

CUCINA FRESCA

C A T E R I S E R V I C

MENU
78 W. LANCASTER AVENUE, DOWNINGTOWN, PA 19355

WE KINDLY REQUEST 48 HOURS FOR ALL CATERING ORDERS

610.873.5544

ANTHONYSCUCINAFRESCA.COM

APPETIZERS

Small serves up to 12 • Large serves up to 24

DANILO'S TASTING BOARD - SM. \$90 LG. \$150

Gorgonzola, sharp provolone, prosciutto di parma, roasted red peppers, kalamata olives, grapes, and honey with italian crostini

GRILLED VEGETABLES - SM. \$60 LG. \$95

Grilled zucchini, kalamata olives, grilled asparagus, artichoke hearts, roasted red peppers, marinate mushrooms, eggplant

SEASONAL FRUIT - SM. \$45 LG. \$70

Assorted seasonal fruit arranged on a tray

CRUDITES - SM. \$45 LG. \$80

Celery, cucumber. cherry tomatoes, cauliflower, carrots, and broccoli served with homemade ranch dressing

ITALIAN TRAY - SM. \$60 LG. \$90

Pepper ham. capico!a. genoa salami. provolone cheese served with delicious crostini bread

ANTHONY'S CAPRESE SKEWER - SM. \$50 LG. \$80

Beautiful cherry tomatos, homemade fresh mozzarella, basil topped with pesto and a balsamic glaze

BRUSCHETTA - SM. \$45 LG. \$70

Homemade mozz.arella, fresh tomato, gar1ic, basil, olive oll and prosciutto served with crostini bread

MEATBALLS - SM. \$70 LG. \$110

Homemade Italian meatballs topped with our tomato sauce

STUFFED FIGS - SM. \$50 LG. \$90

Our dry figs stuffed with creamy mascarpone cheese and walnuts, served with prosciutto di parma

ANTHONYS EGGPLANT - SM. \$45 LG. \$80

Sliced and baked eggplant topped with marinara sauce, basil, romano cheese, fresh mozzarella and olive oil

CRAB STUFFED MUSHROOMS - SM. \$70 LG. \$130

Local mushooms stuffed wilh crab imperial

STUFFED JUMBO SHRIMP - SM. \$90 LG. \$180

Jumbo shrimp stuffed with crab imperial and wrapped in bacon

MINI CRAB CAKES - SM. \$90 LG. \$180

Lumb crabmeat mixed with sauted onions, red bell peppers and our house blend of flavors seared to a golden brown

CLAMS AND MUSSELS MIX - SM. \$50 LG. \$95

Clams and mussels served in a spicy marinara sauce or a delicious white wine sauce, topped with homemade crostini bread

ARANCINI - SM. \$80 LG. \$160

Italian rice balls that are stuffed, coated with breadcrumbs and deep-fried

COCKTAIL SHRIMP - SM. \$95 LG. \$190

Perfectly cooked jumbo shrimp accompanied with sauce

WINGS - SM. \$42.95 LG. \$79.95

50 wings in a small order, 100 wings in a large order. A combination of flats and drumettes

SALADS

ADD CHICKEN TO ANY SALAD - SM. \$15 LG. \$20

ANTIPASTO - SM. \$50 LG. \$90

Fresh mozzarella, prosciutto, gorgonzola, roasted red peppers, pears, grapes, and glazed mushrooms served over spring mix with balsamic glaze dressing

CAPRESE - SM. \$40 LG. \$80

Buffalo mozzarella, tomatoes, kalamata olives, and a fusion of pesto and olive oil served over greens with our balsamic glazed dressing

PEAR - SM. \$50 LG. \$90

Sliced pears marinated in a cinnamon sauce with gorgonzola and walnut, served over mixed greens with homemade vinaigrette

ANTHONY'S SIGNATURE - SM. \$90 LG. \$180

Fresh strawberies, grapes, sliced almonds, goat cheese, and grilled salmon served over romaine lettuce, drizzled with honey and balsamic vinaigrette

ORANGE - SM. \$50 LG. \$80

Sweet orange, fennel, gorgonzola, craisins, and toasted sliced almonds served over a bed of baby spinach and spring mix with balsamic mustard dressing

MANGO - SM. \$50 LG. \$80

Fresh mango, gorgonzola, radish, pecans, and sun-dried cranberries served over arugula with strawberry dressing

HARVEST - SM. \$50 LG. \$80

Apple craisins, gorgonzola, and roasted pecans served over spring mix with raspberry vinaigrette dressing

TRADITIONAL CAESAR - SM. \$40 LG. \$75

Romaine lettuce, shaved parmesan cheese, croutons, homemade Caesar dressing

GARDEN - SM. \$40 LG. \$60

House green mix, cherry tomatoes, cucumber, green peppers

PASTAS

CUSTOM PASTA - HALF \$50 FULL \$85

Select a pasta: Linguine, penne, fettuccine, radiatore Select a sauce: Rose, Alfredo , Marinara, Vodka

MEAT LASAGNA - HALF \$65 FULL \$110

Lasagna noodles layered with beef, mozzarella, ricotta, and parmesan in a sauce with a touch of nutmeg, marinara, and panna

STUFFED SHELLS - HALF \$50 FULL \$85

Filled with mozzarella, ricotta and parmesan cheese choose from blush, marinara or alfredo sauce

BAKED ZITI - HALF \$65 FULL \$110

Ziti layered with our homemade red sauce, ricotta, mozzarella, and parmesan cheese

CHEESE RAVIOLI - HALF \$65 FULL \$120

Stuffed with mozzarella and ricotta cheese. Choose from blush, marinara, or alfredo sauce

LINGUINE ARRABIATA - HALF \$65 FULL \$110

Spicy arrabiata tomato sauce topped with fresh basil and parmesan cheese

SPINACH & RICOTTA RAVIOLI HALF \$65 FULL \$120

Served with marinara sauce

PUMPKIN RAVIOLI - HALF \$65 FULL \$120

Served with truffle cream sauce

PEAR RAVIOLI - HALF \$65 FULL \$120

Served with butter and sage sauce

CHORIZO RAVIOLI - HALF \$65 FULL \$120

Served with a smoked roasted red pepper creamsauce

PENNE BOLOGNESE - HALF \$50 FULL \$100

our homemademeat sauce chopped basil and parmesan cheese

PENNE CHICKEN CARBONARA

HALF \$75 FULL \$145

homemade penne pasta, grilled chicken, egg yolk and parmesan cheese

FNTRFFS

PARMIGIANA

VEAL - HALF \$80 FULL \$160

CHICKEN - HALF \$60 FULL \$120

Served with marinara sauce

SALTIMBOCA

VEAL - HALF \$80 FULL \$160

CHICKEN - HALF \$70 FULL \$140

Chicken or veal sauteed with olive oil in a lemon butter white wine sauce, topped with prosciutto di parma, fresh mozzarella with sauteed baby spinach

MARSALA

VEAL - HALF \$80 FULL \$160

CHICKEN - HALF \$70 FULL \$140

Our version sauteed in a mushroom marsala wine sauce

PICATTA

VEAL - HALF \$80 FULL \$160

CHICKEN - HALF \$70 FULL \$140

Our version, sauteed in a white wine lemon butter sauce with capers

CACCIATORE

VEAL - HALF \$80 FULL \$160

CHICKEN - HALF \$70 FULL \$130

Local mushrooms, onions, roasted red peppers, fresh san marsano tomatos and white wine

EGGPLANT PARMIGIANA

HALF \$65 FULL \$120

Homemade fresh mozzarella and tomato sauce

ANTHONYS VEAL - HALF \$90 FULL \$170

Slice veal, sauteed with shrimp and olive oil in a rose sauce over homemade linguine, topped with asparagus

VEAL GIOCONDA - HALF \$80 FULL \$160

Veal tips sauteed with mushrooms and goat cheese in a rose sauce served over linguine

SAUSAGE PEPPERS & ONIONS

HALF \$50 FULL \$90

Grilled italian sweet sausage, roasted red peppers and onions

HOT ROAST BEEF - HALF \$60 FULL \$120

ROAST PORK - HALF \$55 FULL \$110

Slow cooked roast pork loin

Half serves up to 12 • Full serves up to 24

SEAFOOD

SHRIMP & CRAB LEMON AND PEPPER LINGUINE HALF \$80 FULL \$160

Shrimp, crab meat, asparagus, and cherry tomatoes, in a lemon butter and white wine sauce, served over lemon pepper pasta

LINGUINE WITH CLAMS

HALF \$55 FULL \$130

an assortment of whole & chopped littleneck clams, served over linguine in a white wine sauce or marinara sauce

LINGUINE WITH MUSSEL

HALF \$60 FULL \$120

An assortment of mussels, served over linguine in a whitewine sauce or a marinara sauce

SHRIMP SCAMPI

HALF \$70 FULL \$130

Shrimp sauteed in a lemon butter and garlic sauce over linguine

FRUTTI DI MARE

HALF \$80 FULL \$160

Clams, mussels, shrimp and calamari in a spicy marinara sauce served over linguine

SEAFOOD RISOTTO

HALF \$80 FULL \$160

Creamy arborio rice with clams, mussels, calamari and shrimp and parmesan sauce

PENNE VODKA WITH SHRIMP

HALF \$65 FULL \$120

Shrimp sauteed in vodka sauce with bacon served over penne pasta

LOBSTER AND CRAB MEAT RAVIOLI

HALF \$65 FULL \$120

Served with rose sauce

SAN REMO SALMON

HALF \$95 FULL \$170

Baked atlantic salmon with fresh mussels, clams and shrimp seved in a spicy marinara sauce

SICILIAN SALMON

HALF \$85 FULL \$160

Atlantic salmon baked to perfection in a garlic olive oil sauce

SIDES

SAUTEED SPINACH - HALF \$35 FULL \$65

BRUSSEL SPROUTS - HALF \$35 FULL \$65

MASHED POTATOES - HALF \$35 FULL \$65

ROASTED POTATOES - HALF \$35 FULL \$65

GRILLED ASPARAGUS - HALF \$40 FULL \$75

ROASTED RED PEPPER - HALF \$40 FULL \$70

GRILLED VEGETABLES - HALF \$35 FULL \$75

ITALIAN LONG HOTS - HALF \$50 FULL \$90

BROCCOLI RABE - HALF \$50 FULL \$90

SANDWICHES

HOT SANDWICHES - SM. \$55 LG. \$90 *Small - 6 options, Large - 9 options*

HOAGIE TRAY - SM. \$55 LG. \$90

Small - 6 options, Large - 9 options

CHILDREN

CHICKEN FINGERS & FRIES - SM. \$55 LG. \$90

MAC & CHEESE - SM. \$55 LG. \$90

DESSERTS

CANNOLIS - SM. \$50 LG. \$90

Mix of chocolate cover and plain cannolis

ASSORTED DESSERTS - SM. \$55 LG. \$100

A mix of chocolate cannolis, plain cannolis, and tiramisu

COOKIES AND BROWNIES - SM. \$40 LG. \$80

Assorted cookies and brownies

HOMEMADE TIRAMISU - SM. \$60 LG. \$110

Elegant and rich dessert made with ladyfinger cookies, espresso, mascarpone cheese and marsala wine topped with cocoa powder



CATERING FOR ALL SPECIAL EVENTS

We believe in providing our customers with the best service possible from the moment you place your order until the food is set up for you by our professional and courteous staff. Whether you are planning a small business meeting or a large party, Anthony's Cucina Fresca is the perfect choice for any event.

PLACE YOUR ORDER TODAY!



Corporate

For your next corporate event, choose Anthony's. Our delicious menu is matched only by our exceptional service. We cater to all corporate groups and our only goal will be delivering a fantastic experience for your company.



Weddings

Make your dream wedding an unforgettable experience with premier wedding catering from Anthony's Cucina Fresca. Let us take the daunting task of feeding your guests so you can focus on your big day!



Occasions

We are happy to cater your family event, whether it's a big birthday, bat-mitzvah, family renuion, or holiday dinner. Our authentic italian cuisine and quality service is sure to highlight your gathering of friends or family.

We kindly request 48 hours for all catering orders. Chafing dish rentals provided at \$15 each.

