



Welcome to the taste of Old Italy.
Thank you for choosing us for your special event where
Award winning Chef Gino Marinelli will prepare
the food for all your catered functions.

We Will bring it to you or you can come to us.
We have a banquet room available that will accommodate up to 65 people
On the following pages are suggested menu combinations,
but feel free to mix and match and makeup your own.

For catering, add \$35.00 delivery charge.
If equipment is needed we will supply that for you
at an additional charge.

If you would like our staff to serve and cleanup for you,
\$20.00 per server, and \$10.00 per busser per hour.
Or you can pick it up yourself, hot and ready to serve.

(520) 237-8557 - Catering
(520) 744-2929 - Restaurant
RomaCaffe.com

Prices subject to change.

Descriptions

Pastas

Mostaccioli: Small hollow tubes

Spaghetti: Solamente spaghetti

Linguini: Flat spaghetti

Fettucine: Thin flat egg noodle

Manicotti: Home made pasta filled with ricotta cheese

Cannelloni: Home made pasta filled with mozzarella, ricotta, and ground beef

Ravioli: Pillows of pasta filled with ricotta cheese

Sauces

Al Sugo: Seasoned tomato sauce

Marinara: Thick chunky tomato sauce with onion, garlic, basil, and oregano

Meatsauce: Al Sugo sauce with ground beef

Alfredo: Cream sauce with parmesan cheese

Sunset: A perfect blend of Alfredo and Al Sugo

Dessert

Tiramisu: (Italian for pick me up) Our signature dessert

Imported lady fingers soaked in coffee liquor, layered with a blend of cream cheese and cream, sprinkled with powdered cocoa

Cannoli: Hollow cinnamon shell filled with a blend of vanilla, ricotta, chocolate chips

Cheesecake: Our own homemade - (Ask about available flavors)

Salad and Appetizers

Bruschetta*

Bread toasted with tomato, olive oil,
fresh garlic & basil
\$1.50 per person

Calamari

Deep fried served with cocktail sauce
\$2.25 per person

Caprese*

Can be served as an appetizer or salad.
Made from the freshest ingredients of sliced
tomato, mozzarella & basil. Then drizzled
with olive oil & balsamic vinegar. For salad,
served over fresh baby greens.
10-12 people \$2.50 per person

Garlic Bread*

Our home made bread sliced & brushed
with garlic, olive oil, mozzarella and baked
\$1.00 per person

Zucchini*

Beer battered and deep fried
\$1.50 per person

Shrimp Cocktail Tray

\$2.75 per person

Caesar Salad*

10-12 people \$1.25 per person
add chicken \$2.50 per person

Prosciutto & Melons*

Slices of seasonal melons served on baby
greens tossed with olive oil, lemon and
toasted pignoli nut topped with shaved
prosciutto ham
10-12 people \$2.95 per person

Desserts

Tiramisu

\$3.25 per person
\$35.00 per tray (serves 12)

Cheesecake

\$3.00 per person
Whole \$30.00

Cannoli

\$2.00 each

Chocolate Brownie \$1.00 each

Chocolate Chip Cookie \$.75 each

*Vegetarian

Menu Items by the pan serves 12 people. Includes homemade bread. Inquire about prices for larger groups. Mixed green salad \$ 1.25 per person

Ravioli with Meatsauce
ricotta filled pasta with meat sauce
\$5.50 per person

Canneloni
homemade pasta filled with mozzarella,
ricotti and ground beef
\$5.50 per person

Manicotti
homemade pasta filled with mozzarella
and ricotta cheese
\$5.50 per person

Baked Mostaccioli
baked with al sugo sauce and ricotti cheese
\$4.95 per person
Add vegetables and sunset sauce
\$5.75 per person

Lasagna
layered with ground beef, homemade noodles
baked with al sugo and mozzarella cheese
\$5.50 per person

Chicken Parmigiana
boneless breast lightly breaded and baked
with al sugo and mozzarella cheese
\$5.50 per person

Vegetable Medley
Fresh vegetables, steamed and tossed
with olive oil and garlic
\$3.75 per person

Ravioli Al Sugo
ricotta filled pasta with plain spaghetti sauce
\$5.50 per person

Stuffed Pasta Shells
homemade pasta filled with mozzarella
and ricotta cheese
\$5.50 per person

Tortellini with Meatsauce
egg noodles filled with meat and cheese
\$5.75 per person

Sausage and Bell Peppers
homemade mild italian sausage sauteed in
garlic and oil with bell peppers and onions
\$5.75 per person

Chicken Marsala
boneless breast sauteed in butter, marsala
wine sauce, and fresh mushrooms
\$6.25 per person

Eggplant Parmigiana
slices of eggplant layered and baked with tomato
sauce and mozzarella
\$4.95 per person

Petite Meatballs
our smallest meatballs simmered in our own
tomato sauce.
\$5.50 per person

* Pasta Al sugo \$3.90 per person (choose your pasta)

* Pasta Alfredo \$4.50 per person (choose your pasta)

* Sunset \$4.50 per person (choose your pasta)

Pasta with Meatsauce \$4.00 per person (choose your
pasta)

* Vegetarian

Fresh Fruit or Vegetable Platter

Small \$2.95 per person

Medium \$3.75 per person

Large \$4.55 per person

These Menus are designed for dine in only. If you would like a different combination, we will be happy to accommodate you.

Menu I

Mixed green salad or Minestrone*
Chicken Marsala
Fettuccinni Alfredo*
Eggplant Parmigiana*
Iced tea or soda
\$ 15.50

Menu IV

Mixed green salad or Minestrone*
Pasta Primavera*
Tortellini with Meatsauce
Chicken Marsala
Iced tea or soda
\$ 16.95

Menu II

Tricolored bowtie pasta salad (Zesty or creamy)*
Sausage and bell Peppers
Chicken parmigiana
Pasta Al Sugo (Choose your pasta)*
Iced tea or soda
\$ 15.95

Menu V

Mixed green salad or Minestrone*
Baked Lasagna
Chicken Marsala
Pasta Sunset* (choose your pasta)
Iced tea or soda
\$ 15.50

Menu III

Mushroom and Artichoke Salad*
Baked Lasagna
Chicken Cacciatore
Pasta Al sugo (choose your pasta)*
Iced tea or soda
\$ 15.50

Menu VI

Mixed green salad or Minestrone*
Farfalle Al Samone
Chicken Picatta
Manicotti*
Iced tea or soda
\$ 17.95

Pastas to choose from: Spaghetti, Mostaccioli, Linguini and
for Ravioli (filled with ricotta cheese) add \$ 1.00 per person

Available desserts to choose from: Tiramisu, cheesecake and Canoli

* Vegetarian

For service at our Restaurant add 20% gratuity, and
we will provide everything you need.