

Entrees (continued)

	HALF	FULL
Chicken Forestiera Breast of Chicken, Sautéed with Tri-Color Peppers, Italian sausage, Potato, Wild Mushrooms and Red Onion, with Fresh Rosemary, Finished in a White Wine sauce ..	\$50.00	\$90.00
Eggplant Rollatini Fresh Eggplant, Filled with Ricotta Cheese, Topped with Tomato Sauce and Melted Mozzarella Cheese.....	\$45.00	\$80.00
Eggplant Parmigiana Fresh Eggplant, Topped with Our Homemade Sauce and Melted Mozzarella Cheese	\$40.00	\$70.00
Shrimp Fra Diavolo Jumbo Shrimp, in a Spicy, Fresh Basil Marinara Sauce over Linguini Pasta	\$63.00	\$115.00
Scampi Modo Nostro Jumbo Shrimp Sautéed with Garlic and Fresh Tomatoes, in a Lemon, Butter White Wine Sauce.....	\$63.00	\$115.00
Shrimp Parmigiana Jumbo Shrimp, Topped with Our Homemade Tomato Sauce and Melted Mozzarella Cheese	\$63.00	\$115.00
Filet of Sole Broiled Filet of Sole, Topped with Sautéed Onions, Spinach and Fresh Tomatoes, in a White Wine Sauce	\$60.00	\$110.00

Salads

Caesar Salad Crisp romaine lettuce tossed with caesar dressing, our own croutons, and parmesan	\$25.00	\$40.00
Panzanella Salad Mixed baby greens, arugula and radicchio with diced fresh mozzarella and tomatoes with balsamic vinaigrette	\$30.00	\$55.00
Grilled Chicken Romaine Marinated grilled chicken, crisp romaine lettuce, fresh mozzarella, roasted red peppers, tomato, olives, red onions, and balsamic vinaigrette.....	\$35.00	\$60.00
Insalata Tre Colore Belgium endive, radicchio and arugula tossed with a lemon and extra virgin olive oil dressing	\$30.00	\$55.00
Insalata Di Mare Seafood with calamari, shrimp, scallops, tossed with a lemon and extra virgin olive oil dressing served over a bed of lettuce	\$70.00	\$120.00
Grilled Chicken Caesar Our classic caesar salad with grilled marinated chicken	\$35.00	\$60.00
Insalata Di Spinaci Fresh Spinach, imported goat cheese, pine nuts, sun-dried tomatoes and shrimp tossed with balsamic vinaigrette	\$60.00	\$80.00
Mixed Baby Greens Mixed baby greens with tomato and red onions, drizzled with balsamic vinaigrette	\$30.00	\$55.00
Arugula e Gamberi Arugula, shrimp and red onions tossed with lemon and extra olive oil dressing.....	\$60.00	\$80.00
Tossed Salad Iceberg and romaine with olives, tomatoes, cucumbers, and red onions with balsamic vinaigrette	\$20.00	\$35.00
Insalata Senape Mixed baby greens with walnuts and imported goat cheese Drizzled with honey mustard dressing.....	\$40.00	\$65.00

Sides

Meatballs Marinara	\$35.00	\$60.00
Sausage Marinara	\$35.00	\$60.00
Sausage & Peppers	\$40.00	\$70.00

Side Salads(Available by the Pound)

Potato Salad
Macaroni Salad

Egg Salad
Tuna Salad

Chicken Salad
Shrimp Salad

Also Available

3Ft - 6Ft Subs

Sub Platters

Assorted Wrap Platters

Fortissimo Catering

Family Owned Since 1985



484 Pleasant Valley Way
West Orange, NJ 07052
(973) 731-8095
(973) 325-9505 FAX

Major Credit Cards Accepted

Appetizers

	HALF	FULL
Gamberi Bravissimo Jumbo Shrimp Sautéed with Scallops and Diced Plum Tomato, Finished in a Pink Brandy Cream Sauce	\$75.00	\$145.00
Antipasto Tipico Italiano An Assortment of Imported Provolone, Prosciutto, Genoa Salami, Ham, Fresh Mozzarella, Roasted Red Peppers, Olives and Baby Artichoke Hearts Drizzled with Extra Virgin Olive Oil.....	\$45.00	\$80.00
Clams Oreganato Fresh Little Neck Clams Stuffed with Seasoned Bread Crumbs, Baked and Finished in a White Wine Sauce	\$45.00	\$80.00
Mussels or Clams (Red or White) Fresh Little Neck Clams or Fresh Prince Edward Island Mussels, Served in a Garlic Plum Tomato Sauce, or a Garlic White Wine Sauce.....	\$45.00	\$80.00
Mozzarella Caprese An Assortment of Fresh Mozzarella, Sun-Dried Tomatoes, and Roasted Red Peppers with Fresh Basil, Drizzled with Extra Virgin Olive Oil.....	\$30.00	\$55.00
Buffalo Wings Jumbo Wings, Tossed with our Homemade Buffalo Sauce	\$35.00	\$60.00
Chicken Fingers Crispy Chicken Tenders, Served with Honey Mustard	\$35.00	\$60.00
Mozzarella Sticks Homemade, Served with Tomato Sauce for Dipping	\$30.00	\$55.00
Calamari Fritti Tender Lightly Battered Calamari, Fried, and Served with Tomato Sauce.....	\$45.00	\$80.00
Garlic Bread	\$20.00	\$35.00
With Cheese	\$25.00	\$40.00
Sautéed Spinach	\$35.00	
Sautéed Broccoli	\$35.00	
Sautéed Broccoli Rabe	\$35.00	

Pasta

	HALF	FULL
Penne Mona Lisa Shrimp, Sautéed with Garlic, Wild Mushrooms and Fresh Tomato, in a White Wine and a Touch of Tomato Sauce	\$50.00	\$90.00
Penne Pirata Shrimp, Sun-Dried Tomatoes, Wild Mushrooms, in a Brandy Cream, Fresh Basil Tomato Sauce.....	\$50.00	\$90.00
Linguini Little Neck Clams Little Neck Clams Sautéed in Garlic and Extra Virgin Olive Oil Served in a Red or White Sauce	\$47.00	\$85.00
Pappardella Alla Boscaiola Flat Pasta, Sautéed with Garlic, Onions, Diced Tomatoes, Portobello Mushrooms and Arugula, in a Light Broth.....	\$45.00	\$80.00
Orecchietti Broccoli Rabe Garden-fresh Broccoli Rabe and Italian Sausage, Sautéed in Garlic and Extra Virgin Olive Oil, Tossed with Ear-Shaped Pasta.....	\$43.00	\$75.00
Penne Arrabiata A Spicy Blend of Garlic Onions, Italian Sausage, and Hot Peppers, in a Light Basil Tomato Sauce.....	\$40.00	\$70.00
Rigatoni Alla Vodka Fresh Basil, Prosciutto and Green Peas, Sautéed with Scallions and Vodka, in a Pink sauce	\$40.00	\$70.00
Rigatoni Bolognese Pasta, Tossed with Ground Veal, Beef and Sausage, in a Tomato Sauce, with a Touch of Fresh Cream	\$38.00	\$65.00

Pasta (continued)

	HALF	FULL
Cavatelli E Broccoli Fresh Broccoli, Sautéed Garlic and Extra Virgin Olive Oil, in a Light Broth	\$35.00	\$60.00
Penne Sorrentina Pasta, Tossed with Diced Fresh Mozzarella and Parmigian Cheese, in a Fresh Basil Marinara Sauce.....	\$35.00	\$60.00
Penne Primavera A Medley of Fresh Seasoned Garden Vegetables, in a Parmigian Cream Sauce	\$35.00	\$60.00
Fettuccini Alfredo Fettuccini Pasta, in a Creamy Parmigian Cheese Sauce.....	\$35.00	\$60.00
Baked Ziti Penne Pasta, Tossed with Ricotta, Grated Romano Cheese and Fresh Tomato Sauce Baked with Mozzarella Cheese.....	\$35.00	\$60.00
Baked Stuffed Shells Pasta Shells, Filled with Ricotta and Romano Cheese, then baked with Mozzarella	\$35.00	\$60.00
Meat Lasagna Flat Pasta, Layered with Ricotta, Mozzarella and Our Bolognese Sauce	\$45.00	\$80.00
Vegetable Lasagna Flat Pasta, Layered with Ricotta, Mozzarella Cheese and Mixed Vegetables	\$45.00	\$80.00
Ravioli Funghetto Sautéed Wild Mushrooms, with Scallions and Brandy, Finished in a Brown Sauce with a Touch of Cream, Tossed with Spinach Ravioli	\$40.00	\$70.00

Entrees

	HALF	FULL
Veal Saltimbocca Alla Romana Tender Veal Medallions, Layered with Imported Prosciutto Di Parma and Mozzarella, Served over a Bed of Sautéed Baby Spinach, Finished with a Sherry Brown Sauce.....	\$60.00	\$110.00
Veal Vittoria Veal Medallions, Topped with Spinach, Eggplant, Ricotta, then Layered with Mozzarella and a Fresh Basil Marinara Sauce	\$60.00	\$110.00
Veal Vulcano Veal Medallions, Served with Roasted Peppers, Shrimp, Topped with Mozzarella and a Touch of Fresh Tomato.....	\$60.00	\$110.00
Veal Francese Veal Medallions, Sautéed in a Lemon, Butter, White Wine Sauce.....	\$55.00	\$100.00
Veal Marsala Veal Medallions, Sautéed with Wild Mushrooms, in a Marsala Wine Reduction Sauce.....	\$55.00	\$100.00
Veal Parmigiana Tender Veal with Seasoned Bread Crumbs, Topped with our Homemade Sauce and Melted Mozzarella Cheese.....	\$55.00	\$100.00
Pollo Rossini Breast of Chicken, Layered with Imported Prosciutto, Roasted Red Peppers, Fresh Homemade Mozzarella, Topped with Sliced Tomatoes, Fresh Garlic and Herbs.....	\$55.00	\$100.00
Pollo Fantasia Breast of Chicken, Sautéed with Wild Mushrooms, Fresh Diced Tomatoes and Chopped Arugula, in a White Wine Sauce	\$55.00	\$100.00
Chicken Francese Breast of Chicken, Sautéed in a Lemon, Butter White Wine Sauce.....	\$50.00	\$90.00
Chicken Marsala Breast of Chicken, Sautéed with Wild Mushrooms, in a Marsala Wine Reduction Sauce.....	\$50.00	\$90.00
Chicken Parmigiana Breast of Chicken with Seasoned Bread Crumbs, Topped with Our Homemade Sauce and Melted Mozzarella Cheese	\$50.00	\$90.00