

# TERRA MIA



## LARGE ORDERS TO-GO

<u>ITEM</u>	<u>Full Servings</u>	<u>Small Servings</u>	<u>Cost per Tray</u>
<b><i>Insalata Mista</i></b> Organic mixed green salad, tossed with house vinaigrette dressing	10	20	\$ 76.00
<b><i>Caesar Salad</i></b> Romaine salad heart with homemade Caesar dressing (made with raw eggs)	10	20	\$ 87.00
<b><i>Insalata Caprese</i></b> Sliced tomato, fresh mozzarella Cheese, extra virgin olive oil and fresh basil	10	30	\$ 119.00
<b><i>Garlic Bread</i></b> Homemade bread, garlic, parmigiano, parsley	10	30	\$ 75.00
<b><i>Gnocchi or Penne Pomodoro e Basilico</i></b> Homemade potato dumpling (or Tube shaped pasta) served in fresh tomato sauce with fresh basil	10	20	\$ 160.00
<b><i>Gnocchi Gorgonzola or Genovese</i></b> Homemade potato dumpling served in gorgonzola cream sauce or with homemade pesto sauce (fresh basil, cheese, garlic, potato and pine nuts)	10	20	\$ 167.00
<b><i>Rollino Giovanni</i></b> Baked homemade rolled pasta, stuffed with eggplant, smoked mozzarella and ham, served with aurora sauce.	10	30	\$ 172.00
<b><i>Lasagna</i></b> Homemade meat lasagna.	10	20	\$ 180.00
<b><i>Penne alla Bolognese</i></b> Tube shaped pasta, sautéed with homemade Bolognese meat sauce	10	20	\$ 172.00
<b><i>Penne al Salmone</i></b> Tube shaped pasta, sautéed with fresh salmon in a tomato-vodka cream sauce	10	20	\$ 172.00
<b><i>Penne alla Calabrese</i></b> Tube shaped pasta, sautéed with pork sausage and mushrooms in a tomato – red wine sauce	10	20	\$ 172.00
<b><i>Penne Alfredo</i></b> Tube shaped pasta, served in a cream sauce	10	20	\$ 168.00
<b><i>Fettucine Alfredo e Pollo</i></b> Fettucine Pasta served in a cream sauce with grilled chicken	10	20	\$ 220.00
<b><i>Pollo Saltimbocca*</i></b> Breast of chicken, topped with ham and mozzarella cheese served in white wine and sage sauce	10	20	\$ 211.00
<b><i>Pollo Piccata*</i></b> Breast of chicken sautéed with lemon, capers and white wine	10	20	\$ 211.00
<b><i>Pollo Marsala e Funghi*</i></b> Breast of chicken sautéed with sweet Marsala wine and mushrooms	10	20	\$ 211.00
<b><i>Salmone alla Livornese*</i></b> Fresh Salmon sautéed with capers, garlic, black olives, tomatoes and white wine	10	20	\$ 303.00
<b><i>Tiramisu'</i></b> Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder	12	24	\$ 89.00
<b><i>Bigne'</i></b> Homemade cream puff, topped with dark chocolate	12	36	\$ 89.00

\*SERVED WITH POTATOES AND VEGGIES



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