

Disposable Utensils and Plates
\$1.50 ea

Hot Box Rental \$20

Warming Tray Rent \$10
with Stereo

*Book Your Next Event in our
private room!*

(50 person capacity)

25% Deposit Required on all parties

(203) 755-2211

La Tavola
RISTORANTE

Catering Menu



- * *We can accommodate any special dietary restrictions.*
- * *If there is something you would like that is not on the menu please inquire our kitchen staff is happy to assist.*
- * *Fully serviced and staffed catering available both on and off premise.*
- * *Supplies- Chaffing dishes, sternos, warming boxes and paper goods can be provided on all catered deliveries at an additional cost.*
- * *Delivery & Setup Available*
- * *Tax & Gratuity Not Included*
- * *Price Subject to Change*
- * *All major credit cards accepted!*

**Stay connected for all the latest events,
specials and happenings!**



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#LaTavolaWTBY



www.latavolaristorante.com/blog



@latavolawtby

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Appetizers

	Per Piece
Jumbo Lump Crab Cakes <i>w/scallion aioli</i>	\$MP
Shrimp Cocktail <i>w/cocktail sauce</i>	\$MP
Risotto Balls <i>w/truffle oil & grana</i>	\$2.00
Broccoli Rabe & Sausage Stuffed Mushroom	\$2.00
Mini Assorted Frittatas	\$1.50
Pesto Grilled Shrimp <i>w/roasted tomato aioli</i>	\$MP
Mini Eggplant Torte <i>w/tomato butter sauce</i>	\$1.50
Clams Casino	\$MP

2 Dozen minimum each

Salads

Small- \$30/ Med- \$40 /LG- \$50

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

Chopped

Mixed greens, chic peas, cucumber, tomato, olives, celery, red onion, provolone & red cabernet vinaigrette

Kale

Mandarin oranges, red onion, goat cheese, roasted sunflower seeds w/a lingonberry vinaigrette

House

Mixed hearty greens, cabernet wine vinaigrette, grana cheese

Caesar

Romaine, radicchio & frisée garlic croutons & Parmigiano Reggiano

Native Beet Salad

mixed green, apple, Maytag blue cheese, apple cider vinaigrette

Cold Specialty Salads

Macaroni Salad	\$35/\$45/\$65
Potato Salad	\$35/\$45/\$65
Cole Slaw	\$35/\$45/\$65
Tortellini Pasta Salad	\$35/\$45/\$65
Seasonal Fruit Salad	\$35/\$45/\$65
Tomato & Cucumber Salad	\$35/\$45/\$65

***NOTICE:** Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Pasta

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

Baked Rigatoni <i>w/peas & sausage</i>	\$40/ \$50/ \$65
House-made Gemelli Bolognese	\$40/ \$50/ \$65
Penne Ala Vodka	\$35/ \$50/ \$65
Lasagna Bolognese	\$50/ / \$100
Cavatelli Pomodoro	\$35/ \$50/ \$65
Cavatelli <i>w/Broccoli Rabe & Sausage</i>	\$40/ \$50/ \$65
Linguine w/ Shrimp Fri Diavolo	\$60/ \$80/ \$120
Garganelli w/ Mushrooms	
Parmigiano Crema & Truffle Oil	\$60/ \$80/ \$120

*Different pasta selection or Gluten free option may be substituted at an additional cost.

Baked Specialties

Eggplant Rollantini	Sm \$50/ Lg \$75
Eggplant Parmesan	Sm \$45/ Lg \$65
Pana Cotta	Sm \$45/ Lg \$65
<i>Escarole & Beans baked with bread (also available w/ chicken, sausage or shrimp for an additional cost.</i>	
Meatballs & Sausage	\$55/ \$75/ \$95
Sausage & Peppers <i>(white or red)</i>	\$55/ \$75/ \$95
Meatballs	\$55/ \$75/ \$95
Broccoli Rabe & Sausage	\$55/ \$75/ \$95

Italian Favorites

Chicken	
<i>Francaise, Marsala, Parmesan, Florentine, Picatta</i>	\$7.50 pp
Veal	\$14.50 pp
<i>Saltimbocca, Marsala, Parmesan, Francaise</i>	
Balsamic Roasted Chicken	\$50/\$70/\$90
Baked Chicken	\$50/\$70/\$90
La Tavola Braised Rabbit	Market Price

Sides

Rosemary Roasted Potatoes	\$35/\$45/\$60
Mashed Potatoes	\$35/\$45/\$60
Grilled Vegetable Medley	\$35/\$45/\$60
French Green Beans	\$35/\$45/\$60
Green Bean Almondine	\$35/\$45/\$60
Broccoli Rabe	\$45/\$65/\$85
Wild Mushroom & Onions	\$45/\$65/\$85

Seafood Specialties

Fried Smelts	\$60/\$75/\$90
<i>Crispy fried smelts w/lemon</i>	
Fried Bacala	\$50/\$75/\$90
<i>Battered & fried served with lemon</i>	
Calamari Salad	\$60/\$80/\$100
<i>Calamari, celery, red onions, sliced olives, cherry peppers, lemon & olive oil</i>	
Bacala & Potatoes	\$50/\$75/\$90
<i>Bacala stewed with potatoes & soft onions in a pomodoro sauce</i>	
Bacala Salad	\$50/\$75/\$90
<i>Celery, potatoes, peppers, olives, onion, pepperoncini, olive oil w/ a hint of vinegar</i>	
Ensalda Di Mare	\$60/\$80/\$120
<i>Scungili, calamari, shrimp, scallops, octopus, celery, red-onion, peppers, lemon, olive oil, parsley & fresh basil</i>	
Fried Calamari	\$60/\$75/\$95
<i>Battered & fried, served with a cherry pepper aioli, spicy marinara sauce & lemon</i>	
Sautéed Calamari Fra Diavolo	\$60/\$75/\$95
<i>(red or white)</i>	
Crab Meat Stuffed Shrimp	Market Price

Meats

Feeds Approx. 12 - 15 ppl

Ham	\$75 each
<i>Glazed, topped with sliced pineapples & maraschino cherries</i>	
Porketta	\$85 each
<i>Aromatic rolled and tied pork belly and tenderloins in a natural au jus</i>	
Tenderloins	\$150 each
<i>Grilled tenderloins w/wild mushroom & red wine sauce</i>	
Porkloin	\$85 each
<i>Herb crusted porkloin w/caramelized gravy</i>	
Prime Rib	\$250 each
<i>Rubbed w/spices & roasted, served with au jus</i>	

Prices subject to change