

Fieni's

Est. 1995

~ CATERING MENU ~

APPETIZERS

(HALF TRAY / FULL TRAY)

MOZZARELLA E PEPE

ROASTED BELL PEPPERS, EXTRA VIRGIN OLIVE OIL,
HERBS, FRESH MOZZARELLA -GF
50 / 100

PROSCIUTTO E MELONE

LOCAL PROSCIUTTO AND SEASONAL MELON -GF
50 / 100

ANTIPASTO ROMANTICO

TRADITIONAL ITALIAN MEATS, MARINATED VEGETABLES,
MOZZARELLA CHEESE -GF
60 / 120

VERDURA GAMBERI

BROCCOLI RABE, CANNELLINI BEANS, SHRIMP, GARLIC,
EXTRA VIRGIN OLIVE OIL -GF
70 / 140

CALAMARI DORATI

CRISPY CALAMARI, MARINARA
60 / 120

HOUSE SALAD

MIXED GREENS, MOZZARELLA, CARROTS, PURPLE CABBAGE,
TOMATO, HOMEMADE BALSAMIC VINAIGRETTE -GF
30 / 60

CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING,
PARMIGIANA CHEESE AND CROUTONS
30 / 60

PASTA

(HALF TRAY / FULL TRAY)

PENNE CARROT

OUR SIGNATURE CREAM SAUCE WITH A NATURAL
SWEETNESS FROM ROASTED CARROTS
40 / 80

PENNE CONTADINA

BROCCOLI RABE, CANNELLINI BEANS,
GARLIC AND OIL
50 / 100

PENNE VODKA

TOMATO CREAM SAUCE, VODKA
40 / 80

RAVIOLI ALLA PORTO ROSA

RICOTTA CHEESE RAVIOLI, FRESH HERBS, BLUSH
AURORA OR TOMATO SAUCE
60 / 120

GNOCCHI

POTATO DUMPLINGS IN TRADITIONAL TOMATO
OR AURORA SAUCE
55 / 110

TORTELLINI BOLOGNESE

CHEESE FILLED TORTELLINI WITH SOFRITO IN A
BLUSHING MEAT SAUCE
60 / 120

CARNE

** ACCOMPANIED BY SEASONAL SIDE VEGETABLES **

(HALF TRAY / FULL TRAY)

PARMIGIANA

LIGHTLY BREADED, TOPPED WITH MOZZARELLA
AND MARINARA SAUCE
CHICKEN - 70 / 140
VEAL - 85 / 170

MELANZANE

TOPPED WITH GRILLED EGGPLANT AND
MOZZARELLA IN A WINE SAUCE
CHICKEN - 70 / 140
VEAL - 85 / 170

MARSALA

SAUTEED WITH MARSALA WINE AND
SHIITAKE MUSHROOMS
CHICKEN - 70 / 140
VEAL - 85 / 170

LIMONE

SAUTEED WITH WHITE WINE IN A
LEMON BUTTER SAUCE
CHICKEN - 70 / 140
VEAL - 85 / 170

SALTIMBOCCA

SAUTEED WITH PROSCIUTTO, SAGE AND
FRESH MOZZARELLA CHEESE
CHICKEN - 70 / 140
VEAL - 85 / 170

DOLCE VITA

SAUTEED WITH ROASTED PEPPERS, ARTICHOKE,
ROASTED GARLIC COGNAC SAUCE
CHICKEN - 70 / 140
VEAL - 85 / 170