



# CATERING MENU



PI-CHO-KI



**PICCIOCCHI'S PASTA • 570-319-5167**  
100 Old Lackawanna Trail - Unit 6 Clarks Summit, PA 18411

Half Steam Tray  
6-10 portions

Full Steam Tray  
12-20 portions

## BAKED DISHES

### CLASSIC MEAT LASAGNA

Homemade lasagna sheets, angus beef meat sauce with San Marzano DOP tomatoes, handmade bechamel cream sauce, fresh mozzarella, fresh grated Parmigiano Reggiano DOP cheese

\$ 60

\$ 100

### BASIL PESTO LASAGNA

Homemade lasagna sheets, our famous Basil Pesto Genovese, handmade bechamel cream sauce, fresh mozzarella, fresh grated Grana Padano DOP cheese

\$ 60

\$ 100

### FOUR CHEESE LASAGNA

Homemade lasagna sheets, Our Special blend four cheese sauce, handmade bechamel cream sauce, fresh mozzarella, fresh grated Grana Padano DOP cheese

\$ 60

\$ 100

### BAKED ZITI *GLUTEN FREE also available*

Our homemade pasta, your choice of sauce, handmade bechamel cream sauce, fresh mozzarella, fresh grated Parmigiano Reggiano DOP cheese

\$ 50

\$ 90

Tomato Sauce, Meat Sauce or Pesto

### EGGPLANT PARMESAN

Hand sliced eggplant, battered and pan fried, layered with our classic tomato sauce, fresh mozzarella, fresh grated Parmigiano Reggiano DOP cheese

\$ 50

\$ 90

### EGGPLANT ROLLATINI

Hand sliced eggplant, breaded and pan fried, filled and rolled with Ricotta, mozzarella, Grana Padano DOP cheese and fresh basil, then baked with classic tomato sauce

\$ 50

\$ 90

### MANICOTTI

Unique family recipe of creamy burrata filled manicotti, layered and baked into casserole style dish with fresh mozzarella, Parmigiano Reggiano DOP, handmade bechamel cream sauce and our classic tomato sauce

\$ 55

\$ 95

## MEAT, CHICKEN & SIDE DISHES

### CHICKEN PARMESAN

Boneless chicken breast hand sliced and breaded with breadcrumbs and Grana Padano DOP baked with our classic tomato sauce and imported Italian mozzarella di bufala DOP

\$ 50

\$ 90

(6 cutlets)

(12 cutlets)

### CHICKEN CUTLETS

Boneless chicken breast hand sliced and breaded with breadcrumbs, Grana Padano DOP and Italian oregano

\$ 35

\$ 65

(6 cutlets)

(12 cutlets)

### SCALOPPINA DI POLLO

Flour battered and pan seared lemon chicken

\$ 35 (6 pieces)

\$ 60 (12 pieces)

### GRILLED CHICKEN *GF*

\$ 25 (8 pieces)

\$ 40 (16 pieces)

### GRILLED SHRIMP \* *GF*

\$ 40 (30 shrimp)

\$ 60 (50 shrimp)

### ROASTED CHICKEN *GF*

Roasted Chicken thighs

\$ 40

\$ 70

(8 pieces)

(16 pieces)

### ROASTED SEASONAL VEGETABLES *GF*

\$ 20

\$ 40

### ROASTED POTATOES *GF*

Idaho potatoes roasted with garlic & fresh rosemary

\$ 20

\$ 40

### MEATBALLS IN TOMATO SAUCE

Hand rolled Angus beef meatballs tossed with our classic tomato sauce  
Available in any quantity

\$ 30

\$ 80

(30 meatballs)

(80 meatballs)

## PASTA DISHES

### PASTA OF CHOICE WITH: *GLUTEN FREE also available*

• Garlic & Oil, Tomato or Spicy Tomato

\$ 40

\$ 75

• Meat Sauce, Four Cheese, Rose Blush or Walnut Cream

\$ 45

\$ 80

• Pesto, Portofino or Porcini Mushroom

\$ 50

\$ 90

### RAVIOLI/GNOCCHI/TORTELLINI/CAPPELLETTI WITH:

• Garlic & oil, Tomato or Spicy Tomato

\$ 45

\$ 80

• Meat Sauce, Four Cheese, Rose Blush or Walnut Cream

\$ 48

\$ 85

• Pesto, Portofino or Porcini Mushroom

\$ 50

\$ 90

## SEAFOOD DISHES

### FRUTTI DI MARE \* *pasta can be substituted for another pasta shape*

Homemade bucatini pasta with a seafood melody of clams, mussels, shrimp and scallops sauteed in our garlic white wine sauce with San Marzano DOP tomatoes and Olive Taggiasche

\$ 80

\$ 150

### SALMONE \* *pasta can be substituted for another pasta shape*

Smoked Salmon in Brandy Cream Sauce with homemade pappardelle pasta

\$ 70

\$ 130

### GAMBERI \* *pasta can be substituted for another pasta shape*

Homemade bucatini pasta sauteed with fresh shrimp in our garlic white wine sauce

\$ 70

\$ 130

Vegetarian | *GF* Gluten free | \* Contains fish or shellfish | \*\* Add ons available: grilled chicken, grilled shrimp, grilled eggplant, prosciutto Crudo di Parma | \*\*\* Ham can be substituted with Grilled Chicken, grilled shrimp, grilled eggplant or Tuna

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## SALADS

	Half Steam Tray 6-10 portions	Full Steam Tray 12-20 portions
<b>HOUSE SALAD **</b> 🌿 GF Organic mixed greens, fresh mozzarella, cherry tomatoes and Italian Castelvetrano green olives served with our house balsamic vinaigrette	\$ 25	\$ 40
<b>CAPRESE SALAD **</b> 🌿 GF Organic mixed greens, imported Italian mozzarella di Bufala DOP, cherry tomatoes and fresh basil served with our house balsamic vinaigrette	\$ 40	\$ 80
<b>GRIGLIATA SALAD</b> <i>Vegetarian option available</i> GF Organic spring mix, grilled: chicken, eggplant, artichoke hearts, red onions, cherry tomatoes, Italian Castelvetrano green olives, ricotta salata served with our house balsamic vinaigrette   <i>grilled zucchini can substitute chicken for vegetarian option</i>	\$ 35	\$ 65
<b>BOSCHI SALAD</b> 🌿 GF Organic Spring mix, Italian trio of mushrooms, grilled eggplant, aged goat cheese, Italian taggiasche olives with truffle oil vinaigrette	\$ 35	\$ 65
<b>TERRA SALAD</b> GF Fresh spinach, grilled chicken, sundried tomatoes, cucumbers, red onions, Ricotta salata with fig balsamic vinaigrette	\$ 35	\$ 65
<b>CHEF SALAD</b> GF Organic spring mix, tuna, grilled shrimp, cherry tomatoes, fresh mozzarella, Italian taggiasche olives with lemon vinaigrette	\$ 40	\$ 80
<b>GIARDINO SALAD</b> 🌿 GF Organic spring mix, tomatoes, cucumbers, carrots, red onions, American cheese with creamy Italian vinaigrette	\$ 25	\$ 40
<b>INSALATA RUSSA</b> 🌿 GF Italian style potato salad. boiled and riced Idaho potatoes, hard boiled eggs, peas, carrots, pickles and handmade mayonnaise	\$ 25	\$ 50
<b>MACARONI SALAD ***</b> <i>Vegetarian option available</i> Homemade mini creste di gallo pasta tossed with homemade mayonnaise, hard boiled eggs, Italian Prosciutto ham DOP and fresh vegetables	\$ 25	\$ 45
<b>PASTA SALAD ***</b> Homemade mixed pastas tossed with Italian Prosciutto ham DOP, fresh mozzarella, cherry tomatoes and olives	\$ 25	\$ 45

## PLATTERS

<b>ANTIPASTO PLATTER</b> GF Italian Style Charcuterie board with assorted Italian imported: cold cuts, cheeses, olives and marinated vegetables	\$ 50 12" platter	\$ 80 16" platter
<b>BRUSCHETTA PLATTER</b> 🌿 Homemade bread sliced and topped with our tomato bruschetta topping	\$ 30 12" platter	\$ 50 16" platter
<b>SHRIMP COCKTAIL</b> GF Fresh shrimp platter with served with our salsa rosa dipping sauce	\$ 40 12" platter - (30 shrimp)	\$ 60 16" platter - (50 shrimp)
<b>CHEESE PLATTER</b> 🌿 Imported Italian cheese platter with fig jam and fennel taralli braided breadsticks	\$ 50 12" platter	\$ 80 16" platter
<b>PANINO PLATTER</b> Assorted sandwich platter prepared with our daily baked homemade bread	\$ 40 12" platter	\$ 80 16" platter

## BAKERY

<b>FOCACCIA GENOVESE</b> 🌿 <i>Available plain</i> Authentic Genovese recipe! Fresh baked focaccia bread with onions	\$ 18	\$ 36
<b>FOCACCIA PLATTER</b> 🌿 Focaccia with assorted toppings (plain, onions, olives, grilled vegetables, etc...)	\$ 18	\$ 36
<b>PIZZATA</b> 🌿 Focaccia bread topped with San Marzano DOP tomatoes, Imported Italian mozzarella di Bufala DOP and locally sourced fresh basil	\$ 25	\$ 50

## DESSERTS

<b>CLASSIC TIRAMISU</b> Classic Italian dessert. Espresso soaked ladyfinger cookies layered with mascarpone cream and cocoa powder	\$ 40	\$ 80
<b>STRAWBERRY, LEMON OR MIXED BERRIES TIRAMISU</b> Pureed fresh fruit, layered with mascarpone cream and fresh fruit	\$ 40	\$ 80
<b>FRESH SEASONAL FRUIT PLATTER</b> GF	\$ 30	\$ 55
<b>HOMEMADE COOKIES</b>	(per dozen) \$ 12	