

SOLEVO

CATERING MENU

KITCHEN + SOCIAL

OUR FULL DINNER MENU IS AVAILABLE FOR TAKE OUT AND CATERING IN VARIOUS SIZES.
THIS MENU IS A LISTING OF POPULAR ITEMS,
BUT WE WILL WORK TO ACCOMMODATE VIRTUALLY ANY REQUEST.

APPETIZERS + SALADS

EGGPLANT CHIPS CRUSHED RED PEPPER, HONEY, BASIL ... HALF TRAY \$40 / FULL TRAY \$65

PANE COTTE BEANS, GREENS, HOUSEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL, PECORINO ROMANO ... HALF TRAY \$40 / FULL TRAY \$75

CALAMARI FRITTI FLASH FRIED, SERVED WITH LEMON AND MARINARA ... HALF TRAY \$40 / FULL TRAY \$75

MEATBALLS GRAM'S RECIPE, WITH SUNDAY SAUCE ... \$4 PER PIECE

LITLLENECK CLAMS OREGANATO BROILED WITH BREADCRUMB, GARLIC, OREGANO AND LEMON ... \$18/DOZEN

BROCCOLI RABE & SAUSAGE SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE AND GARLIC ... HALF TRAY \$45 / FULL TRAY \$90

ITALIAN WEDDING SOUP CHICKEN BRODO, TINY MEATBALLS, ESCAROLE, PASTINE ... \$12/QUART

BALSAMIC BEETS MARINATED SLICED RED AND GOLDEN BEETS, SHAVED PIAVE, CANDIED PISTACHIO ... HALF TRAY \$40 / FULL TRAY \$75

CAESAR ROMAINE, PECORINO ROMANO, WHITE ANCHOVY, CROUTONS ... HALF TRAY \$35 / FULL TRAY \$60

CAPRESE FRESH TOMATO, LIUZZI CHEESE STORE MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL ... HALF TRAY \$40 / FULL TRAY \$80

ANTIPASTO + CHARCUTERIE BOARD

AN ARRAY OF IMPORTED MEATS AND CHEESES, HOUSEMADE FOCACCIA AND HOUSE MARINATED VEGETABLES ... SMALL \$45 / LARGE \$125 / XL \$250

CROSTINI + CRUDITE BOARD

AN ARRAY OF FRESH VEGETABLES, HOUSE MADE CONDIMENTS, DIPS, CRUSTY BREAD AND HOUSEMADE CRACKERS ... SMALL \$45 / LARGE \$90 / XL \$150

PASTAS BY THE TRAY

RIGATONI WITH SAUCE OF YOUR CHOICE

SUNDAY SAUCE

HALF TRAY \$40 / FULL TRAY \$75

BOLOGNESE

HALF TRAY \$50 / FULL TRAY \$80

VODKA

HALF TRAY \$40 / FULL TRAY \$75

LASAGNA

HALF TRAY \$60 / FULL TRAY \$120

SAUCES BY THE QUART

SUNDAY SAUCE \$12

BOLOGNESE \$14

CORTILE \$18

POP GAG'S \$16

VODKA SAUCE \$14

LOBSTER SAUCE \$28

ALFREDO \$14

SIDES

HALF TRAY \$35

BRUSSELS SPROUTS

ROASTED POTATOES

WILD MUSHROOMS

CRISPY POLENTA

PASTAS BY THE POUND

BRING HOME OUR FRESH PASTA!

SHORT

RIGATONI, PACCHERI \$8/POUND

LONG

TAGLIATELLE, SPAGHETTI,
CAPELLINI, PAPPARDELLE \$8/POUND

GNOCCHI

\$12/QUART

SECONDI

FREE RANGE CHICKEN BREAST

CHOOSE YOUR PREP: FRANCESE, MARSALA, PARMIGIANO OR PICCATA ... HALF TRAY \$50 / FULL TRAY \$100

VEAL SCALLOPINI

CHOOSE YOUR PREP: FRANCESE, MARSALA, PARMIGIANO OR PICCATA ... HALF TRAY \$75 / FULL TRAY \$140

WILD CAUGHT SHRIMP

CHOOSE YOUR PREP: FRANCESE, PICCATA, PARMIGIANO OR PROSCIUTTO WRAPPED ... HALF TRAY \$75 / FULL TRAY \$140

EGGPLANT

LAYERED AND BAKED "PARMIGIANO" STYLE OR STUFFED WITH RICOTTA AND MOZZ ... HALF TRAY \$50 / FULL TRAY \$80

WILD CAUGHT SALMON

PAN ROASTED, SERVED WITH LOBSTER FENNEL BUTTER SAUCE ... HALF TRAY \$65 / FULL TRAY \$120

HALF TRAYS SERVE ABOUT 6-8
FULL TRAYS SERVE ABOUT 12-14

DELIVERY, SET UP AND FULL SERVICE EVENT MANAGEMENT AVAILABLE

CLAMS BIANCO OR CASINO

LITTLENECK CLAMS STEAMED WITH GARLIC AND WHITE WINE OR BROILED WITH BREADCRUMB AND PANCETTA \$18/DOZEN

OYSTERS ROCKEFELLER

ROCKEFELLER STYLE BAKED WITH SPINACH AND HOLLANDAISE OR SHUCKED "ON THE HALF SHELL" \$24/DOZEN

U10 SHRIMP COCKTAIL

WITH COCKTAIL SAUCE AND LEMON BASIL AIOLI \$36/DOZEN

CALAMARI POMODORO

SLOW COOKED CALAMARI IN SAN MARZANO TOMATOES \$20/QUART

LOBSTER RAVIOLI

LOBSTER STUFFED RAVIOLI IN TOMATO CREAM SAUCE \$36/DOZEN

INSALATA DI MARE

SHRIMP, CALAMARI AND SCUNGILLI SIMPLY DRESSED WITH LEMON, GARLIC AND OLIVE OIL \$25/SINGLE ORDER / \$65/HALF TRAY

BACALA

GRILLED SALT COD SALAD WITH HOT AND SWEET VINEGAR PEPPERS, CELERY AND OLIVES \$22/SINGLE ORDER / \$65/HALF TRAY

STUFFED SHRIMP

CRAB, LOBSTER AND FRESSELLE SEAFOOD STUFFING \$65/HALF TRAY

STUFFED LOBSTER TAILS

CRAB, LOBSTER AND FRESSELLE SEAFOOD STUFFING \$20/PER PIECE

FRA DIAVOLO

SHRIMP AND CLAMS IN A SPICY PLUM TOMATO SAUCE WITH HOUSEMADE SPAGHETTI \$65/HALF TRAY

FRITTO MISTO

TRADITIONAL SOUTHERN ITALIAN FISH FRY: SCALLOPS, SHRIMP, CALAMARI, SMELTS \$65/HALF TRAY

SEABASS FLORENTINE

EGGWASHED FLAKY WHITE FISH WITH LEMON, BUTTER AND SPINACH \$50/HALF TRAY

HOLIDAY 2020

CENTER OF THE TABLE

pair these main courses with appetizers, sides or pastas from our full catering menu

"CHRISTMAS DAY SUNDAY SAUCE"

AN ARRAY OF SLOW COOKED SAUCE MEATS IN SAN MARZANO PLUM TOMATO SAUCE: MEATBALLS, SWEET ITALIAN SAUSAGE, BEEF BRACIOLE, AL'COTENNA \$150, SERVES FOUR TO SIX

5LB ROAST PRIME RIB OF BEEF

USDA PRIME RIBEYE ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS, COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE \$200

PORK SHANK OSSO BUCO

SLOW BRAISED PORK SHANKS OSSO BUCO STYLE \$18 EACH / 6 FOR \$90

FROM OUR BAKERY

in addition to the SOLEVO bakery staples on our full catering menu, consider these for your holiday table

CHRISTMAS COOKIES

ANGINETTE, SPICED MOLASSES, CHOCOLATE CHIP OR CRANBERRY ALMOND CHOCOLATE BISCOTTI CHOOSE ONE OR AN ARRAY \$15/SMALL TIN ▲ \$40/LARGE TIN

NANCY'S STUFFED BREADS

BROCCOLI RABE, SAUSAGE AND MOZZARELLA OR SPINACH, PARM AND FRESH TOMATO \$15/LOAF



ask about our custom Holiday Gift Baskets, featuring an array of scratch made SOLEVO treats!

MAKES A GREAT GIFT!

MEAL KITS

A CHANCE TO CREATE SOLEVO QUALITY FOOD AT HOME WHERE YOU ARE THE CHEF! SOME ASSEMBLY REQUIRED, ALL MEAL KITS COME WITH DETAILED INSTRUCTIONS

GNOCCHI ALLA VODKA FOR 2

FRESH GNOCCHI, VODKA SAUCE, GROUND SWEET ITALIAN SAUSAGE, 24MO AGED PARMIGIANO REGGIANO, FRESH BASIL / \$35

CHICKEN PARM FOR 4

FRIED CHICKEN CUTLETS MILANESE, 2 QUARTS OF SUNDAY SAUCE, ARRAY OF CHEESES AND 1LB HOUSEMADE RIGATONI / \$50

AT-HOME RAW BAR

12 DUXBURY GEM OYSTERS, 12 LITTLENECK CLAMS, 6 U10 SHRIMP, PACKED ON ICE WITH AN ARRAY OF CONDIMENTS, GARNISHES AND SHUCKING TOOLS / \$60

LOBSTER PASTA FOR 2

OUR LOBSTER PASTA SAUCE WITH TWO 6-OZ LOBSTER TAILS, 10OZ OF BUTTER POACHED LOBSTER MEAT AND 1LB FRESH TAGLIATELLE \$70

MEAL KIT SUBSCRIPTION

ONE PERSONALIZED KIT PER MONTH ON A DAY OF YOUR CHOOSING! SAVE IT FOR A SPECIAL OCCASION OR USE IT TO STOCK YOUR PANTRY EACH KIT INCLUDES ENOUGH FOR 2 PEOPLE. 3-MONTH \$100 / 6-MONTH \$180 / 12-MONTH \$300

BAKERY + PANTRY

CARROT CAKE WITH WALNUTS AND CREAM CHEESE FROSTING \$55

CHOCOLATE CAKE DUTCH CHOCOLATE GANACHE FROSTING \$60

LIMONCELLO POLENTA CAKE GLUTEN FREE DENSE ITALIAN CAKE \$50

BISCOTTI CRANBERRY, DARK CHOCOLATE AND ALMOND, BAKERS DOZEN \$15

ITALIAN PASTRIES CANNOLI & SFOGLIATELLE HALF TRAY \$45 / FULL TRAY \$90

RICOTTA CAKE VANILLA AMARETTO CAKE WITH RICOTTA FILLING \$60

FOCACCIA 9-1/2" X 13" LOAF, WITH ROSEMARY AND SEA SALT \$10

BREAD AND GRATED PECORINO \$2/PP

SOLEVO SEASONING JAR 4oz \$10

ORDERS MAY BE PICKED UP HOT AND READY OR IN ADVANCE WITH COOKING/REHEATING INSTRUCTIONS

BRING US YOUR SERVING PLATTER OR PAN-MAKE YOUR AT HOME SERVICE ELEGANT AND EASY!

CHAFING DISHES AND STERNO HEAT AVAILABLE

24 TO 48 HOURS NOTICE REQUIRED FOR MOST ORDERS, ADDITIONAL RUSH FEES MAY APPLY

PRICES DO NOT INCLUDE TAX AND ARE SUBJECT TO CHANGE

GIFT CARDS AVAILABLE