

CATERING

locale

L I T T L E S I L V E R

- E S T . 2 0 2 4 -

All Orders Must Be Placed 2 DAYS PRIOR
To Pick Up or Delivery*

APPETIZERS

Half | Full

CLAMS OREGANATA	\$75 \$140
Chopped Baby Clams, Oregano, Garlic, Lemon Butter	
MOZZARELLA STICKS	\$55 \$80
Marinara, Pecorino Romano	
MEATBALLS AND RICOTTA	\$75 \$125
Pomodoro, Parmigiano Reggiano, Basil	
FRENCH FRIES	\$40 \$65
Sicilian Sea Salt, Whipped Garlic	
BALSAMIC WINGS	\$75 \$100
Orange Chili Gastrique, Toasted Sesame Seeds	
RICE BALLS	\$65 \$120
Risotto, Bolognese, Pecorino Romano	
ANTIPASTI	\$85 \$160
Italian Cured Meats, Formaggio, Olives, Caponata, Crostini	
EGGPLANT CAPONATA	\$60 \$85
Red Pepper, Celery, Onion, Zucchini, Olives & Capers in Agrodolce with Crostini	
FRIED CALAMARI	\$80 \$115
Fried Calamari, Calabrian Chilies, White Balsamic Reduction	

SALADS

Half | Full

CAPRESE SALAD	\$60 \$100
Fresh Mozzarella, Tomato, and Basil	
LOCALE SALAD	\$60 \$85
Mixed Greens, Onions, Peppers, Provolone, Mozzarella, Parm	
CAESAR SALAD	\$60 \$95
Chopped Romaine, Semi-dried Tomato, Garlic Crouton, Parmigiano Reggiano	
BURRATA SALAD	\$65 \$90
Fresh Basil, Cucumber, Garlic Croutons, Tomatoes, Mixed Olives, in Agrodolce with Crostini	
INSALATA DI MARE	\$125 \$185
Pulpo, Scallops, Shrimp, Calamari, Scungilli, Lemon, Extra Virgin Olive Oil	

DESSERT

Half | Full

TIRAMISU	\$65 \$95
Whipped Mascarpone, Coffee, Cacao	
ZEPPLES	\$50 \$85
Powdered Sugar, Honey	
CANNOLI (PICK ONE)	\$55 \$85
Plain, Chocolate Chip, Pistachio	

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

PANUOZZO

Half | Full

PROSCIUTTO	\$75 \$100
Prosciutto, Buffalo Mozzarella, Basil Pesto	
MORTADELLA	\$70 \$90
Mortadella, Stracciatella, Pistachio Cream	
VEGETABLE	\$50 \$70
Sauteed Vegetables, Balsamic Glaze, EVOO	
HOT MIXED SANDWICH PLATTER	\$70 \$95
Chicken Parm and Cheesesteak Sandwiches	
COLD ITALIAN COMBO SANDWICH PLATTER	\$70 \$95
Prosciutto (Mozzarella, Roasted peppers, Balsamic), Italian (Ham, Salami, Provolone, Lettuce, Tomato, Onion, Oil, Vinegar), and Mortadella Sandwiches	

PASTA

Half | Full

PENNE ALLA VODKA	\$65 \$105
Spicy Vodka Sauce, Calabrian Chili, EVOO	
LINGUINE WITH WHITE CLAM SAUCE	\$95 \$135
Fresh Clams, Sautéed Garlic, Vino Bianco Sauce	
ORECCHIETTE WITH SAUSAGE AND BROCCOLI RABE	\$75 \$135
Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano	
BUCATINI CACIO E PEPE	\$80 \$120
Pecorino Romano and Cracked Black Pepper	

MAINS

Half | Full

EGGPLANT PARM	\$70 \$110
Pomodoro, Mozzarella, Basil	
EGGPLANT ROLLATINI	\$70 \$115
Ricotta, Pecorino Romano, Parsley	
NONNA’S CHICKEN PARM	\$80 \$130
Mozzarella, Pomodoro, Parm	
CHICKEN FRANCAISE	\$80 \$130
Parsley, Lemon Butter Sauce	
CHICKEN PICCATA	\$80 \$130
Garlic, Capers, EVOO	
DRUNKEN CHICKEN PARM	\$80 \$130
Nonna’s Chicken Parm with Vodka Sauce	
SHRIMP PARM	\$100 \$160
Mozzarella, Pomodoro, Parm	

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HOLIDAY CATERING

All Orders Must Be Placed **2 DAYS PRIOR** To Pick Up or Delivery*

APPETIZERS

Half | Full

ANTIPASTI	\$85 \$160
Italian Cured Meats, Fromaggio, Olives, Caponata, Crostini	
GUANCIALE WRAPPED SCALLOPS	\$85 \$175
Blood Orange Gastrique, Baby Arugula, Black Pepper	
CLAMS OREGANATA	\$75 \$140
Chopped Baby Clams, Oregano, Garlic, Lemon Butter	
SHRIMP SCAMPI	\$75 \$135
Caramelized Garlic, Parsley, Vino Bianco Sauce	
BAKED OYSTERS ARIANA	\$75 \$135
Béchamel, Guanciale, Spinach, Panko	
MEATBALLS WITH RICOTTA	\$75 \$125
Pomodoro, Parmigiano Reggiano, Basil	
RICE BALLS	\$65 \$120
Risotto, Bolognese, Pecorino Romano	

SALADS

Half | Full

INSALATA DI MARE	\$125 \$185
Pulpo, Scallops, Shrimp, Calamari, Scungilli, Lemon, Extra Virgin Olive Oil	
CAESAR SALAD	\$60 \$95
Chopped Romaine, Garlic Croutons, Semidried Tomatoes, Parmigiano Reggiano	
CAPRESE SALAD	\$60 \$100
Fresh Mozzarella, Tomato, Basil	
LOCALE SALAD	\$60 \$85
Mixed Greens, Red Onion, Roasted Red Peppers, Provolone, Mozzarella, Lemon Vinaigrette	

DESSERT

Half | Full

ITALIAN CHEESECAKE 10"	\$75
ASSORTED ITALIAN COOKIES	\$65 \$95
TIRAMISU	\$65 \$95
CANNOLI	\$55 \$85

PASTA

Half | Full

LASAGNA ALLA BOLOGNESE	\$90 \$140
Traditional Bolognese, Parmigiano Reggiano, Rosemary	
LINGUINE WITH WHITE CLAM SAUCE	\$95 \$135
Fresh Clams, Sauteed Garlic, Vino Bianco Sauce	
ZITI ALLA GENOVESE	\$95 \$150
Beef Cheeks, Caramelized Onions, Provolone Fondue, Genovese Sauce	
ORECCHIETTE WITH SAUSAGE AND BROCCOLI RABE	\$75 \$135
Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano	
RISOTTO AL FUNGHI E FORMAGGIO	\$70 \$125
Mixed Mushrooms, Parmigiano Reggiano, Chives	

MAINS

Half | Full

NONNA'S CHICKEN PARM	\$80 \$130
Mozzarella, Pomodoro, Parm	
CHICKEN CACCIATORA	\$75 \$125
Marinara, Red Pepper, Mushroom, Onions, Rosemary	
SPLIT NY STRIP STEAK	\$140 \$225
Caramelized Shallots, Green Peppercorn Sauce, Chives	
EGGPLANT ROLLATINI	\$70 \$115
Pomodoro, Seasoned Ricotta, Mozzarella, Basil	
BACCALÀ ALLA VICENTINA	\$80 \$135
Onions, Anchovies, Parmigiano Reggiano, Polenta	
BRANZINO ALL'AQUA PAZZA	\$85 \$175
Cherry Tomatoes, Fingerling Potatoes, Vino Bianco Sauce	
PAN SEARED SALMON	\$85 \$165
Cannellini Beans, Spinach, Cherry Tomatoes, Extra Virgin Olive Oil	

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