b>6. Chicken Oreganata</b> .....	\$50.00	\$70.00	<b>15. Livoti's Chicken Portobello</b> .....	\$50.00	\$70.00
<i>Tender Chunks of Chicken Breast Topped with Seasoned Breadcrumbs in a Garlic and White Wine Sauce.</i>			<i>Lightly Pounded and Sautéed Chicken Breast Topped with Caramelized Shallots, Portobello Mushrooms, Hot Cherry Peppers and Light Brown Sauce.</i>		
<b>7. Chicken Rollatini</b> .....	\$50.00	\$70.00	<b>16. <b>NEW</b> Stuffed Chicken Ala Livoti's</b> ..	\$50.00	\$70.00
<i>Chicken Breast Butterflied and Rolled with Ham and Fresh Mozzarella then Lightly Breaded and Served in a Light Brown Sauce with Mushrooms.</i>			<i>All White Meat Chicken Breast Stuffed with Asparagus, Roasted Peppers, Prosciutto Di Parma and Fresh Mozzarella in a Brandy Cream Sauce with Wild Mushrooms.</i>		
<b>8. Livoti's Chicken Roulade</b> .....	\$50.00	\$70.00	<b>17. Chicken Murphy</b> .....	\$50.00	\$70.00
<i>Lightly Pounded Chicken Breast, Stuffed with Asparagus, Bacon and Brie Cheese, then Lightly Coated in Italian Seasoned Chipped Breadcrumbs and Fried to Golden Perfection. Served in a Cognac Cream Sauce.</i>			<i>Tender Chunks of All White Meat Chicken Tossed with Sweet Sausage and Potatoes with Hot Cherry Peppers, Served in a White Wine Sauce.</i>		
<b>9. Chicken Sorrentino</b> .....	\$50.00	\$70.00	<b>18. <b>NEW</b> Chicken Rapini</b> .....	\$50.00	\$70.00
<i>Tender Chicken Breast, Thinly Sliced Eggplant and Prosciutto Topped with Fresh Mozzarella Cheese, Sautéed in a Light Tomato Cream Sauce, Seasoned with Italian Herbs.</i>			<i>Boneless Chicken Breast, Stuffed with Broccoli Rabe and Sharp Provolone Cheese in a Light Lemon Butter White Wine Sauce.</i>		

# PORK OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Sausage &amp; Peppers</b> .....	\$50.00	\$70.00	<b>4. <b>NEW</b> Southern Style Pulled Pork</b> ...	\$50.00	\$70.00
<i>Sweet Sausage Tossed with Caramelized Onions and Red, Yellow and Orange Bell Peppers.</i>			<i>Slow Cooked Pork Shoulder with a Homemade Dry Rub, Hand Shredded and Tossed in Our Sweet Bourbon BBQ Sauce. Includes Martins Potato Slider Rolls</i>		
<b>2. Stuffed Loin of Pork</b> .....	\$50.00	\$70.00	<b>5. <b>NEW</b> Pork Cutlet Picatta</b> .....	\$50.00	\$70.00
<i>Tenderloin of Pork Stuffed with Spinach, Prosciutto and Fresh Mozzarella Cheese, Served in a Brown Sauce.</i>			<i>Pan Seared Pork Medallions Cooked Slow with White Wine, Fresh Lemon, Capers and Imported Artichoke Hearts.</i>		
<b>3. BBQ Ribs</b> .....	\$50.00	\$70.00	<b>6. Pork Tenderloin</b> .....	\$50.00	\$70.00
<i>Slow Roasted Pork Ribs Smothered in Smokey BBQ Sauce.</i>			<i>Seasoned Pork Tenderloin in a Port Wine Reduction Sauce.</i>		

Note: All Ala Carte and Hot Buffet Menu Items Come Oven-Ready Fully Cooked and Require Heating Prior to Serving. Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish



# VEAL OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Veal Cutlet Parmesan</b> .....	\$70.00	\$99.00	<b>5. Veal Francaise</b> .....	\$70.00	\$99.00
<i>Tender Veal Cutlets Crusted in Italian Seasoned Chipped Breadcrumbs and Fried to Golden Perfection then Smothered in our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese.</i>			<i>Tender Veal Cutlets Sautéed in a Light Lemon, Butter and White Wine Sauce.</i>		
<b>2. Veal Marsala</b> .....	\$70.00	\$99.00	<b>6. Veal Sorrentino</b> .....	\$70.00	\$99.00
<i>Tender Veal Cutlets Sautéed with Cremini Mushrooms in a Light Marsala Wine Sauce.</i>			<i>Tender Veal Scaloppine, Thinly Sliced Eggplant and Prosciutto Topped with Fresh Mozzarella Cheese, Sautéed in a Light Tomato Sauce Seasoned with Italian Herbs.</i>		
<b>3. Veal Saltimbocca</b> .....	\$70.00	\$99.00	<b>7. Veal Milanese</b> .....	\$70.00	\$99.00
<i>Thinly Sliced Veal Cutlets with Prosciutto Di Parma, Fresh Sage in a Dijon Au Jus.</i>			<i>Thinly Pounded Veal Cutlet Crusted in Italian Season Chipped Breadcrumbs and Fried to Golden Perfection. Topped with our Fresh Homemade Bruschetta and Finished in a Light Lemon Vinaigrette.</i>		
<b>4. Veal Picatta</b> .....	\$70.00	\$99.00			
<i>Thinly Pounded Veal Cutlet Sautéed with Fresh Lemon, Capers and White Wine.</i>					



# SEAFOOD OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Sautéed Calamari</b> .....	\$60.00	\$80.00	<b>8. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Seafood Fra Diavolo or Marinara</b> ..	\$70.00	\$99.00
<i>Tender Rings and Tentacles of Calamari Tossed in Your Choice of Marinara or Fra Diavolo Sauce. Seasoned with Fine Italian Herbs.</i>			<i>Slow Cooked Chunky Tomato Sauce with Fresh Clams, Shrimp, Calamari and Mussels. Served Fra Diavolo (Spicy) or Marinara over Linguine.</i>		
<b>2. Zuppa Di Mussels</b> .....	\$50.00	\$70.00	<b>9. Tilapia Francaise</b> .....	\$60.00	\$80.00
<i>Mussels Tossed in Well Seasoned Marinara Sauce and White Wine.</i>			<i>Tempura Battered and Fried to Golden Perfection, Drizzled with a Light Lemon Butter Sauce.</i>		
<b>9. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Lobster Ravioli</b> .....	\$60.00	\$80.00	<b>10. Tilapia Oreganata</b> .....	\$60.00	\$80.00
<i>Hand Stuffed Raviolis with Fresh Lobster Meat and Creamy Ricotta in a Light Pink Marscapone Cream Sauce</i>			<i>Fresh Tilapia Filet Drizzled with Extra Virgin Olive Oil, Seasoned Breadcrumbs, Fresh Garlic and White Wine.</i>		
<b>4. Shrimp Scampi</b> .....	\$70.00	\$90.00	<b>11. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Lemon Thyme Filet of Sole</b> ...	\$60.00	\$80.00
<i>Butterflied Shrimp Tossed in a Light Butter and Lemon Sauce. Lightly Tossed over Linguine Pasta.</i>			<i>Fresh Filet of Sole Baked with White Wine, Lemon, Thyme and Fresh Italian Herbs.</i>		
<b>5. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Shrimp Oreganata</b> .....	\$70.00	\$90.00	<b>12. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Bang Bang Shrimp</b> .....	\$70.00	\$99.00
<i>Butterflied Jumbo Shrimp Topped with Italian Chipped Breadcrumbs and Fresh Garlic in a Light White Wine and Olive Oil Aioli</i>			<i>Crispy Jumbo Shrimp Tossed in our Homemade Siracha and Honey Spicy Mayo.</i>		
<b>6. Stuffed Filet of Sole</b> .....	\$70.00	\$90.00	<b>13. <span style="background-color: #8B0000; color: white; border-radius: 50%; padding: 2px;">NEW</span> Penne Vodka w/Shrimp</b> .....	\$70.00	\$99.00
<i>Fresh Filet of Sole Stuffed with Crabmeat and Seasoned Breadcrumbs. Drizzled with a Light Lemon Butter Sauce and Garnished with Slices of Lemon.</i>			<i>Our Homemade Creamy Vodka Sauce Tossed with Penne Pasta and Topped with Jumbo Shrimp and Grated Parmigiana.</i>		
<b>7. Shrimp Parmesan</b> .....	\$70.00	\$90.00			
<i>Jumbo Butterflied Shrimp Coated in Italian Seasoned Chipped Breadcrumbs and Fried to Perfection then Smothered in Fresh Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>					

Note: All Ala Carte and Hot Buffet Menu Items Come Oven-Ready Fully Cooked and Require Heating Prior to Serving. Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish

# SIDE DISH OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Broccoli Oreganata</b> .....	\$30.00	\$50.00	<b>5. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Risotto Milanese</b> .....	\$35.00	\$55.00
<i>Tender Broccoli Florets Spinkled with Seasoned Breadcrumbs in a Light Garlic and White Wine Sauce.</i>			<i>Slow Cooked Imported Risotto with Italian Cream, Diced Prosciutto and Baby Peas.</i>		
<b>2. String Beans Almondine</b> .....	\$30.00	\$50.00	<b>6. Roasted Vegetables</b> .....	\$35.00	\$50.00
<i>Fresh Green Beans with Candied Garlic and Toasted Almond Slices.</i>			<i>An Assorted Blend of the Seasons Best Vegetables Roasted to Perfection with Fresh Garlic and Savory Herbs.</i>		
<b>3. Broccoli Rabe</b> .....	\$40.00	\$60.00	<b>7. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Asparagus Almondine</b> .....	\$50.00	\$70.00
<i>Sautéed Broccoli Rabe with Candied Garlic Slices and Extra Virgin Olive Oil.</i>			<i>Tender Grilled Asparagus Tossed with Garlic, Olive Oil and Topped with Toasted Sliced Almonds.</i>		
<b>4. Crispy Roasted Potatoes</b> .....	\$30.00	\$50.00	<b>8. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Mini Rice Balls or Mini Potato Croquettes</b> .....	\$35.00	\$60.00
<i>Crispy Roasted Potatoes, Tossed in Extra Virgin Olive Oil and Fresh Herbs.</i>			<i>Our Signature Golden Brown Mini's served with a side of Homemade Marinara Sauce.</i>		

**Note: All Ala Carte and Hot Buffet Menu Items Come Oven-Ready Fully Cooked and Require Heating Prior to Serving. Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish**

# SALAD OPTIONS

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Livoti's House Salad</b> .....	\$35.00	\$50.00	<b>6. Greek Salad</b> .....	\$35.00	\$50.00
<i>Mixed Baby Greens with Fresh Strawberries, Granny Smith Apples, Toasted Walnuts and Crumbled Blue Cheese. Served with our Signature Vinaigrette.</i>			<i>Chopped Romaine Hearts with Kalamata Olives, Diced Cucumber, Red Onions, Stuffed Grape Leaves and Crumbled Feta Cheese. Served with our Balsamic Vinaigrette.</i>		
<b>2. Blue Cheese Pear Salad</b> .....	\$35.00	\$50.00	<b>7. Waldorf Salad</b> .....	\$35.00	\$50.00
<i>Baby Mixed Greens Topped with Crumbled Blue Cheese, Pears, Sliced Almonds and Diced Cranberries with a Italian Vinaigrette.</i>			<i>Mixed Mesculin Salad with Chunks of Grilled Chicken, Granny Smith Apples, Dried Cranberries, Raisins, Toasted Pecans and Crumbled Goat Cheese. Served with our Signature Vinaigrette.</i>		
<b>3. Roquette Salad</b> .....	\$35.00	\$50.00	<b>8. Grilled Chicken Caesar Salad</b> .....	\$35.00	\$50.00
<i>Baby Arugula, Granny Smith Apples Paired with Freshly Cracked Walnuts and Shaved Parmigiano Reggiano with a Pecorino Pepper Vinaigrette.</i>			<i>Chopped Hearts of Romaine, Grilled Chicken, Homemade Crunchy Croutons and Shredded Parmigiano. Served with Creamy Caesar Dressing.</i>		
<b>4. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Steakhouse Wedge Salad</b> .....	\$35.00	\$50.00	<b>9. Strawberry Spinach Salad</b> .....	\$35.00	\$50.00
<i>Crisp Iceberg Lettuce with Chopped Bacon, Crumbled Blue Cheese, Cherry Tomatoes and Creamy Blue Cheese Dressing.</i>			<i>A Bed of Baby Spinach and Baby Arugula, Topped with Sliced Red Onions, Marinated in a Balsamic Vinaigrette, Fresh Strawberries, Crumbled Goat Cheese and a Hint of Mint. Served with a Raspberry Vinaigrette.</i>		
<b>5. Livoti's Classic Tossed Salad</b> .....	\$35.00	\$50.00	<b>10. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Bruschetta Salad</b> .....	\$35.00	\$60.00
<i>A Classic Mix of Tomatoes, Cucumbers, Carrots, Black Olives and Red Onions over Fresh Lettuce. Served with Italian Vinaigrette.</i>			<i>Fresh Baby Greens with Our Homemade Diced Tomato Bruschetta with Candied Glazed Walnuts and Crumbled Feta Cheese. Served with Balsamic Vinaigrette.</i>		

**Note: All Salads Are Prepared With Their Dressing Served On The Side.**

# COLD PASTA SALAD OPTIONS

	Half Tray	Full Tray		Half Tray	Full Tray
<b>1. Mediterranean Salad</b> .....	\$35.00	\$60.00	<b>4. Italian Pasta Salad</b> .....	\$35.00	\$60.00
<i>Fresh Baby Spinach, Fresh Bell Peppers, Sliced Red Onions, Imported Feta Cheese and Kalamata Olives.</i>			<i>Tri-Color Cellentoni, Mozzarella Bococchini, Roasted Peppers, Cremini Mushrooms, Artichoke Hearts and Fresh Basil Tossed in Extra Virgin Olive Oil.</i>		
<b>2. Farfalle Pasta Salad</b> .....	\$35.00	\$60.00	<b>5. Cavatelli Christiano</b> .....	\$35.00	\$60.00
<i>Tender Farfalle Pasta Tossed with Crispy Fried Eggplant, Prosciutto, Sundried Tomatoes, Chiffonade Basil and Extra Virgin Olive Oil.</i>			<i>Fresh Cavatelli Tossed with Crispy Radicchio Leaves, Endive, Sharp Provolone, Sliced Red Onions and Pesto Vinaigrette.</i>		
<b>3. Tri-Color Tortellini</b> .....	\$35.00	\$60.00	<b>6. <span style="background-color: #e91e63; color: white; border-radius: 50%; padding: 2px;">NEW</span> Quinoa Salad</b> .....	\$50.00	\$70.00
<i>Tender Cheese Tortellini Tossed with Rainbow Bell Peppers, Boar's Head Ham, Fresh Spinach and Extra Virgin Olive Oil.</i>			<i>Organic Quinoa served with Grape Tomatoes, Black Beans, Kidny Beans, English Cucumber, Cilantro and Parsley.</i>		

# GLUTEN FREE MENU

## GOURMET PASTA DISHES *Made with #1 Schar Pasta Brand • Half Tray \$50.00 • Full Tray \$80.00*

### 1. Penne Alla Vodka

*Penne Pasta Tossed in a Pink Tomato Cream Sauce, Topped with Shredded Parmigiana Cheese.*

### 2. Rigatoni Pesto

*Al Dente Rigatoni in Our Homemade Pesto Sauce Topped with Fresh Pine Nuts, Sun Dried Tomatoes and Fresh Basil.*

### 3. Baked Ziti

*Al Dente Pasta Mixed with Seasoned Ricotta, Mozzarella and Parmesan Cheeses, Baked to Golden Perfection.*

### 4. Spaghetti

*Al Dente Spaghetti Tossed in Our Homemade Filetto Di Pomodoro Sauce with Sautéed Onions and Prosciutto Di Parma.*

### 5. Ravioli Marinara

*Large Ricotta Filled Ravioli Tossed in Our Fresh Marinara Sauce.*

### 6. Penne Alfredo Pesto

*Al Dente Penne with Our Rich and Creamy Alfredo Sauce Blended with Fresh Pesto Sauce, Topped with Grated Parmesan.*

## VEGETABLE AND SIDE DISHES *Half Tray \$40.00 • Full Tray \$60.00*

### 1. Roasted Potatoes

*Crispy Roasted Red Skin Potatoes, Tossed in Extra Virgin Olive Oil and Fresh Herbs*

### 2. Asparagus Risotto

*Creamy Italian Risotto with Tender Chunks of Asparagus and Parmigiano Reggiano.*

### 3. Sautéed Broccoli Rabe

*Sautéed Broccoli Rabe with Candied Garlic Slices and Extra Virgin Olive Oil.*

## ENTREES *Half Tray \$60.00 • Full Tray \$80.00*

### 1. Sausage & Peppers

*Sweet Sausage Tossed with Caramelized Onions and Red & Green Bell Peppers.*

### 2. Chicken Parmesan

*Savory Chicken Cutlet Coated in Crispy Breadcrumbs Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.*

### 3. Chicken Francaise

*Tender Chicken Breasts Served in a Light Lemon Butter Sauce.*

### 4. Chicken Marsala

*Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce, Topped with Cremini Mushrooms.*

### 5. Shrimp Scampi over Rice Pilaf

*Butterflied Shrimp Tossed in a Light Butter and Lemon Sauce, Served over Rice Pilaf.*

### 6. Tilapia Oreganata

*Fresh Tilapia Filet Drizzled with Extra Virgin Olive Oil, Breadcrumbs, Fresh Garlic and White Wine.*

### 7. Grilled Skirt Steak

*Marinated in Our Homemade Sweet Teriyaki Glaze then Grilled to Perfection and Finished with Chopped Scallions.*

### 8. Beef & Broccoli

*Tender Strips of Beef Flank Steak Marinated in Our Homemade Teriyaki Sauce and Grilled to Perfection.*

### 9. Eggplant Parmesan

*Thinly Sliced Eggplant Crusted in Breadcrumbs, Fried to Golden Perfection then Layered in Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese.*

**Note: All Gluten Free Items Come Oven-Ready Fully Cooked and Require Heating Prior to Serving.  
Standard Heat Time is 30 Min. @ 350° In Oven. Alternate 1 1/2 - 2 Hrs. on Chafing Dish  
All Items are made with 100% Gluten Free Flour and Bread Crumbs**

# FRESH FROM OUR BAKERY

## • ASSORTED FRESH COOKIE PLATTERS •

Small (2 lbs.) • \$14.99    Medium (3 lbs.) • \$25.99    Large (4 lbs.) • \$35.99

### **NEW** • CHOCOLATE COVERED PRETZEL TRAY •

Small (2 lbs.) • \$29.99  
Large (4 lbs.) • \$54.99

### **NEW** • CHOCOLATE COVERED STRAWBERRY TRAY •

Small (30 pcs.) • \$50.00  
Large (50 pcs.) • \$80.00

## • MINI ASSORTED PASTRY PLATTER •

Mini Cannolis, Mini Eclairs, Mini Custard & Cannoli Cream Puffs,  
Mini Red Velvet Cake, Mini Napoleon Cake & Mini Carrot Cake

Small (25 pcs.) • \$40.00    Large (50 pcs.) \$70.00

### **NEW** • LIVOTI'S FAMOUS PARTY CANNOLI •

Our Homemade Giant Cannoli Shell

Stuffed with 40 Mini Cannolis and Topped with Powdered Sugar.

\$59.99



### **NEW** • DELUXE MINI ITALIAN COOKIE TRAY •

An Assortment of mini black & white  
cookies, lemon drop cookies,  
Cannoli cookies and 7 layer cookies.

Half Tray • \$40.00    Large Tray • \$60.00

### **NEW** • WATERMELON BASKET

Beautifully hand crafted watermelon  
basket filled with mixed seasonal  
melons and berries.

\$45.00

### **NEW** • MINI ASSORTED CUPCAKE PLATTER •

Small (40 pcs.) • \$45.00  
Large (60 pcs.) • \$60.00

### • CANNOLI CHIPS & DIP PLATTER

Fresh Made Cannoli Chips  
Arranged Around our Delicious  
Homemade Cannoli Cream

\$19.99



## • CUSTOMIZED SHEET CAKES •

*Your Choice of Colors and Phrase On Your Cake*

Quarter Sheet • \$45.00    Half Sheet • \$80.00    Full Sheet • \$150.00

Feeds 20-25

Feeds 45-50

Feeds 90-100

**Step #1: Choose Your Cake** - Vanilla • Chocolate • Red Velvet • Carrot

**Step #2: Choose Your Filling** - Chocolate or Vanilla Butter Cream, Cannoli Cream,  
Homemade Whipped Cream or Cream Cheese Frosting

**Step #3: Choose Your Icing** - Whipped Cream, Butter Cream, Chocolate Mousse

*Theme Cakes Also Available Upon Request For Any Occasion*

*48 Hours Notice Required For All Sheet Cakes*