

Main Dishes

Chicken Marsala – \$65 / \$125
wild mushrooms, marsala demi glace

Chicken Picatta – \$65 / \$125
capers, garlic, white wine lemon sauce

Chicken Artichoke – \$65 / \$125
*Roman artichokes, red onion, mushrooms,
lemon white wine*

Chicken Francaise – \$65 / \$125
egg battered, sherry and champagne butter sauce

Chicken Salvatore – \$75 / \$145
*bone in chicken thighs with wild mushrooms, sweet
sausage, cherry peppers, balsamic chicken demi*

Seasoned Chicken – \$60 / \$115
*brick oven roasted chicken with herbs,
lemon, garlic chicken jus*

Roast Pork Loin – \$65 / \$125
*sliced roast pork with sauteed broccoli
rabe & sharp provolone*

Root Beer Pork – \$70 / \$125
*grilled pork tenderloin topped with a
pancetta onion rootbeer sauce*

Sausage Peppers & Onions – \$60 / \$115
roasted Italian sausage with sweet onions, peppers

Meat Balls – \$60 / \$110
Sunday gravy, whipped ricotta, mozzarella

Eggplant Parmesan – \$45 / \$90
*layered breaded eggplant with fresh
mozzarella, marinara, parmesan*

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

Pasta

Pasta Sauces

Marinara – \$50 / \$95
imported tomatoes, sweet basil & olive oil

Fra Diavlo – \$50 / \$95
hot cherry peppers, spicy marinara

Vodka – \$55 / \$105
prosciutto di parma, red onion, vodka, tomato, cream

Carbonara – \$55 / \$105
pancetta, onions, parmesan, cream

Bolognese – \$55 / \$105
ground beef, veal, pork, mirepiox, crushed tomatoes

Broccoli Rabe & Sausage – \$55 / \$105
toasted garlic, sundried tomatoes, pepperoncini

Short Rib Ragu – \$65 / \$125
braised short rib in marsala wine & sweet peas

Eggplant Sauce – \$50 / \$95
*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 – \$40 / \$80



CATERING TRAYS

*1179 U.S. Route 130
Robbinsville, New Jersey 08691
609-259-4100
www.RavelloByToscano.com*

Appetizers

Meat & Cheese – \$65 / \$110

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

Charcuterie Bread (12 inches) – \$20

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

Eggplant Rollatini – \$48 / \$95

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

Mini Eggplant Stacks – \$48 / \$85

fried eggplant with buffalo mozzarella,
prosciutto di parma, arugula

Artichoke Francaise – \$55 / \$90

egg battered roman artichoke hearts,
lemon champagne butter sauce

Clams Casino – \$55 / \$110

fresh shucked middle neck clams with
smoked bacon & tabasco

Mini Crab Cakes – \$65 / \$120

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

Arancini – \$45 / \$90

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

Meat Balls – \$60 / \$110

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 – \$80 / \$130

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

Egg Rolls

Italian – \$50 / \$95

sausage, provolone, broc rabe, white bean bruschetta

Filet – \$80 / \$125

caramelized onion, cheddar,
hot pepper jam, provolone fondue

Lobster – Market Price

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

Stuffed Mushrooms

Crab – \$70 / \$125

sweet crab, parsley, old bay

Sausage – \$55 / \$105

ground Italian sausage, parmesan, roasted garlic

Romano – \$45 / \$85

pecorino, Tuscan bread, herbs

Mussels

Mussels Marinara – \$40 / \$80

San Marzano tomato sauce, sweet basil

Mussels Bianco – \$40 / \$80

lemon, Garlic, white wine

Mussels Fra Diavlo – \$40 / \$80

hot cherry peppers, spicy tomato sauce

Mussels Chorizo – \$55 / \$105

chorizo, Calabrian chilis,
saffron tomato brodo

Calamari

Traditional – \$50 / \$100

served with marinara and lemon

Sweet & Sour – \$55 / \$110

Flatbreads

– \$16 each –

Margarita • Pork & Fig

Spinach & Ricotta

Leon (Prosciutto & Arugula)

Salads

Harvest Greens – \$35 / \$70

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

Caesar – \$45 / \$85

Romaine lettuce, lemon, herb croutons,
creamy parmesan dressing

Chopped AntiPasto – \$60 / \$110

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

Arugula – \$50 / \$95

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

Dessert

Serve 10-12 people

Cannoli And Cream Puffs – \$60

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

Traditional Tiramisu – \$45

Espresso soaked ladyfingers, mascarpone, shaved
chocolate

Limoncello Tiramisu – \$45

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

Cheese Cake – \$45

Nilla wafer crust, vanilla cream cheese base,
strawberry compote

Flourless Chocolate Cake – \$45

Gluten free Chocolate Cake, chocolate ganache

Olive oil Cake – \$35

Citrus olive cake with berries & Chantilly cream

Loaded Brownie – \$45

Cannoli cream, toasted cashews, strawberries

All Menu Prices Subject to Change