

## CLASSIC CHICKEN DINNERS

\$60 PER TRAY. CHICKEN TRAYS SERVE 6 PEOPLE EACH

### POLLO ALLA CACCIATORA

CHICKEN BREAST SAUTÉED WITH ROSEMARY, GARLIC & WHITE WINE

### POLLO ALLA MARSALA

CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN MARSALA WINE

### POLLO ALLA GRIGLIA

BONELESS BREAST OF CHICKEN GRILLED TO PERFECTION

### POLLO ALLA PARMIGIANA

CHICKEN CUTLET TOPPED WITH TOMATO SAUCE & MOZZARELLA

## SIGNATURE CHICKEN DINNERS

\$65 PER TRAY. CHICKEN TRAYS SERVE 6 PEOPLE EACH

### POLLO ALLA ROMANO

CHICKEN BREAST SAUTÉED WITH TOMATOES, PEPPERS & ONIONS

### POLLO ALLA BAROLO

CHICKEN BREAST SAUTÉED WITH SHIITAKE MUSHROOMS TOPPED WITH PROSCIUTTO & MOZZARELLA IN OUR HOUSE SPECIAL SAUCE

### POLLO ALLA FANTASIA

CHICKEN BREAST WITH ASPARAGUS & MOZZARELLA CHEESE IN A LEMON WINE SAUCE

## FISH DINNERS

FISH DINNER TRAYS SERVES 6 PEOPLE. THE PRICES ARE PER TRAY UNLESS OTHERWISE NOTED.

**GAMBERI AL COGNAC** \$85

JUMBO SHRIMP IN A PINK COGNAC SAUCE

**SALMONE ALLA GRIGLIA** \$75

GRILLED FILET OF NORWEGIAN SALMON WITH LEMON VINAIGRETTE

**FILET OF RED SNAPPER** \$85

FILET OF RED SNAPPER GRILLED OR LIVORNESE STYLE ~ FRESH PLUM TOMATOES, ONION, BASIL & OLIVES

## VEAL DINNERS

\$75 PER TRAY. VEAL TRAYS SERVES 6 PEOPLE EACH

### VITELLO ALLA PARMIGIANA

VEAL CUTLET TOPPED WITH TOMATO SAUCE & MOZZARELLA CHEESE

### SCALOPPINE CON ASPARAGUS

VEAL WITH ASPARAGUS IN RED WINE SAUCE & A TOUCH OF PARMESAN

### SCALOPPINE DI VILLA

VEAL SAUTÉED WITH CRABMEAT & SHRIMP IN WHITE WINE SAUCE

### SCALOPPINE PICCANTE

VEAL SAUTÉED IN LEMON, BUTTER & WHITE WINE SAUCE

## BEEF & LAMB DINNERS

EACH BEEF OR LAMB DINNER TRAY SERVES 6 PEOPLE. EACH TRAY IS PRICED AT CURRENT MARKET PRICE. PLEASE SPEAK TO CHEF LO FOR MORE DETAILS.

## CHEF LO'S MENU ADDITIONS,

## WHOLE FISH & GAME MEATS

WE OFFER A WIDE RANGE OF FRESH WHOLE FISH, INCLUDING *DOVER SOLE*, *STRIPED BASS*, *BRONZINO*, AND *LANGOSTINOS*. OUR SELECTION OF ORGANIC GAME MEAT INCLUDE *WILD BOAR CHOPS*, *TENDERLOIN OF KANGAROO*, *FILET OF OSTRICH* AND *MUSCOVY DUCK*. PLEASE SPEAK TO CHEF LO FOR MORE DETAILS.

## SIDE DISHES

EACH SIDE DISH TRAY SERVES 6 PEOPLE

**HOUSE VEGETABLE OR POTATO** \$15

**SPINACH SAUTÉED IN OLIVE OIL & GARLIC** \$32

**BROCCOLI RABE SAUTÉED IN OLIVE OIL & GARLIC** \$32

**ASPARAGUS SAUTÉED IN OLIVE OIL & GARLIC** \$32

**SPAGHETTI IN TOMATO SAUCE OR OIL & GARLIC** \$15

**MEATBALLS OR SAUSAGE WITH TOMATO SAUCE** \$15



Chef Lo, Proprietor

*World-Class Dining is Closer than You Think*

# OFF-PREMISE CATERING MENU

Pick-Up, Delivery or  
Full-Service

At the corner of Route 611 & Bristol Road  
1373 Easton Road ☞ Warrington, Pa 18976  
P: 215.491.9370 [www.villa-barolo.com](http://www.villa-barolo.com)

## APPETIZER TRAYS

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### ANTIPASTO DI MARE \$35

CHILLED SHRIMP, CALAMARI & CUTTLEFISH IN LEMON DRESSING

### PEPPERONI ARROSTI \$25

HOMEMADE ROASTED PEPPERS, MOZZARELLA & OLIVES

### VEGETABLE TRAY \$20

ASSORTED FRESH VEGETABLES WITH BLEU CHEESE DIP

### FRUIT & CHEESE TRAY \$35

ASSORTMENT OF FRESH SEASONAL FRUIT & CHEESES

### JUMBO SHRIMP COCKTAIL \$75

CHILLED SHRIMP SERVED WITH COCKTAIL SAUCE

### PICK & PEEL SHRIMP \$50

CHILLED SHRIMP SERVED WITH COCKTAIL SAUCE

### PORTOBELLO SKEWERS \$25

PORTOBELLO MUSHROOMS, TOMATOES & MOZZARELLA

### ANTIPASTO DI CASA \$30

GRILLED & BAKED ASSORTMENT OF VEGETABLES

### FUNGHI RIPIENI \$30

BAKED MUSHROOM CAPS STUFFED WITH CRABMEAT

### CHICKEN TENDERS \$25

LIGHTLY BREADED CHICKEN TENDERS WITH BBQ SAUCE

### CALAMARI FRITTA \$35

FRIED TENDER SQUID SERVED WITH MARINARA SAUCE

### BRUSCHETTA \$15 (PER 25)

GRILLED ITALIAN BREAD WITH FRESH DICED TOMATOES & OLIVE OIL

### CHICKEN SKEWERS \$25

CHICKEN, PEPPERS, MUSHROOMS, ONIONS & SWEET & SOUR SAUCE

## SALADS & SANDWICHES

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SALAD & SANDWICH TRAYS SERVE 6 PEOPLE EACH

### FINGER SANDWICHES \$25

ASSORTED SANDWICHES WITH PREMIUM MEATS & CHEESES

### SPRING SALAD \$20

ASSORTED WILD FIELD GREENS IN BALSAMIC VINAIGRETTE

### CAESAR SALAD \$20

ROMAINE LEAVES IN OUR CAESAR DRESSING WITH CROUTONS

### CAPRESE SALAD \$20

TOMATO SALAD WITH FRESH BUFFALO MILK MOZZARELLA & FRESH BASIL LEAVES DRIZZLED WITH A TOUCH OF OLIVE OIL

### HOUSE SALAD \$15

TRADITIONAL GREEN SALAD WITH OUR ITALIAN VINAIGRETTE

## CLASSIC PASTA

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\$40 PER TRAY, UNLESS OTHERWISE NOTED. PASTA TRAYS SERVE 6 PEOPLE EACH

### MELENZANA ALLA PARMIGIANA \$35

EGGPLANT BAKED WITH CHEESE & TOMATO SAUCE

### PENNE ALL' ARRABBIATA

PENNE IN SPICY HOT PEPPER & GARLIC MARINARA SAUCE

### SPAGHETTI ALLA BOLOGNESE

SPAGHETTI WITH OUR HOMEMADE MEAT SAUCE

### SPAGHETTI ALLA CAPRESE

SPAGHETTI WITH FRESH BUFFALO MILK MOZZARELLA

### PASTA PRIMAVERA

LINGUINI WITH A MEDLEY OF FRESH VEGETABLES AND TOMATO

### PENNE ALLA VODKA

ZITI PASTA TOSSED IN A MILD TOMATO, PROSCIUTTO & VODKA SAUCE

## SIGNATURE PASTA

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\$48 PER TRAY. PASTA TRAYS SERVE 6 PEOPLE EACH

### PENNE CON ASPARAGI

PENNE TOSSED WITH ASPARAGUS IN A PINK SAUCE

### GNOCCHI AL POMODORO

HOMEMADE POTATO PASTA IN TOMATO SAUCE

### GNOCCHI ALLA GORGONZOLA

POTATO PASTA IN GORGONZOLA CREAM SAUCE

### TORTELLINI

DELICATE RINGS STUFFED WITH VEAL IN A CREAM OR TOMATO SAUCE

### RAVIOLI A PIACERE

SPINACH AND RICOTTA CHEESE RAVIOLI WITH CHOICE OF TOMATO, OIL & GARLIC OR CREAM SAUCE

### FETTUCCINE ALFREDO

FETTUCCINE IN CREAM AND PARMESAN CHEESE SAUCE

### FETTUCCINE ALL' AMATRICIANA

FETTUCCINE WITH FRESH TOMATO, BACON AND ROMANO CHEESE

### RISOTTO CON FUNGHI

ARBORIO RICE WITH MUSHROOMS IN A LIGHT CREAM SAUCE

## CLASSIC PASTA & SEAFOOD

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\$52 PER TRAY. PASTA TRAYS SERVE 6 PEOPLE EACH

### PENNE ALLA CREMA DI SCAMPI

PENNE & MEDITERRANEAN SHRIMP IN BRANDY PINK SAUCE

### FARFALLE ROSA

BOWTIES IN TOMATO COGNAC CREAM WITH SMOKED SALMON & SHRIMP

### SPAGHETTI ALL SICILIANA

SPAGHETTI IN AN ANCHOVY & OLIVE RED SAUCE

### RISOTTO SCAMPI

ARBORIO RICE WITH MEDITERRANEAN SHRIMP IN PINK SAUCE

## SIGNATURE PASTA & SEAFOOD

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\$75 PER TRAY. PASTA TRAYS SERVE 6 PEOPLE EACH

### LINGUINE ALLA PESCATORE

LINGUINE WITH CLAMS, MUSSELS, SHRIMP, CRABMEAT & CALAMARI IN EITHER WHITE OR RED GARLIC WINE SAUCE

### FETTUCCINE AL SAPORE DI MARE

FETTUCCINE & FRESH SHELLFISH IN WHITE OR RED GARLIC WINE SAUCE

### RISOTTO ALLA PESCATORE

ARBORIO RICE WITH CLAMS, SHRIMP, MUSSELS, CRABMEAT & CALAMARI IN EITHER A WHITE OR RED GARLIC WINE SAUCE

### RISOTTO FRA DIAVOLO

ARBORIO RICE WITH JUMBO SHRIMP, BABY SHRIMP & SEA SCALLOPS