

## PESCE - FRESH FISH

All fresh fish dishes served with our house salad with house-made balsamic vinaigrette & fresh focaccia bread

Served with choice of:

Steamed vegetables or pasta pomodoro

### SALMONE CALABRESE

Fresh salmon with fresh tomato, basil, garlic & olive oil

Market  
Price

### SOLE PICATTA

Filet of sole sautéed with lemon & capers in a white wine sauce

Market  
Price

## DOLCE - DESSERTS

HALF TRAY (Serves 9-11) / FULL TRAY (Serves 18-20)

### TIRAMISU

Espresso dipped ladyfingers layered with whipped mascarpone-cream & cocoa powder

\$40 / \$80

### CHEESECAKE

\$40

### CANNOLI

\$2/ea

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Next Event or Staff Meeting~

Barolo Cafe delivers a First Class,  
Customized, Authentic Italian menu  
& experience to you and your  
guests! We can accommodate any  
event, small or large and offer both  
On & Off-Site Catering options.



**BAROLO**  
~CAFE~  
FINE ITALIAN CUISINE

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We Look Forward To  
Hosting Your Next Event!

**BAROLO**  
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FINE ITALIAN CUISINE  
CATERING MENU



## ANTIPASTI - APPETIZERS

BRUSCHETTA	HALF TRAY (Serves 6-8) \$50
Toasted crostini with fresh tomato, basil & garlic with olive oil	
MOZZARELLA CAPRESE	HALF TRAY \$50
Buffalo mozzarella with fresh roma tomatoes, basil & olive oil	
ANTIPASTO MISTO	HALF TRAY \$50
Platter of assorted appetizers	
SCAMPI AL VINO BIANCO	HALF TRAY \$50
Jumbo shrimp sautéed with lemon & garlic in a white wine sauce	

## INSALATA- SALADS

HOUSE SALAD	SMALL BOWL (Serves 6-8) \$26
Romaine & baby mixed greens, house-made balsamic vinaigrette	
INSALATA CESARE	SMALL BOWL \$32
Romaine with croutons & parmesan, creamy caesar dressing	
INSALATA ARUGULA CON NOCI	SMALL BOWL \$36
Arugula, walnuts & shaved parmesan, lemon vinaigrette	

## PASTA

All pasta dishes served with our house salad with house-made balsamic vinaigrette and focaccia bread

Select a pasta shape from the following choices:

Penne, Rigatoni, Corkscrew, Bowtie

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

POMODORO	\$55 / \$110
Tomato basil sauce	

## PASTA

ARRABIATTA	\$55 / \$110
Spicy tomato & garlic sauce	
VODKA SAUCE	\$60 / \$120
Light tomato & cream sauce, vodka (pink sauce)	
ALFREDO	\$70 / \$140
Creamy parmesan sauce	
ALFREDO w/CHICKEN	\$80 / \$160
PRIMAVERA	\$65 / \$130
Fresh vegetables in a fresh tomato basil sauce	
~ OR ~	
Fresh vegetables in a light tomato-cream sauce (pink sauce)	
PRIMAVERA w/CHICKEN	\$75 / \$150
BOLOGNESE	\$65 / \$130
Hearty meat sauce	
PESTO	\$70 / \$140
Creamy basil & parmesan sauce	
PESTO w/CHICKEN	\$80 / \$160
CARDINALE	\$80 / \$160
Creamy parmesan sauce with sun dried tomatoes & chicken	
SALSICCIA OR MEATBALLS	\$80 / \$160
Spicy Italian sausage & mushrooms in a tomato basil sauce	
~ OR ~	
House-made beef meatball in a tomato basil sauce	
SCAMPI FRA DIAVOLA	\$85 / \$170
Jumbo shrimp in a spicy tomato & garlic sauce	
SCAMPI CON FUNGHI ALLA VODKA	\$85 / \$170
Jumbo shrimp & mushrooms in a light tomato-cream sauce (pink sauce)	



## RAVIOLI & CLASSICS

All ravioli dishes served with our house salad with house-made balsamic vinaigrette and focaccia bread

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

RAVIOLI DI FORMAGGIO	\$65 / \$130
Cheese ravioli in a light tomato-cream sauce (pink sauce)	
LASAGNA AL FORNO	\$70 / \$140
Layers of pasta sheets with our hearty meat sauce, parmesan cheese & bechamel (white sauce), oven baked to perfection with melted mozzarella cheese	
MELANZANE PARMIGIANA	\$70 / \$140
Grilled eggplant layered with parmesan cheese & marinara sauce, oven baked to perfection with melted mozzarella cheese	

## POLLO - CHICKEN

All chicken dishes served with our house salad with house-made balsamic vinaigrette and fresh focaccia bread

Served with choice of:

Steamed vegetables or pasta pomodoro

HALF TRAY (Serves 6-8) / FULL TRAY (Serves 12-14)

POLLO PICATTA	\$82 / \$164
Chicken breast sautéed with lemon & capers in a white wine sauce	
POLLO MARSALA	\$82 / \$164
Chicken breast sautéed with mushrooms in a marsala wine sauce	
POLLO PARMIGIANA	\$82 / \$164
Breaded chicken breast, oven baked with melted mozzarella cheese & marinara sauce	
POLLO TRICOLORE	\$82 / \$164
Chicken breast sautéed with artichoke hearts, fresh tomatoes, & kalamata olives in a white wine sauce	