

Appetizers

half full

Calamari Fritti	50	95
lightly dusted with Neapolitan caputo flour (double zero), fried and tossed with salt and pepper, garnished with Italian parsley		
Calamari Arrabbiata	60	110
sautéed calamari, tomato sauce, spicy red and green peppers		
Antipasto Board.....	80	150
prosciutto, salami calabrese, dry sausage, roasted peppers, fresh mozzarella, Parmesan cheese and cured olives		
Bruschetta Trio	45	80
oven roasted tomatoes fresh mozzarella and basil, whipped ricotta and pesto, eggplant caponata		
Eggplant Involтини	75	140
stuffed eggplant, ricotta and herb filled, tomato sauce and mozzarella		
Wood-Fired Wings	35	65
kitchenetta style: lemon, rosemary, garlic, evoo		
Buffalo Style : Buffalo sauce, blue cheese dip (hot, medium or mild)		
Zuppa di Vongole.....	60	110
steamed clams, garlic, white wine, evoo, finished with half lemon		
Impepata di Cozze.....	55	100
Amalfi coast style steamed P.E.I. Mussels with white wine, garlic and evoo, finished with half lemon, black and white pepper		
Scarole e Fagioli	45	80
sauteed escarole and beans, evoo, splash of chicken stock and finished with crushed red pepper		
Zucca Zia Nina	80	150
grilled eggplant, yellow and green squash, fresh mozzarella, shaved Reggiano Parmesan cheese, basil and balsamic reduction		
Seafood Salad	90	170
shrimp, clams, mussels, calamari, octopus, cured olives, lemon. parsley, black pepper		
Baked Clams Casino	each 3	
pancetta, casino pepper butter, bread crumbs		
Shrimp Cocktail	each 3.50	
cocktail sauce horseradish and lemon		
Rice Balls	each 3	
made with arborio rice, onions, peas, prosciutto di parma and mozzarella, served with tomato cream sauce.		
Meatballs	each 3	
Venerated kitchenetta meatballs with veal, beef and pork, the rest is a secret. Served with San Marzano pomodoro sauce.		
Potato Croquettes.....	each 2.50	
garlic, parsley, Parmesan cheese, tomato sauce and basil		

Pasta

half full

Penne Emiliani.....	70	130
prosciutto, onions, tomatoes, peas, pomodoro sauce & touch of cream		
Rigatoni Bolognese de Medici	80	150
Slow cooked veal, beef and pork ragu in a San Marzano Pomodoro sauce. Served with a scoop of ricotta cheese and parmesan.		
Linguini Frutti di Mare	90	175
shrimp, clams, mussels, calamari, red or white		
Cavatelli Ragu al Forno	80	150
slow roasted pork with parmesan and mozzarella baked		
Tagliatelle Carbonara	70	130
sautéed onions, pancetta, peas, a touch of cream and Parmesan cheese		
Pappardelle San Pietro.....	70	130
porcini mushrooms, shallots, white wine and a touch of cream		
Mac and Peas	65	120
ditalini pasta, prosciutto, onions, tomato sauce, finished with a touch of chicken broth		
Ravioli Napoletana	70	130
tomato sauce, parmesan, basil		
Orecchiette Mola di Bari	80	150
roasted sausage, broccoli rabe, cannellini beans, garlic and olive oil		
Fettuccine Alfredo	60	110
parmesan, garlic cream sauce		
Cavatelli Pesto Genovese.....	60	110
basil, pesto cream, cherry tomatoes		
Gnocchi Aragosta Piselli	95	180
chopped Maine lobster and peas in light tomato seafood broth		
Baked Manicotti.....	60	110
ricotta filled, tomato sauce, mozzarella, basil		
Lasagna.....	90	170
veal, beef and pork ragu, house-made mozzarella, ricotta		
Baked Ziti	60	110
no meat		

Entrées

half full

Eggplant Parmesan	90	170
tomato sauce, fresh mozzarella, basil		
Sausage and Peppers	75	140
peppers, onions, potatoes with a touch of tomato sauce		
Shrimp Oreganato	110	200
breadcrumb crusted, lemon Dijon sauce		

Entrées

half full

Chicken Milanese	80	150
chicken cutlet, lightly breaded, pan fried in evoo		
Chicken Parmesan	80	150
chicken cutlet, tomato sauce, fresh mozzarella, basil		
Chicken Picatta	80	150
chicken cutlet, lemon, butter, white wine, capers		
Chicken Francese	80	150
flour and egg battered chicken cutlet sautéed and served in a lemon butter sauce		
Chicken Scarpariello	90	170
chicken on the bone with cherry peppers, sausage, potatoes, olives, natural juices, hot pepper garnish		
Chicken Cacciatore	90	170
chicken on the bone with bell peppers, onion, potatoes, portobello mushrooms, in a light tomato sauce		
Chicken Rosemarino	90	170
roasted chicken, rosemary, lemon, garlic, natural juices		
kitchenetta Fried Chicken	100	190
Bell & Evans chicken, lightly floured with Italian 00 Caputo flour, fried and served over house-made bread from our wood-fired oven.		
Veal Chop Milanese kitchenetta Style	125	240
arugula, shaved Parmigiano Reggiano, lemon, evoo		
Veal Chop Parmesan	125	240
tomato sauce, fresh mozzarella, parmesan, basil		
NY Strip Steak Pizzaiola	120	220
sliced, red and yellow peppers, touch of tomato sauce		
NY Strip Steak Inferno	120	220
sliced, natural beef reduction and cherry pepper sauce		
Baccalà alla Napolitana	110	210
roasted cod, Sicilian olives, capers, cherry tomatoes, garlic, evoo		
Mahi Catania	100	190
pistachio-crusted mahi, pistachio butter, balsamic reduction		
Cima di Miale	75	135
pork tenderloin, natural juices, sweet cherry peppers		
Snapper Piccata	80	150
lemon, butter, white wine and capers		
Zuppa di Pesce	95	180
Red: shrimp, mussels, clams, calamari, fish of the day, in light tomato broth		
White Tuscan Style: shrimp, mussels, clams, calamari, fish of the day, in light saffron broth		

Salads half full

Arugula	55	100
local baby arugula, evoo, fresh squeezed lemon juice, salt and pepper with shaved Reggiano parmesan		
kitchenetta	55	100
Mixed greens, baby arugula, shaved fennel, chopped radicchio, wood-fired oven roasted beets		
Wood-Fire Roasted Beet Carpaccio	50	100
arugula, pistachio crumbs and balsamic reduction		
Caprese, Fatto in Casa	70	150
housemade mozzarella, beef steak tomato, basil, evoo, salt and pepper		
Classic Caesar	60	110
romaine lettuce, shaved Parmigiano Reggiano, house-made croutons, caesar dressing		
Iceberg Wedge	50	90
cherry tomatoes, red onion, pancetta, gorgonzola dressing		

Add to Salads

Chicken Milanese	48	76
Grilled Mahi	60	100
Grilled Chicken	36	72
Meatballs	50	100
Grilled Shrimp	60	120
House-Made Fresh Mozzarella	18	36

Sides half full

Rapini Classic / Siciliani / Calabrese	60	110
Classic: rapini, garlic, evoo		
Siciliani: rapini, blonde raisins, pignoli nuts, crushed red pepper		
Calabrese: rapini, evoo, finished with toasted bread crumbs		
Funghi Piselli Cipolla	50	90
mushrooms, peas and sweet onion, garlic, evoo, butter, chicken stock		
kitchenetta Roasted Rosemary Potatoes	40	70
wood-fire roasted potatoes, garlic, evoo, salt, pepper and rosemary		
Wood-Fire Roasted Brussel Sprouts	60	110
gorgonzola & pancetta cream sauce		
Sautéed Spinach	50	90
garlic and evoo		
Burnt Broccoli	50	90
balsamic vinegar and evoo		
Cauliflower Locatelli		
Locatelli pecorino romano cream sauce, toasted breadcrumbs		

Sandwiches half full

Sausage and peppers	45	85
sausage, peppers, onions, garlic, basil, evoo		
Porchetta	45	85
porchetta, broccoli rapini, garlic, evoo, shaved Parmesan cheese		
Caprese di Parma	35	70
house-made fresh mozzarella tomato, prosciutto, basil evoo		
Chicken Parmesan	40	80
breaded chicken cutlet, tomato sauce, fresh mozzarella and basil		
Chicken Milanese	40	80
chicken cutlet, roasted peppers and fresh mozzarella, basil, evoo		
Pesto Chicken	35	70
grilled chicken, arugula, tomato, balsamic mayo		

All sandwiches are served on our house-made ciabatta. Custom sandwich assortments available on request.

Desserts half full

Italian cheesecake	40	70
Tiramisu	60	110
Chocolate Nutella Cake	60	110
Cannoli	40	70

Corporate Catering Office Lunches

About kitchenetta Catering

After years as head chef at kitchenetta, a South Florida Italian culinary landmark, Chef Vincent Salzano, currently Executive Chef at Vinnie's by the Sea, and Vincent Foti, kitchenetta founder and eponymous owner of Vinnie's, are now offering kitchenetta's renown fare for your party or event. Impress your guests with the best.

The Details

- Half tray feeds 7-10. Full tray feeds 15-20.
- Chef Salzano welcomes your calls to discuss the menu for your upcoming event. Custom catering options are available in addition to this menu. If you can imagine it, we can probably make it. Talk to us.
- Delivery available within 5 miles at \$150.
- A minimum of 24 hours notice is required. Larger orders may necessitate a longer lead time.
- Vegetarian and gluten-free options are available.



kitchenettacatering.com

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