

## PESCE - FRESH FISH

All fresh fish dishes served with our house salad with house-made balsamic vinaigrette & fresh focaccia bread

Served with choice of:

Steamed vegetables or pasta pomodoro

### SALMONE CALABRESE

Fresh salmon with fresh tomato, basil, garlic & olive oil

Market  
Price

### SOLE PICATTA

Filet of sole sautéed with lemon & capers in a white wine sauce

Market  
Price

## DOLCE - DESSERTS

HALF TRAY (Serves 8-10) / FULL TRAY (Serves 16-20)

### TIRAMISU

Espresso dipped ladyfingers layered with whipped mascarpone-cream & cocoa powder

\$60 / \$120

### CHEESECAKE

Market Price

### CANNOLI

Market Price

*\*All Prices Subject To Change*



## ~ Allow Us to Cater Your Next Event or Staff Meeting ~

Barolo Cafe delivers a first class, customized, authentic Italian menu & experience to you and your guests! We can accommodate any event, small or large and offer both on & off-site catering options. Special custom menu orders are also available upon request.



# BAROLO ~CAFE~

FINE ITALIAN CUISINE

t: (714) 734-8882

f: (714) 734-9735

barolocafe@gmail.com

www.barolocafe.net

We Look Forward To  
Hosting Your Next Event!



**BAROLO**  
~CAFE~  
FINE ITALIAN CUISINE  
CATERING MENU



## ANTIPA STI - APPETIZERS

	HALF TRAY (Serves 6-8)	
<b>BRUSCHETTA</b>		
Toasted crostini with fresh tomato, basil & garlic with olive oil		\$70
<b>MOZZARELLA CAPRESE</b>	HALF TRAY	
Buffalo mozzarella with fresh roma tomatoes, basil & olive oil		\$70
<b>SCAMPI AL VINO BIANCO</b>	HALF TRAY	
Jumbo shrimp sautéed with lemon & garlic in a white wine sauce		\$90

## INSALATA- SALADS

	SMALL BOWL (Serves 6-8)	
<b>HOUSE SALAD</b>		
Romaine & baby mixed greens, house-made balsamic vinaigrette		\$34
<b>INSALATA CESARE</b>	SMALL BOWL	
Romaine with croutons & parmesan, creamy caesar dressing		\$40

## PASTA

All pasta dishes served with our house salad with house-made balsamic vinaigrette and foccacia bread

Select a pasta shape from the following choices:

Penne, Rigatoni, Corkscrew, Bowtie

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

<b>POMODORO</b>	\$66 / \$132
Tomato basil sauce	

*\*All Prices Subject To Change*

## PASTA

<b>ARRABIATTA</b>	\$66 / \$132
Spicy tomato & garlic sauce	
<b>VODKA SAUCE</b>	\$72 / \$144
Light tomato & cream sauce, vodka (pink sauce)	
<b>ALFREDO</b>	\$85 / \$170
Creamy parmesan sauce	
<b>ALFREDO w/CHICKEN</b>	\$95 / \$190
<b>PRIMAVERA</b>	\$85 / \$170
Fresh vegetables in a fresh tomato basil sauce (red or pink)	
~ OR ~	
Fresh vegetables in a light cream sauce (white sauce)	\$85 / \$170
<b>PRIMAVERA w/CHICKEN</b>	\$95 / \$190
<b>BOLOGNESE</b>	\$80 / \$160
Hearty meat sauce	
<b>PESTO</b>	\$85 / \$170
Creamy basil & parmesan sauce	
<b>PESTO w/CHICKEN</b>	\$95 / \$190
<b>CARDINALE</b>	\$95 / \$190
Creamy parmesan sauce with sun dried tomatoes & chicken	
<b>SALSICCIA OR MEATBALLS</b>	\$90 / \$180
Spicy Italian sausage & mushrooms in a tomato basil sauce	
~ OR ~	
House-made beef meatball in a tomato basil sauce	\$90 / \$180
<b>SCAMPI FRA DIAVOLA</b>	\$105 / \$210
Jumbo shrimp in a spicy tomato & garlic sauce	
<b>SCAMPI CON FUNGHI ALLA VODKA</b>	\$105 / \$210
Jumbo shrimp & mushrooms in a light tomato-cream sauce (pink sauce)	



## RAVIOLI & CLASSICS

All ravioli dishes served with our house salad with house-made balsamic vinaigrette and foccacia bread

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

<b>RAVIOLI DI FORMAGGIO</b>	\$90 / \$180
Cheese ravioli in a light tomato-cream sauce (pink sauce)	
<b>LASAGNA AL FORNO</b>	\$95 / \$190
Layers of pasta sheets with our hearty meat sauce, parmesan cheese & bechamel (white sauce), oven baked to perfection with melted mozzarella cheese	
<b>MELANZANE PARMIGIANA</b>	\$95 / \$190
Grilled eggplant layered with parmesan cheese & marinara sauce, oven baked to perfection with melted mozzarella cheese	

## POLLO - CHICKEN

All chicken dishes served with our house salad with house-made balsamic vinaigrette and fresh foccacia bread

Served with choice of:

Steamed vegetables or pasta pomodoro

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

<b>POLLO PICATTA</b>	\$100 / \$200
Chicken breast sautéed with lemon & capers in a white wine sauce	
<b>POLLO MARSALA</b>	\$100 / \$200
Chicken breast sautéed with mushrooms in a marsala wine sauce	
<b>POLLO PARMIGIANA</b>	\$100 / \$200
Breaded chicken breast, oven baked with melted mozzarella cheese & marinara sauce	
<b>POLLO TRICOLORE</b>	\$100 / \$200
Chicken breast sautéed with artichoke hearts, fresh tomatoes, & kalamata olives in a white wine sauce	