

*We can accommodate!
Let our culinary professionals
help plan the perfect event for
your catering needs!*



*La Tavola uses only the
finest fresh ingredients
available from local
purveyors.*

- * 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!*

Revised 11/2016

*Book Your Next Event in our
private room!
(50 person capacity)
25% Deposit Required on all parties
(203) 755-2211*



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



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#LaTavolaWTBY



www.latavolaristorante.com/blog



@latavolawtby

La Tavola
RISTORANTE

Catering Menu



*702 Highland Ave
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Phone: (203) 755-2211

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www.latavolaristorante.com
info@latavolacatering.com

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	\$1.50
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- \$25/ Med- \$35 /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	\$30/\$40/\$60
Potato Salad	\$30/\$40/\$60
Cole Slaw	\$30/\$40/\$60
Tortellini Pasta Salad	\$30/\$40/\$60
Fruit Salad	\$30/\$40/\$60
Tomato & Cucumber Salad	\$30/\$40/\$60

***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>	\$35/ \$50/ \$65
House-made Gemelli Bolognese	\$35/ \$50/ \$65
Penne Ala Vodka	\$35/ \$50/ \$65
Lasagna Bolognese	\$40/ \$70/ \$100
Cavatelli Pomodoro	\$35/ \$50/ \$65
Cavatelli <i>w/Broccoli Rabe & Sausage</i>	\$35/ \$50/ \$65
Linguine w/ Shrimp Fri Diavolo	\$50/ \$75/ \$100

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

Baked Specialties

Eggplant Rollantini	Sm \$30/ Lg \$60
Eggplant Parmesan	Sm \$30/ Lg \$60
Pana Cotta	Sm \$30/ Lg \$60
<i>Escarole & Beans baked with bread (also available w/ chicken, sausage or shrimp for an additional cost.</i>	
Meatballs & Sausage	\$50/ \$70/ \$90
Sausage & Peppers <i>(white or red)</i>	\$45/ \$60/ \$80
Meatballs	\$50/ \$70/ \$90

Italian Favorites

Chicken

Francaise, Marsala, Parmesan, Florentine, Picatta \$6.50 pp

Veal

\$12 pp

Saltimbocca, Marsala, Parmesan, Francaise

Balsamic Roasted Chicken	\$45/\$60/\$80
Baked Chicken	\$40/\$70/\$90
La Tavola Braised Rabbit	Market Price

Sides

Rosemary Roasted Potatoes	\$30/\$40/\$55
Mashed Potatoes	\$30/\$40/\$55
Grilled Vegetable Medley	\$30/\$45/\$55
French Green Beans	\$30/\$40/\$55
Green Bean Almondine	\$30/\$40/\$55
Broccoli Rabe	\$45/\$65/\$85
Wild Mushroom & Onions	\$45/\$65/\$85

Seafood Specialties

Fried Smelts \$35/\$50/\$75
Crispy fried smelts w/lemon

Fried Bacala \$48/\$72/\$90
Battered & fried served with lemon

Calamari Salad \$45/\$65/\$80
Calamari, celery, red onions, sliced olives, cherry peppers, lemon & olive oil

Bacala & Potatoes \$48/\$72/\$90
Bacala stewed with potatoes & soft onions in a pomodoro sauce

Bacala Salad \$48/\$72/\$90
Celery, potatoes, peppers, olives, onion, pepperoncini, olive oil w/ a hint of vinegar

Ensalda Di Mare \$60/\$80/\$120
Scungili, calamari, shrimp, scallops, octopus, celery, red-onion, peppers, lemon, olive oil, parsley & fresh basil

Fried Calamari \$45/\$60/\$80
Battered & fried, served with a cherry pepper aioli, spicy marinara sauce & lemon

Sautéed Calamari Fra Diavolo \$45/\$60/\$80
(red or white)

Crab Meat Stuffed Shrimp Market Price

Meats

Ham \$45/\$75/\$95
Glazed, topped with sliced pineapples & maraschino cherries

Porketta \$60/\$90/\$120
Aromatic rolled and tied pork belly and tenderloins in a natural au jus

Tenderloins \$100/\$180/\$260
Grilled tenderloins w/wild mushroom & red wine sauce

Porkloin \$45/\$75/\$95
Herb crusted porkloin w/caramelized gravy

Prime Rib \$80/\$120/\$220
Rubbed w/spices & roasted, served with au jus