



CATERING

from us, to you

since 2013, volturno has been dedicated to serving from-scratch, artisanal dishes such as our multi-award winning, made-to order pizza, handmade pastas, and house-made cheeses. sourcing from over a dozen local farms, fishers, and foragers, we continuously strive to support our local community while bring you the most authentic napoli experience possible.

SALADS

	small	large
MIXED GREEN*	70	140
watermelon radish, red onion, aged pecorino toscano, lemon vinaigrette		
RUCOLA*	80	160
arugula, roasted beets, red onion, goat cheese, toasted hazelnut, sherry vinaigrette		
CEASAR*	70	140
romaine, shaved grana padano, house-made croutons, ceasar dressing		
PASTA PRIMAVERA	70	140
ziti, seasonal vegetables, provolone, olive oil, parsley		
TORCHIO PASATA SALAD	80	160
prosciutto di parma, mozzarella, tomato, arugula, lemon		
ORZO PASTA SALAD	80	160
prosciutto cotto, rainbow pepper, pea, ricotta salata, mint		

APPETIZERS

	small	large
CAPRESE SKEWERS*	70	140
mozzarella, pomodorini, extra virgin olive oil		
ARANCINI	70	140
risotto fritters with spinach, artichoke, grana padano, san marzano pomodoro		
BRUSCHETTA	70	140
ricotta, tomato, basil, balsamico, crostini, extra virgin olive oil		
POLPETTE	70	140
veal, pork and beef meatballs, san marzano pomodoro, basil, pecorino romano		
PATATE WITH GARLIC AIOLI*	70	140
crispy fingerling potato, truffle oil, grana padano		

APPETIZER PLATTERS

one size, serves 20 guests

PIATTO MISTO*	120
cured italian meats, house-made cheese, accompaniments, crostini	
SHRIMP COCKTAIL*	150
40 jumbo shrimp served with house-made cocktail sauce	

*small serves 10, large serves 20

ENTREES

served a la cart

	small	large
CHICKEN PARMESAN breaded & oven-baked chicken breasts with house-made mozzarella and san marzano pomodoro	100	200
CHICKEN MARSALA pan-seared chicken breasts sautéed in a mushroom marsala wine sauce	100	200
CHICKEN PICATTA chicken scallopine sauteed with vino bianco, lemon, & capers	100	200
BAKED HADDOCK* breaded & oven-baked haddock w/ butter, vino bianco, & lemon	120	240
SHORT RIB* 6 hour braised short rib, montepulciano demi glace	130	260
SPICY ITALIAN SAUSAGE* grilled with roasted red & green pepper, onion	100	200

HANDMADE PASTA

	small	large
RIGATONI BOLOGNESE* grass-fed veal, pork, & beef bolognese, pecorino romano	120	240
SHRIMP SCAMPI TORCHIO* vino bianco, lemon, tomato, house-made bread crumbs, parsley	130	260
CASARECCE ALFREDO* chicken, broccolini, vino bianco, lemon, crema	100	200
LASAGNA BIANCA spinach, ricotta, bechamel, grano padano, nutmeg	120	240
PENNE ALL'ARRABBIATA* san marzano tomato, chili flake, mozzarella, grana padano	80	160
RISOTTO* wild mushroom, grana padano, fresh herb, truffle oil	120	240
CHOICE* pasta shape of your choice. served with san marzano pomodoro or butter & cheese	70	140

*small serves 10, large serves 20

SIDES

one size, serves 10 guests

FOCACCIA	70
house-made, wood-oven-baked foccaccia	
BROCCOLINI	70
pickled fresnos, garlic, roasted red peppers, balsamic reduction extra-virgin olive oil	
ROASTED SEASONAL VEGETABLES	70
fresh herbs, extra-virgin olive oil	
MASHED POTATOES	70
fresh herbs, lemon	

DESSERT

one size, serves 20 guests

TIRAMISU	120
lady fingers, mascarpone, limoncello, cocoa powder	

ADDITIONAL ITEMS

HOLDING STANDS	10 ea
HOLDING STANDS, WATER BASIN, CHAFING FUEL, SERVING UTENSILS	15 per set

* menu and pricing subject to change seasonally *
** please inform volturno of any food allergies **