

ALL PANS AND PLATTERS SERVE 8-12

APPETIZERS

- GARLIC BREAD KNOTS** 6  
per dozen
- MINISTRONE SOUP** 9  
per pint
- FISH CHOWDER** 12  
per pint

APPETIZER PLATTERS

- BRUSCHETTA** 30  
toasted herb focaccia bread with balsamic and basil marinated tomatoes and balsamic glaze
- ANTIPASTO SALAD** 32  
fresh mixed greens with tomato, olive, onion, salami, cheese and croutons served with side Italian dressing
- MEATBALL KNOTS** 36  
meatball filled bread knots with parmesan, butter and garlic served with marinara sauce
- MEAT AND CHEESE PLATTER** 40  
variety of cured meats and cheeses with accompanying fruits, vegetables, and spreads

SAUCES BY THE PINT

- MARINARA** 8  
tomato sauce
- ALFREDO** 12  
creamy parmesan sauce
- AGLIO OLIO** 14  
roasted garlic, herbs and olive oil
- BOLOGNESE** 15  
beef, sausage, prosciutto, tomato sauce
- PESTO** 20  
pine nut, basil, olive oil and herb sauce

PASTA

- MANICOTTI** 38  
cheese filled pasta baked with house made marinara and cheeses
- PASTA BOLOGNESE** 38  
house made meat sauce over penne pasta
- PASTA & MEATBALLS** 44  
large grandmother-style meatballs with marinara sauce served on penne pasta
- PASTA PRIMAVERA** 44  
fresh vegetables sautéed with creamy alfredo sauce served over penne pasta
- CHICKEN ALFREDO** 48  
sliced chicken breast in a creamy parmesan alfredo sauce served on penne pasta
- CARBONARA** 48  
prosciutto sautéed in a creamy parmesan alfredo sauce served over capellini pasta
- SCAMPI** 56  
shrimp sautéed with diced tomatoes and parsley in a garlic butter wine sauce over penne pasta

LASAGNA AND SPECIALTY ITEMS

- VERDURA NAPOLEAN** 45  
roasted eggplant, zucchini, summer squash, tomato, onion and peppers with marinara sauce
- MEATLESS LASAGNA** 45  
house made marinara and five cheeses layered between pasta and baked
- CLASSIC MEAT LASAGNA** 50  
pasta layered with meat and cheese
- VEGETABLE LASAGNA** 50  
fresh vegetables with creamy pesto sauce and five cheeses layered between sheets of pasta and baked
- SEAFOOD LASAGNA** 70  
haddock, shrimp, clams, and crab in creamy pesto and cheese layered between sheets of pasta

CARNE

- CHICKEN CARCIOFI** 48  
seared chicken breast with artichokes, fresh basil and fontinella cheese
- CHICKEN SPINACHI** 48  
chicken breast sautéed with spinach, tomato, cheeses, white wine and seven pepper spice
- CHICKEN PICCATA** 48  
seared chicken breast with capers, lemon and parsley in a light white wine sauce
- CHICKEN PARMESAN** 48  
chicken breast lightly breaded and fried in olive oil baked with marinara and four cheeses
- CHICKEN TUSCANY** 48  
chicken breast with prosciutto, fresh herbs, spinach and tomatoes in a garlic cream sauce

SIDES

- PASTA WITH SAUCE** 24  
Penne Pasta with Marinara or Aglio Olio – with alfredo(\$32) or with pesto (\$36)
- VEGETABLE** 25  
Broccoli with herb butter or Zucchini and Summer Squash Au Gratin
- MEATBALLS OR SAUSAGE (EACH)** 2  
grandmother style meatballs or spicy Italian sausage in marinara sauce

Please place Party Pickup orders 24 hours in advance

## DESSERTS

### LEMONCELLO TART (SERVES 12)

lemon tart baked with limoncello Italian liqueur  
22

### TIRAMISU (SERVES 16)

espresso soaked lady fingers, cake, coffee liquor  
and mascarpone whipped cream 42

### CHEESECAKE (SERVES 16)

traditional creamy ricotta style 32

### CANNOLI (EACH)

vanilla or dairy flavor, chocolate chips available  
small 5 ~ large 8

### ESPRESSO BROWNIES (EACH)

gluten free, rich and delicious 6

### FEATURE DESSERT (SERVES 16)

available upon request

### DESSERT PLATTER

variety of cookies, brownies and cannolis  
\$50 or half size available for \$25

## FAMILY DINNERS

FETTUCCINE ALFREDO

CHICKEN PARMESAN

CHEESE MANICOTTI

BAKED ZITI BOLOGNESE

SPAGHETTI AND MEATBALLS

PASTA CARBONARA

INCLUDES SALAD, GARLIC KNOTS, AND  
CANNOLIS

SERVES THE ENTIRE FAMILY!

\$60



Call us to get your to-go  
Family Dinner  
Ready in just over 30 minutes!

## PARTY PICKUP CATERING MENU

The Great Impasta  
42 Maine Street  
Brunswick, ME 04011  
207-729-5858



il cibo  
il vino  
la birra