

FLAVIA'S CUCINA ROMANA

CATERING MENU

550 Cookman Ave, Asbury Park, NJ 07712 | 732.361.5080

All catering orders require at least 48 hours' notice.

Prices are listed as half / full trays unless otherwise noted.

Half tray feeds approx. 6-8 guests; full tray feeds approx. 9-12 guests.

ANTIPASTI & STARTERS

Polpette

meatballs, marinara, Parmigiano \$60 / \$110

Carciofi Fritti

crispy artichoke hearts, lemon vinaigrette \$60 / \$100

Arancini

rice balls, fontina, Calabrian chili aioli \$60 / \$110

Misto di Mozzarella

burrata, ciliegine, bocconcini, roasted peppers, tomatoes, long hots \$100

Tagliere Misto (antipasto board)

mixed cured meats, cheeses & marinated vegetables \$145

SALADS

Insalata di Cesare

lemon, anchovy, garlic, EVOO, pecorino, toasted breadcrumbs \$40 / \$80

Rucola

arugula, tomato, fennel, onion, capers, pecorino \$40 / \$80

PASTA

Rigatoni all'Arrabbiata (spicy)

Calabrian chili, spicy oil, garlic \$70 / \$140

Rigatoni al Ragù

Flavia's beef & pork ragù \$75 / \$150

Orecchiette, Sausage & Broccoli Rabe

spicy sausage, broccoli rabe, garlic, white wine sauce \$70 / \$140

Rigatoni al Pomodoro

San Marzano tomato sauce (add meatballs - priced per tray) \$50 / \$100

Sunday Supper Rigatoni

braised beef, sausage, ricotta \$100 / \$185

ENTRÉES

Pollo Scarpariello

chicken, sausage, peppers, au jus \$80 / \$160

Scaloppine di Pollo al Marsala

chicken, marsala wine sauce \$80 / \$160

Salmone in Crosta di Pinoli

pine nut-crusted salmon, lemon sauce \$125 / \$200

Cotoletta alla Milanese

veal Milanese \$125 / \$200

Parmigiana di Melanzane

eggplant Parmigiana \$60 / \$120

SIDES

Broccoli di Rapa

broccoli rabe \$55

Patate Arrosto

roasted fingerling potatoes \$55

Scarola e Fagioli Cannellini

escarole & white beans \$45

Patatine Fritte

torpedo fries \$45

See additional details on pg 2.

DESSERTS *(priced per event)*

Cannoli

Assorted Italian Cookies

Seasonal & Specialty Offerings Available Upon Request

WINES BY BELLVIEW WINERY *(priced per bottle)*

REDS

Solavita - stone fruit, vanilla 32

Cabernet Franc - rose petal, red pepper 43

San Marco - blackberry, purple plum, fennel 40

WHITES

Pinot Grigio - orange peel, honeydew 33

Chardonnay - apple, nutty, buttery 35

SPARKLING

Pét-Nat Rosé - bubbly, rose petals, strawberries 35

CATERING PARTY BUNDLE – \$500

(feeds approx. 10 guests)

Includes Catering Equipment Package. Choose one from each category:

Salad

Insalata di Cesare | Rucola

Pasta

Rigatoni Ragù | Orecchiette w/ Sausage & Broccoli Rabe | Rigatoni Pomodoro

Entrée

Chicken Scarpariello | Veal Milanese | Salmon | Eggplant Parmigiana

Dessert

Cannoli | Assorted Italian Cookies | Inquire about other dessert options

EQUIPMENT & STAFFING

Catering Equipment Package - priced per event. Includes disposable chafers, sternos, serving utensils, plates, cutlery, and napkins.

On-site Staff (servers/cooks) - hourly rates based on event details.

Ready to order or have questions?

Complete our catering inquiry form and our team will get back to you within 24 hours.

[Submit Catering Inquiry](#)