APPETIZER TRAYS

CROSTINI $21 / DOZEN
CHOOSE FROM:
Tomato & Mozzarella (V)
Shrimp, Feta & Corn
Fig & Prosciutto
Broccolini, Roasted Red Pepper & Mozzarella (V)
Calabrian Cheese Spread (V)
House Avocado Spread & Grape Tomato (V)

EVVIVA ANTIPASTI
$90 / SERVES 8
Assorted Italian Cured Meats, Cheese, Roasted Vegetables, Olives, Arugula (GF)

MEDITERRANEAN VEGETABLE PLATTER
$75 / SERVES 8
Roasted Seasonal Vegetables, Roasted Garlic, Balsamic Glaze (V)

SAUSAGE & PEA ARANCINI
$35 / DOZEN
Saffron Risotto, Bianco & Sons Sausage, Peas, Evviva® Trattoria Cheese Blend, Breadcrumbs, Pesto, Romano, Arrabbiata Sauce

HOUSEMADE CHIPS & DIP
$32 / SERVES 8-10
Truffled Potato Chips, Calabrian Cheese Spread, Caramelized Onion Dip (V)

EVVIVA® CHEESY GARLIC BREAD
$30 / 16 PIECES
Toasted Ciabatta Roll, Garlic-Herbed Butter, Cheese Blend, Romano, Evviva® Marinara Sauce (V)

NONNA'S MEATBALLS
$50 / 1.5 DOZEN
Housemade Meatballs, Evviva® Tomato Sauce, Hand-Dipped Ricotta, Pesto

FRIED RAVIOLI
$25 / 1.5 DOZEN
Crispy Imported Cheese Ravioli, Creamy Calabrian Pepper Sauce (V)

SALAD TRAYS

EVVIVA® SALAD $40 / SERVES 6-10
Artisan Greens, Cucumber, Olive, Roasted Red Pepper, Red Onion, Tomato, Ciabatta Crouton, Mozzarella, White Balsamic Vinaigrette (V)

CAESAR SALAD $30 / SERVES 6-10
Romaine, Ciabatta Crouton, Parmigiano, Caesar Dressing

CAPRESE SALAD $35 / SERVES 6-10
Housemade Mozzarella, Pesto, Tomato, Arugula, Lemon Vinaigrette, Balsamic Glaze (V)

SALAD ADD ONS
PRICED PER PERSON
Grilled Chicken $6
Steak Tips $15
Shrimp $12
Salmon $16

V - Vegetarian
GF - Gluten Free

DINNER TRAYS

CHEESE LASAGNA $70 / TRAY
Fresh Pasta, Herbed Ricotta Cheese, Fresh Mozzarella, Evviva® Tomato Sauce (V)

BOLOGNESE LASAGNA $78 / TRAY
Fresh Pasta, Herbed Ricotta Cheese, Fresh Mozzarella, Evviva® Bolognese Sauce

ORECCHIETTE $65 / TRAY
Bianco & Sons Sausage, Broccolini, Red Pepper Flake, Lemon, White Wine Reduction, Parmigiano

PASTA BOLOGNESE $70 / TRAY
Fresh Ground Beef & Pork, Crushed Tomato, Parmigiano, Truffle Salt, Tagliatelle

CHEESE RAVIOLI $70 / TRAY
Imported Cheese Ravioli, Creamy Evviva® Tomato Sauce, Parmigiano, Basil (V)

PASTA PRIMAVERA $60 / TRAY
Broccolini, Roasted Red Peppers, Red Onions, Mushrooms, Spinach & Roasted Tomatoes, Evviva® Marinara Sauce, Romano (V)

CHICKEN & BROCCOLINI ALFREDO
90 / TRAY
Grilled Chicken, Broccolini, Fresh Herbs, Creamy Romano, Tagliatelle

MAC & CHEESE $50 / TRAY
Cavatappi, Creamy Mascarpone, Romano, Evviva® Cheese Blend, Breadcrumbs & Herb Blend

MARSALA
CHICKEN $115 / TRAY | SHRIMP $140 / TRAY
Fat Moon Farm Mushrooms, Crispy Prosciutto, Red Onion, Spaghetti, Marsala Wine Brodo

PARMIGIANA
EGGPLANT $85 / TRAY (V) | CHICKEN $115 / TRAY
Evviva® Tomato Sauce, Cheese Blend, Whipped Ricotta, Pesto, Spaghetti

CHICKEN PICCATA $115 / TRAY
Lemon, Capers, Spaghetti, Parmigiano, Creamy White Wine Sauce

BYO PASTA BOWL $39 / TRAY
CHOICE OF 1 FROM EACH CATEGORY:

PASTA: Spaghetti, Orecchiette, Cavatappi, Gnocchi (+$20), Penne (GF), Spaghetti (GF)

SAUCE: Garlic Butter, Alfredo, Pesto Cream, Fra Diavolo Or Evviva® Marinara (V)

V - Vegetarian
GF - Gluten Free

EVVIVA® TRATTORIA

PARTY PACKAGES

VESPA $109 INCLUDES:

PIZZA
Two Large Signature Pizzas

PASTA
One Tray Of Pasta & Sauce

SALAD
One Salad Bowl
Choice Of:
Evviva® Or Caesar

DESSERT
Twelve Cannoli

EACH PARTY PACKAGE INCLUDES A BYO PASTA TRAY

CHOICE OF 1 FROM EACH CATEGORY:

PASTA: Spaghetti, Orecchiette, Cavatappi, Gnocchi (+$20), Penne (GF), Spaghetti (GF)

SAUCE: Garlic Butter, Alfredo, Pesto Cream, Fra Diavolo Or Evviva® Marinara (V)

FIAT $159 INCLUDES:

PASTA
One Tray Of Pasta & Sauce

SALAD
One Salad Bowl
Choice Of:
Evviva® Or Caesar

CHOICE OF ONE
One Tray Of Lasagna
Chicken Parmigiana
Or Eggplant Parmigiana (V)

DESSERT
Eight Slices Of Tiramisu

FERRARI $189 INCLUDES:

PASTA
One Tray Of Pasta & Sauce

SALAD
One Salad Bowl
Choice Of:
Evviva® Or Caesar

APPETIZERS
Eighteen Meatballs
Chips & Dip

CHOICE OF ONE
Tray Of Lasagna
Chicken Parmigiana
Or Eggplant Parmigiana (V)

DESSERT
Twelve Slices Of Tiramisu

V - Vegetarian
GF - Gluten Free

PARTY PANINI

48 HOUR NOTICE REQUIRED

THREE FOOT LONG	FOUR FOOT LONG	FIVE FOOT LONG
$155 / SERVES 12	$190 / SERVES 16	$240 / SERVES 20

SANDWICH OPTIONS:

ITALIANO
Prosciutto, Salami, Capicola, Pepperoni, Roasted Red Peppers, Provolone, Lettuce, Basil, Olive Oil, Toasted Ciabatta

CHICKEN CAPRESE
Evviva® Pesto Chicken Salad, Sliced Tomato And Housemade Mozzarella, Arugula & Toasted Ciabatta

PICCOLO SANDWICH PLATTER

$120 / SERVES 8-12
Assorted Sandwiches / Cut In Half / 8 Each
Large Bowl Housemade Truffled Potato Chips

EVVIVA® CLUB SANDWICH
CHOICE OF:
CHICKEN CLUB | STEAK CLUB | EGGPLANT CLUB
Avocado, Smoked Bacon, Provolone, Romaine, Tomato, Balsamic Glaze, Pesto Aioli, Toasted Ciabatta Roll

ITALIANO
Prosciutto, Salami, Capicola, Pepperoni, Roasted Red Peppers, Provolone, Lettuce, Basil, Olive Oil, Toasted Ciabatta

ROASTED VEGETABLE WRAP
Seasonal Roasted Vegetables, Balsamic Glaze, Arugula, Tomato Relish, Blue Cheese (V)

CAPRESE
Mozzarella, Tomato, Balsamic Glaze, Pesto, Ciabatta Roll (V)

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Ciabatta Crouton, Parmigiano, Caesar Dressing

V - Vegetarian
GF - Gluten Free

EVVIVA® PRIX FIX MENU

IL PACCHETTO 1

$35 PER PERSON
Each Guest Has A Choice Of 1 Item From Each Section

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP
Cannellini Beans, Evviva® Marinara, Ditalini, Romano (V)

CAESAR SALAD
Romaine, Ciabatta Croutons, Parmigiano, Caesar Dressing

EVVIVA® SALAD
Artisan Greens, Cucumber, Olive, Grape Tomato, Roasted Red Peppers, Fresh Mozzarella, Ciabatta Croutons, White Balsamic Vinaigrette (V)

SECONDI

PESTO CHICKEN CAPRESE
Pesto Chicken Salad, Arugula, Housemade Mozzarella, Tomato, Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA
Choice Of Any 9-Inch Signature Pizza

CHICKEN & BROCCOLINI ALFREDO
Chicken, Romano, Fresh Herb, Cream, Broccolini, Tagliatelle

BOLOGNESE
Beef, Sausage, Porcini Mushrooms, Tomato, Cream, Parmigiano, Truffle Salt, Tagliatelle

PARMIGIANA
Choice Of Chicken Or Eggplant (V) With Evviva® Marinara, Cheese Blend, Whipped Ricotta, Pesto, Spaghetti

DESSERT

HAND FILLED CANNOLI
Sweetened Ricotta, Semi-Sweet Chocolate Chips

V - Vegetarian
GF - Gluten Free

*These Menu Items May Be Served Raw Or Under Cooked. Consuming Raw Or Under Cooked Meat, Shellfish, Eggs, Or Poultry May Result In Food Borne Illness, Especially If You Have Certain Medical Conditions.

IN HOUSE DINING

EVVIVA® PRIX FIX MENU

IL PACCHETTO 2

$45 PER PERSON
Table Shared Appetizers – Choose 1 For Every 4 Guests
Insalata, Secondi & Dessert – Each Guest Has A Choice Of 1 Item From Each Section

TABLE SHARED APPETIZER

CALAMARI FRITTI
Crispy Calamari, Cherry Peppers, Lemon, Creamy Romesco

CHIPS & DIP
Truffled Potato Chips, Caramelized Onion Dip, Calabrian Cheese Dip (V)

SAUSAGE & PEA ARANCINI
Saffron Risotto, Bianco & Sons Sausage, Peas, Cheese Blend, Breadcrumbs, Pesto, Romano Cheese. Arrabbiata Sauce

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP
Cannellini Beans, Evviva® Marinara, Ditalini, Romano (V)

CAESAR SALAD
Romaine, Ciabatta Croutons, Parmigiano, Caesar Dressing

EVVIVA® SALAD
Artisan Greens, Cucumber, Olive, Grape Tomato, Roasted Red Peppers, Fresh Mozzarella, Ciabatta Croutons, White Balsamic Vinaigrette (V)

SECONDI

PESTO CHICKEN CAPRESE
Pesto Chicken Salad, Arugula, Housemade Mozzarella, Tomato, Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA
Choice Of Any 9-Inch Signature Pizza

CHICKEN & BROCCOLINI ALFREDO
Chicken, Romano, Fresh Herb, Cream, Broccolini, Tagliatelle

BOLOGNESE
Beef, Sausage, Porcini Mushrooms, Tomato, Cream, Parmigiano, Truffle Salt, Tagliatelle

PARMIGIANA
Choice Of Chicken Or Eggplant (V) With Evviva® Marinara, Cheese Blend, Whipped Ricotta, Pesto, Spaghetti

SHRIMP SCAMPI
Sautéed Shrimp, Garlic, Roasted Tomato, Lemon, White Wine Reduction, Basil, Spaghetti, Toasted Breadcrumbs

MEATBALL FRA DIAVOLO
Housemade Meatballs, Arrabbiata Sauce, Basil, Mozzarella, Cavatappi

MARSALA
Choice Of Chicken Or Shrimp, Fat Moon Farm Mushrooms, Crispy Prosciutto, Red Onion, Spaghetti, Marsala Wine Brodo

PICCATA
Choice Of Chicken Or Shrimp, Lemon, Capers, Spaghetti, Parmigiano, Creamy White Wine Sauce

DESSERT

HAND FILLED CANNOLI
Sweetened Ricotta, Semi-Sweet Chocolate Chips

TIRAMISU
Layers Of Sponge Cake & Lady Fingers, Boston Distillery Coffee Brandy, Maple Cream Liquor Syrup, Mascarpone Mousse

V - Vegetarian
GF - Gluten Free

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IN HOUSE DINING

EVVIVA® PRIX FIX MENU

IL PACCHETTO 3

$50 PER PERSON
Table Shared Appetizers – Choose 1 For Every 4 Guests
Insalata, Secondi & Dessert – Each Guest Has A Choice Of 1 Item From Each Section

TABLE SHARED APPETIZER

CALAMARI FRITTI
Crispy Calamari, Cherry Peppers, Lemon, Creamy Romesco

CHIPS & DIP
Truffled Potato Chips, Caramelized Onion Dip, Calabrian Cheese Dip (V)

SAUSAGE & PEA ARANCINI
Saffron Risotto, Bianco & Sons Sausage, Peas, Cheese Blend, Breadcrumbs, Pesto, Romano Cheese. Arrabbiata Sauce

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP
Cannellini Beans, Evviva® Marinara, Ditalini, Romano (V)

CAESAR SALAD
Romaine, Ciabatta Croutons, Parmigiano, Caesar Dressing

EVVIVA® SALAD
Artisan Greens, Cucumber, Olive, Grape Tomato, Roasted Red Peppers, Fresh Mozzarella, Ciabatta Croutons, White Balsamic Vinaigrette (V)

V - Vegetarian
GF - Gluten Free

*These Menu Items May Be Served Raw Or Under Cooked. Consuming Raw Or Under Cooked Meat, Shellfish, Eggs, Or Poultry May Result In Food Borne Illness, Especially If You Have Certain Medical Conditions.

SECONDI

PESTO CHICKEN CAPRESE
Pesto Chicken Salad, Arugula, Housemade Mozzarella, Tomato, Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA
Choice Of Any 9-Inch Signature Pizza

CHICKEN & BROCCOLINI ALFREDO
Chicken, Romano, Fresh Herb, Cream, Broccolini, Tagliatelle

BOLOGNESE
Beef, Sausage, Porcini Mushrooms, Tomato, Cream, Parmigiano, Truffle Salt, Tagliatelle

PARMIGIANA
Choice Of Chicken Or Eggplant (V) With Evviva® Marinara, Cheese Blend, Whipped Ricotta, Pesto, Spaghetti

SHRIMP SCAMPI
Sautéed Shrimp, Garlic, Roasted Tomato, Lemon, White Wine Reduction, Basil, Spaghetti, Toasted Breadcrumbs

MEATBALL FRA DIAVOLO
Housemade Meatballs, Arrabbiata Sauce, Basil, Mozzarella, Cavatappi

MARSALA
Choice Of Chicken Or Shrimp, Fat Moon Farm Mushrooms, Crispy Prosciutto, Red Onion, Spaghetti, Marsala Wine Brodo

PICCATA
Choice Of Chicken Or Shrimp, Lemon, Capers, Spaghetti, Parmigiano, Creamy White Wine Sauce

BALSAMIC BRAISED SHORT RIB
Slow Braised Beef Short Rib, Roasted Brussels Sprouts, Creamy Mascarpone Polenta, Microgreens, Red Wine Demi

***GRILLED SALMON**
North Atlantic Salmon, Artichoke, Capers, Roasted Tomato, Spinach, Lemon, Spaghetti Squash, Pesto, Pepitas

EVVIVA® SEAFOOD RISOTTO
Shrimp, Mussels, Bay Scallops, Saffron Wine, Spinach, Corn, Roasted Tomatoes, Carnaroli Rice

DESSERT

HAND FILLED CANNOLI
Sweetened Ricotta, Semi-Sweet Chocolate Chips

LIMONCELLO CAKE
Sponge Cake, Limoncello Liquor, Cannoli Whipped Cream, Powdered Sugar

TIRAMISU
Layers Of Sponge Cake & Lady Fingers, Boston Distillery Coffee Brandy, Maple Cream Liquor Syrup, Mascarpone Mousse

IN HOUSE DINING

BEVERAGE PACKAGES

We Offer Many Options To Fit Your Needs In Providing Alcoholic Beverages For Your Guests. Some Of These Options Are Included Below, But We Can Cater To Any Need Big Or Small.

CASH BAR

With This Option, Your Guests Are Free To Order Any Beverage That They Would Like, And Separate Checks Will Be Created That They Can Pay For Themselves.

OPEN BAR

Your Guests Will Be Free To Order Alcoholic Beverages From Our Menu That Will Be Added To The Main Event's Tab. Several Options To Consider When Choosing An Open Bar:

FULL OPEN BAR

Your Guests Are Free To Order Any Beverage They Choose.

BEER/WINE/WELL DRINKS

With This Option You Can Choose To Have Your Guests Be Limited To 16oz Draft Beer, House Wines, And Well Cocktails (Not To Worry, Our Well Liquor Choices Are Tito's, Jack Daniels, Bacardi, And El Jimador Tequila).

COCKTAIL HOUR/LIMITED TAB

You Can Provide Your Guests A Time Window In Which The Drinks Will Be Added To The Main Event Tab. If A Time Frame Isn't What You Would Like, We Can Also Cap The Dollar Amount Of A Tab At An Amount Of Your Choosing.

DRINK TICKETS

You Can Select A Set Number Of Drinks That You Would Like To Provide Your Guests. Per Liquor Laws, Drinks Ordered With Drink Tickets Cannot Be A Set Price, But Rather You Will Be Charged Based On Consumption.

NON-ALCOHOLIC BEVERAGES

Some Of Our Packages Include Non-Alcoholic Beverages, If The Package You Choose Does Not Include This You Can Add It For The Following Prices Per Person. If You Do Not Choose To Add This, The Individual Drinks Will Be Added To The Bill.

COFFEE, ICED & HOT TEA, AND SODA. $3.50

COFFEE, ICED & HOT TEA, SODA, ESPRESSO, CAPPUCCINO, SPARKLING WATER. $5.50

DESSERTS

Ask Us About Our Party Sized Fresh Dessert Options From Montilio's Bakery