



CUCINA ITALIANA

Catering Menu



Call Chef Peter Monday through Saturday between 10:00am and 4:00pm to place your order. A minimum of 48 hours is required for all orders.

843 · 785 · 6272

**Orleans Plaza · 37 New Orleans Road
Hilton Head Island · SC · 29928**

****ALL PRICING SUBJECT TO CHANGE****

Antipasti

Serves up to 10

Antipasto Platter - \$125

Prosciutto, coppa, soppressata, fontina, asiago fresca, mixed olives, roasted red peppers, marinated artichokes, mostarda, crackers

Cheese Platter - \$90

Fontina, asiago fresca, grana padano, gorgonzola, mostarda and crackers

Arancini di Riso - \$75

Parmigiano risotto balls stuffed with fontina, rolled in breadcrumbs and fried.
Served with vodka sauce

Eggplant Involtini - \$75

Lightly fried eggplant rolled with herbed ricotta, topped with Parmigiano and mozzarella, and baked with pomodoro sauce

Meatballs (20) with Pomodoro Sauce - \$75

House made meatballs made with beef, veal and pork,
served with pomodoro sauce

Salads

Serves up to 10

Mista Salad - \$55

Mixed baby greens with tomatoes, red onions,
cucumbers and balsamic vinaigrette

Gorgonzola and Pear Salad - \$65

Mixed baby greens with sweet gorgonzola, poached pears,
honey-roasted pine nuts and balsamic vinaigrette

Caesar Salad - \$60

Hearts of romaine with classic Caesar dressing,
croutons and shaved Parmigiano

Panzanella Salad - \$65

Tomato, cucumber, red onion, arugula, fresh mozzarella and crusty bread,
tossed with a red wine vinaigrette

Caprese Salad - \$65

Sliced tomatoes, fresh mozzarella, roasted red peppers, fresh basil,
extra virgin olive oil and balsamic vinegar

Pasta

Serves up to 10

****Gluten free options available**

Lasagna Bolognese - \$120

Baked layers of fresh pasta sheets, Bolognese sauce, Parmigiano, bechamel and mozzarella

**GF not available*

Vegetable Lasagna - \$120

Baked layers of fresh pasta sheets, roasted vegetables, pomodoro sauce, mozzarella and Parmigiano

**GF not available*

Four-Cheese Manicotti - \$120

Pasta tubes stuffed with ricotta, mozzarella, caciocavallo and Parmigiano, baked with pomodoro sauce

**GF not available*

Spinach and Ricotta Stuffed Shells - \$120

Pasta shells filled with spinach and ricotta, topped with mozzarella and baked in pomodoro sauce

**GF not available*

Chicken and Sundried Tomato Stuffed Shells - \$120

Pasta shells filled with ricotta, grilled chicken, sundried tomatoes, topped with mozzarella and baked in pomodoro sauce

**GF not available*

Fettuccini Alfredo - \$120

Fettuccini with a butter, cream and Parmigiano sauce

Pasta Bolognese - \$120

Choice of spaghetti or penne with classic meat sauce of Bologna

Penne alla Vodka - \$120

Penne pasta with creamy vodka sauce

Entrees

Serves up to 10

Eggplant Parmigiana - \$120

Lightly breaded and fried eggplant baked with mozzarella, Parmigiano and pomodoro sauce

Chicken Parmigiana - \$150

Chicken breasts lightly breaded and fried, baked with pomodoro sauce, fresh mozzarella and Parmigiano

Chicken Marsala - \$150

Chicken breasts sautéed with wild mushrooms and Marsala wine

Chicken Limone - \$150

Chicken breasts sautéed with lemon, capers, garlic, demi-glace

Chicken Saltimbocca - \$150

Chicken breasts topped with prosciutto and sage,
sautéed in a white wine demi-glace

Chicken Scarpariello - \$150

Chicken breasts sautéed with Italian sausage, red peppers, onions,
cherry peppers, garlic, white wine and basil

Sides

Serves up to 10

Meatballs (20) with Pomodoro Sauce - \$75

Sausage and Peppers - \$75

Pasta with Aglio e Olio or Pomodoro Sauce - \$40

Roasted Fingerling Potatoes - \$40

Roasted Vegetables - \$40

Cold Pasta Salad - \$50

Brussel Sprouts with Pancetta and Onions - \$40

Desserts

Serves up to 10

Cannoli - \$50

Cannoli filled with ricotta and chocolate chips

Profiteroles - \$50

Homemade Italian crème puffs filled with vanilla cream
and drizzled with chocolate sauce

Tiramisu - \$50

Espresso and rum-soaked ladyfingers layered
with a mascarpone mousse and cocoa