2026 holiday catering

locale
LITTLE SILVER

APPETIZERS

HALF | FULL

ANTIPASTI $90 | $160
Mozzarella Caprese, Prosciutto, Salami, Mortadella, Castelvetrano Olives, Grana Padano, Eggplant Caponata, Crostini

FRIED CALAMARI $75 | $140
White Balsamic Reduction, Calabrian Chilies, Marinara, Lemon

CLAMS OREGANATA $75 | $135
Little Neck Clams, Sicilian Oregano, Fresh Garlic, Lemon Butter

SHRIMP SCAMPI $85 | $160
Caramelized Garlic, Vino Bianco Sauce, Fresh Parsley

SICILIAN RICE BALLS $65 | $120
Aged Carnaroli Rice, Bolognese, Parmigiano Reggiano

MEATBALLS AND RICOTTA $75 | $125
Pomodoro, Parmigiano Reggiano, Fresh Basil

GUANCIALE WRAPPED SCALLOPS $95 | $180
Blood Orange Gastrique, Baby Arugula, Black Pepper

CLAMS CASINO $75 | $135
Little Neck Clams, Chopped Mixed Peppers, Bacon, Seasoned Breadcrumb

SHRIMP COCKTAIL $85 | $150
Pickling Spice, Cocktail Sauce, Lemon

PEI MUSSELS $75 | $135
Vino Bianco, Marinara, or Arrabbiata Sauce

ZUPPA DI PESCE $120 | $195
Baby Clams, PEI Mussels, Shrimp, Calamari, Octopus, Pomodoro

DESSERT

HALF | FULL

ITALIAN CHEESECAKE	| $75
ASSORTED ITALIAN COOKIES	$65 | $95
TIRAMISU	$65 | $95
CANNOLI	$65 | $95

INSALATA

HALF | FULL

INSALATA DI MARE $125 | $185
Octopus, Shrimp, Calamari, Scungili, Fresh Lemon, Mixed Peppers, Celery, Red Onion, EVOO

BACCALÀ SALAD $130 | $205
Celery, Red Onion, Castelvetrano Olives, Parsley, EVOO

CAESAR SALAD $60 | $95
Chopped Romaine, Semidried Tomatoes, Garlic Crouton, Parmigiano Reggiano

LOCALE SALAD $60 | $85
Mixed Greens, Red Onion, Roasted Red Peppers, Provolone, Mozzarella, Lemon Vinaigrette

PASTA

HALF | FULL

LASAGNA ALLA BOLOGNESE $95 | $155
Bolognese, Parmigiano Reggiano, Fresh Rosemary

LINGUINE AND CLAMS $95 | $145
Baby Clams, Sautéed Garlic, Vino Bianco Sauce, Fresh Parsley

SEAFOOD FRA DIAVOLO $125 | $190
Octopus, Shrimp, Calamari, Baby Clams, Mussels, Red Pepper Flake, Pomodoro, EVOO

ORECHIETTE WITH SAUSAGE AND BROCCOLI RABE $80 | $140
Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano

LOBSTER RAVIOLI $95 | $175
Maine Lobster, Vodka Sauce, Fresh Chives

SPAGHETTI ALLO SCOGLIO $125 | $190
Octopus, Shrimp, Calamari, Baby Clams, Mussels, Pomodoro, EVOO

MAINS

HALF | FULL

NONNA'S CHICKEN PARM $95 | $155
Fresh Mozzarella, Marinara, Parmigiano Reggiano

EGGPLANT ROLLANTINI $70 | $120
Pomodoro, Seasoned Ricotta, Fresh Mozzarella, Basil

PAN SEARED HALIBUT $85 | $175
Cannellini Beans, Artichokes, Caramelized Onion, Cherry Tomatoes, Pan Sauce

BRANZINO ALL'ACQUA PAZZA $85 | $175
Cherry Tomatoes, Fingerling Potatoes, Vino Bianco Sauce

PORCINI RUBBED SPLIT NY STRIP STEAK $150 | $220
Caramelized Shallots, Demi Glaze, Fresh Chives

SHRIMP FRANCESE $85 | $165
Egg Battered, Vino Bianco Sauce, Fresh Lemon, Fresh Parsley

STUFFED FLOUNDER $95 | $170
Crabmeat Filling, Lemon Zest, Paprika, Tomato Blush Sauce

LOBSTER TAIL OREGANATA $175 | $250
Sicilian Oregano, Fresh Garlic, Lemon Butter

LOBSTER CUTLETS $175 | $250
Seafood Risotto, Saffron Butter, Fresh Chives

CRABCAKES $85 | $145
Celery, Mixed Pepper, Scallion, Dijon, Lemon Aioli