

FARFALLE AMMIANO

homemade bowtie pasta with shrimp, scallops, and salmon in a lobster based pomodoro sauce Half Tray 65.00 Full Tray 130.00

BUCATINI AMATRIGIANA

homemade bucatini with guanciale and onions in a light chili flake pomodoro sauce Half Tray 52.00 Full Tray 89.00

FIOCHETTI

homemade beggars purses stuffed with pear and asiago cheese in a walnut cream sauce Half Tray 69.00 Full Tray 120.00

GAGIO E PEPE

homemade chitarra with fresh ground pepper and pecorino romano Half Tray 52.00 Full Tray 75.00

PESCE

FISH AND SEAFOOD

ALMOND CRUSTED SALMON

served with a raspberry glaze

FRUTTI DI MARE

shrimp, scallops, calamari, and mussels in a marinara broth or salad style with oil and lemon

MUSSELS MARINARA

in bianco or fra diavolo

POTATO ENCRUSTED CHILEAN SEA BASS

in a citrus vodka sauce

SHRIMP SALAD

in garlic and oil

SHRIMP FRANCESE/CRABMEAT STUFFED

in a lemon white wine sauce

SHRIMP E SCALLOP SCAMPI

in a white wine sauce with garlic and butter

SOLE FRANCESE/MILANESE/CRABMEAT STUFFED

in a lemon white wine/lightly fried

TILAPIA FRANCESE/MILANESE

in a lemon white wine/lightly fried

MAHI MAHI/SALMON/TUNA

selection prepared to order

All Fish and Seafood are Market Price

POLLO E VITELLO

CHICKEN AND VEAL

BONE-IN CHICKEN

Half Tray 70.00 Full Tray 140.00

BONELESS CHICKEN

Half Tray 75.00 Full Tray 130.00

VEAL

Half Tray 98.95 Full Tray 170.00

MICHELE

artichoke hearts & roasted peppers in a light butter and wine sauce

BALSAMICO

breasts on the bone, baked in balsamic vinegar

CACCIATORE

olives, tomatoes, onions, mushrooms, carrots

PIEMONTESE

asparagus, prosciutto, melted fontina in a pinot grigio sauce

CORDON BLEU

stuffed with ham & swiss in a veloute cream sauce

DI GIAMBOTTA

hot & sweet peppers, sausage & potatoes in a white wine sauce

AL LIMONE

(francese) lemon & white wine butter sauce

RIPIENO

stuffed with prosciutto & provolone marinara sauce

MARSALA

fresh mushrooms & onions in a marsala wine sauce

PUGLIESE

fresh mozzarella & sundried tomatoes in a rosemary thyme cream sauce

MILANESE

lightly breaded with seasoned italian bread crumbs

MURPHY

hot & sweet peppers & potatoes in a sherry demi-glaze

PARMIGIANA

mozzarella in a marinara sauce

PICGATA

capers, lemon & butter

ROSSINI

layered with prosciutto & mozzarella in a light tomato wine sauce

SALTIMBOCCA

layered with prosciutto, spinach & mozzarella in a sherry demi-glaze

SORRENTINO

layered with prosciutto, eggplant, mushrooms & mozzarella

VALDOSTANO

stuffed with prosciutto & mozzarella in a marsala wine sauce

CONTORNI

SIDE DISHES & VEGETABLES

PEPPERONI ARROSTO ROASTED PEPPERS Half Tray 42.00 Full Tray 79.00

BROCCOLI GARLIC & OIL Half Tray 38.00 Full Tray 58.00

BROCCOLI RABE GARLIC & OIL Half Tray 52.00 Full Tray 83.00

CAVOLFIORE PASSATI IN PADELLA (SAUTEED CAULIFLOWER) Half Tray 38.00 Full Tray 58.00

EGGPLANT PARMIGIANA (SHALLOW) Half Tray 42.00 Full Tray 63.00

EGGPLANT ROLLATINE 3.00 Each

ESCAROLE AND CANNELINI BEANS Half Tray 32.00 Full Tray 58.00

SPINAGI PASSATI IN PADELLA (SPINACH GARLIC & OIL) Half Tray 32.00 Full Tray 58.00

FAGGIOLI ALLA UCCELETTO (CANNELLINI E.V.O.O) Half Tray 26.00 Full Tray 48.00

VEGETALI GRIGLIATI (MIXED GRILLED VEGGIES) Half Tray 53.00 Full Tray 79.00

ROSEMARY POTATOES & ONIONS Half Tray 32.00 Full Tray 58.00

GRILLED ASPARAGUS Half Tray 42.00 Full Tray 69.00

STRING BEANS ALLA POMODORO Half Tray 37.00 Full Tray 63.00

STRING BEANS ALMONDINE Half Tray 42.00 Full Tray 69.00

SALSICCIE E PEPPERS

mixed hot & sweet sausage with hot & sweet peppers & potatoes in white wine/red sauce Half Tray 47.00 Full Tray 84.00



SOLO TRATTORIA

Catering Menu

7 South Street • Freehold, NJ 07728 •
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SOLO TRATTORIA CATERING

Solo Trattoria Catering is a full service caterer with an experienced staff of servers and bartenders. Our servers are available for both set-up and clean up to ensure the event runs as smoothly as possible.

This menu is customizable. We will provide any special touches or accommodations that you may request, including dishes and ingredients that are not presented on this menu.

ASSAGGINI HORS D'OEUVRE

WHITE TRUFFLE POTATO CROQUETTES 2.25

ANTIPASTO SKEWERS 2.75

MINI GRAB CAKES 2.75

SCALLOPS WRAPPED WITH BACON 2.75

CRABMEAT STUFFED MUSHROOMS 1.75

BROCCOLI RABE STUFFED MUSHROOMS 1.50

PROSCIUTTO E MELONE SKEWERS 2.00

COCKTAIL VEAL MEATBALLS 1.50

BRUSCHETTA 1.25

ASPARAGUS RISOTTO BALLS 2.25

MINI RICE BALLS 2.25

CROSTINI ARUGULA PESTO E GORGONZOLA 2.50

Minimums Apply to Most

ANTIPASTI APPETIZERS AND PLATTERS

ANTIPASTO

genoa salami, pepperoni, prosciutto di parma, sweet & hot soppressata, assorted Italian cheeses, artichoke hearts with stem, marinated mushrooms, roasted peppers, sun-dried tomatoes and assorted olives
Small 48.00 Medium 74.00. Large. 130.00

EGGPLANT ROLLATINI

stuffed with ricotta, mozzarella and herbs Small 55.00 Large 75.00

BRUSCHETTA

tomato bruschetta self-assembly 1.00

CHEESE BOARD

(serves 20-25)

an assortment of selected cheeses accompanied with assorted crackers. Garnished and served on an oak cutting board with cheese knife (\$20 oak board and knife deposit required) 90

SALUMI E FORMAGGI

Select 4 meats:

imported boiled ham, sweet or hot soppressata, imported hot or sweet capicollo, salamino, prosciutto di parma and mixed olives accompanied with 3 cheeses of your choosing 8.00 per person (10 person minimum)

FOCACCIA

freshly baked focaccia bread, fresh mozzarella, prosciutto and roasted peppers
Small 59.00 Large 96.00

CAPRESE

fresh mozzarella, tomatoes, basil and e.v.o.o (\$10 for roasted peppers, cucumbers or sundered tomatoes)
Small 42.00 Medium 70.00. Large 90.00

GRILLED VEGETABLES

seasoned asparagus, eggplant, red peppers, yellow peppers, yellow squash and zucchini marinated in a light balsamic vinaigrette
Small 38.00 Medium 53.00 Large 74.00

SANDWICHES

pane toscano 9" round herbed bread stuffed with your choice of proteins, cheeses and vegetables 8 Slices Priced Accordingly

SHRIMP COCKTAIL

u-12 shrimp garnished with lemon wedges and cocktail sauce

POLPETTE

homemade meatballs/homemade veal meatballs
Small 1.50/1.95 Medium 1.75/2.25 Large 2.00/2.75

INSALATE SALADS

ARUGULA

fresh arugula with homemade roasted peppers, fresh mozzarella, grapes, served with our homemade balsamic vinaigrette on the side
Half Tray (Shallow) 40.00 Half Tray 55.00 Full Tray 73.00

GESARINA

mixed greens with cherry tomatoes, gorgonzola, pine nuts, roasted garlic, served with our homemade balsamic vinaigrette on the side
Half Tray (Shallow) 25.00. Half Tray 40.00 Full Tray 73.00

ALLA GRECA

mixed greens with seasonal grilled vegetables, feta cheese, calamari olives, served with our homemade balsamic vinaigrette on the side
Half Tray (Shallow) 25.00 Half Tray 40.00. Full Tray 70.00

ALLA GJ

mixed greens with grilled pears, figs, prosciutto, served with our homemade balsamic vinaigrette on the side (seasonal)
Half Tray (Shallow) 38.00 Half Tray 55.00. Full Tray 95.00

CAPRINA

mixed greens with goat cheese, fresh strawberries, pignoli nuts, red onion, served with our homemade balsamic vinaigrette on side
Half Tray (Shallow) 30.00 Half Tray 55.00. Full Tray 95.00

TOSSED SALAD

romaine lettuce topped with cucumbers, cherry tomatoes, red onion, served with our homemade balsamic vinaigrette on the side
Half Tray (Shallow) 29.00 Half Tray 39.00. Full Tray 55.00

CLASSIC CAESAR SALAD

romaine lettuce topped with pesto croutons, freshly grated parmesan cheese, served with our homemade caesar dressing on the side/with chicken/(shrimp market price)
Half Tray (Shallow) 20.00/43.00 Half Tray 28.00/55.00 Full Tray 75.00/95.00

PASTA

BAKED PENNE

homemade penne baked with bolognese, peas, and cream
Half Tray 55.00 Full Tray 99.00

ORECHIETTE BROCCOLI RABE E SALSICCIE

homemade orecchiette, fennel sausage, broccoli rabe
Half Tray 56.00 Full Tray 99.00

CAVATELLI PESTO E GAMBERI

homemade cavatelli with pesto and shrimp
Half Tray 65.00 Full Tray 110.00

LINGUINE FRUTTI DI MARE

homemade linguine with mussels, clams, calamari, and shrimp
Half Tray 75.00 Full Tray 140.00

LINGUINE ALLA VONGOLE

homemade linguine with clams, e.v.o.o, and parsley (white or red)
Half Tray 48.00 86.00

GNOCCHI SARDI AL' GORGONZOLA

homemade oven baked potato gnocchi in a gorgonzola cream sauce
Half Tray 62.00 Full Tray 92.00

PENNE SOLITO

homemade penne with spinach, portobello, garlic, e.v.o.o, and parmigiano
Half Tray 48.00 Full Tray 79.00

GEMELLI

homemade gemelli with asparagus and cherry tomatoes
Half Tray 42.00 Full Tray 74.00

GEMELLI SICILIANA

homemade gemelli with diced eggplant, plum tomatoes, and fresh mozzarella
Half Tray 48.00 Full Tray 74.00

LASAGNA

traditional Emiliane recipe, bolognese, and béchamel
Half Tray 65.00 Full Tray 130.00

RIGATONICI ALLA MELANZANE

homemade rigatoni with plum tomatoes, eggplant, and fresh mozzarella
Half Tray 48.00 Full Tray 83.00

SPAGHETTI ALLA TONNO

homemade spaghetti with preserved tuna, filetto di pomodoro
Half Tray 48.00 Full Tray 86.00

PAPPARDALE AMALFI

homemade pappardale with shrimp, tomatoes, portobello, and fresh herbs in a lemon cream sauce
Half Tray 58.00 Full Tray 98.00

RIGATONI SALSICCIE E PEPERONCINO

homemade rigatoni with salumeria biellese sausage and chili flakes
Half Tray 42.00 Full Tray 79.00

PENNE ESCAROLE E SALSICCIE

homemade penne with escarole, cannellini beans, sausage, garlic and e.v.o.o
Half Tray 42.00 Full Tray 69.00

ORRECHIETTE BROCCOLI RABE E GAMBERI

homemade orecchiette with broccoli rabe and shrimp
Half Tray 63.00 Full Tray 110.00

FARFALLE ALLA PESTO DI NOCI

homemade bowtie pasta in a walnut pesto sauce
Half Tray 42.00 Full Tray 79.00

PENNE ALLA VODKA

homemade penne in a vodka sauce with prosciutto/with shrimp
Half Tray 55.00/60.00 Full Tray 75.00/100.00

RIGATONI FILETTO DI POMODORO

homemade rigatoni with plum tomatoes, prosciutto, basil, garlic, and onion
Half Tray 49.00 Full Tray 75.00

RIGATONICI ALLA BOLOGNESE

homemade rigatoni in our famous meat sauce
Half Tray 55.00 Full Tray 89.00