Catering Menu

QUALITY. PASSION. ROOTS.

48 HOURS NOTICE ON ORDERS
SMALL PAN SERVES 8-10 GUESTS
LARGE PAN SERVES 18-20 GUESTS

HUDSONVILLE
3626 BALDWIN ST.
616.777.3100

GRAND RAPIDS
3123 LEONARD ST. NE
616.608.6912

ANTIPASTI

CAPONATA - $40 / $65
A tangy and sweet medley of tender eggplant, tomatoes, olives, capers, and fresh veggies. Served cold with crostini.

ARANCINI - $6.50/PER
Crispy rice balls filled with meat sauce, peas, carrots and mozzarella. Our family recipe is tried and true, the authentic Sicilian way.

CALAMARI - $90 / $170
Ours is unlike any other. Fresh, never frozen and hand breaded in our secret family recipe.

**ON-SITE CATERING ONLY*

GARLIC BREAD - $20 / $40
Served with our house-made tomato sauce.

BASKET OF LICARI'S CHIPS - $40 / $80
House-made, seasoned with grated parmesan & our own spice blend. Includes 8oz Roasted Red Pepper Dip (Contains Bacon) OR Kalamata Dip. gf

BRUSCHETTA - $75 / $140
Toasted crostini, vine ripe tomatoes, fresh basil, goat cheese crumbles, sweet balsamic reduction.

POLPETTI AL FORNO - $65 / $130
Our house-made meatballs baked in Fresh tomato sauce.

ROTOLI - $55 / $110
Tender eggplant rolls filled with Prosciutto di Parma, house-made tomato sauce & provolone cheese.

ANTIPASTO BOARD - $125/ $240
Imported meats and cheeses, house-made caponata, sweet fig jam, Sicilian olives, and crostini.

**SMALL PAN SERVES 10-15 / LARGE PAN SERVES 20-25*

INSALATE

CASA FRESCA - $60 / $100
Romaine lettuce, tomato, cucumber, Kalamata olives, red onion and our house vinaigrette. gf

FORTE - $90 / $155
Chopped kale, brussels, romaine, & Sicilian olives. Tomato, caramelized onion, garbanzo beans, beets, bacon, gorgonzola & pistachios. Creamy pickled vinaigrette. gf

CAMPAGNA - $80 / $135
Spinach, dried figs, gorgonzola crumbles, crispy bacon, dried cherries, walnuts, honey citrus vinaigrette. gf

HARVEST - $70 / $120
Mixed greens, goat cheese crumbles, blueberries, candied pecans, candied bacon, honey dijon vinaigrette. gf

CAESAR - $70 / $120
Crisp chopped romaine, sun-dried and cherry tomatoes tossed with our signature caesar dressing and house-made croutons.

PANELLE CAKE - $20 /$40
ALL NATURAL 6 OZ. CHICKEN BREAST - $40 / $80
FRESH CENTER-CUT 6 OZ. SALMON - $50 / $100

PASTA

PISTACHIO PESTO - $80 / $150
Rigatoni pasta, sautéed mushroom, & cherry tomatoes in a creamy pistachio pesto sauce.

PASTA A LA CHEF - $80 / $150
A Licari family secret. Gemelli pasta with tomato cream sauce, peas, carrots & ham.

PASTA CANDELA - $75 / $140
Annelini pasta, sweet peas and carrots in a rich and hearty meat sauce, baked in the oven and topped with melted mozzarella & fresh basil.

PENNE GAMBERETTI - $90 / $170
Penne pasta, fresh tomato, wilted spinach, mushrooms & succulent shrimp in a white cream sauce.

PESTO ROSSO - $85/ $160
Gemelli pasta, house-made sausage, sundried tomato pesto & fresh ricotta cheese.

RICOTTA SALSICCIA - $85/ $160
Fresh, house-made sausage, creamy ricotta & fresh tomato sauce served over penne.

PENNE WITH TOMATO SAUCE - $70 / $120
A tradition of Sicily. Substitue Meatsauce + $20 / $40

PESTO CREMA - $70 / $130
Penne tossed in a creamy basil pesto sauce and freshly chopped tomato.

GLUTEN FREE PENNE PASTA AVAILABLE UPON REQUEST - ADD $25 / $40
**EXCLUDES PASTA CANDELA, MEATBALLS, AND MEAT SAUCE.*

PANETTIS

PANE PANNELLE - $11
Authentic Sicilian street fare. Crispy chickpea “polenta cake” with fresh lemon & kosher salt.

MEATBALL - $15
Our house-made meatballs, tomato sauce, melted provolone & fresh basil.

THE GIGI - $16
Roasted Michigan turkey, Prosciutto di Parma, lettuce, fresh mozzarella, tomato & our house vinaigrette.

DOLCE - $18
Rosemary infused ham, capicollo, goat cheese, fig jam, crumbled bacon & fresh arugula.

SANGWICH - $19
Beef tenderloin, sautéed onions, green peppers, mozzarella & provolone.

ITALIAN - $17
Ham, salami, pepperoni, white cheddar, shredded lettuce, onion, banana peppers, Dijon Aioli & house-made vinaigrettte.

ETNA - $18
Lightly breaded chicken cutlet, bacon, goat cheese spread, bruschetta & balsamic reduction.

THE NICO - $19
Breaded tenderloin, roasted red peppers, fresh basil, fresh mozzarella & our house vinaigrette.

AMERICANO - $17
Roasted Michigan turkey, cherrywood bacon, hickory ham, shredded lettuce, sliced dill pickle, white cheddar, tomato & pesto aoli.

THE LEO - $17
Breaded chicken cutlet, bacon, velvet pickled vinaigrette, provolone cheese, lettuce & tomato.

LO ZINGARO - $17
Grilled chicken breast, fresh basil pesto, tomato & provolone.

EACH PANETTI IS SERVED WITH A HEARTY PORTION OF LICARI’S CHIPS.

SICILIAN STYLE PIZZE

PAN STYLE CRUST. ONE SIZE ONLY. SERVES 2-3

SFINCIUNI - $23
Traditional, sweet and rustic tomato sauce on top of 2 year aged parmigiano reggiano.

SCHIACCIATTA

A CLASSIC STUFFED-STYLE PIZZA. TOPPED WITH GRATED PARMESAN & FRESH BASIL. ONE SIZE ONLY. SERVES 3-4

POLPETTA - $24
House-made meatballs, salami, pepperoni, ricotta, fresh tomato sauce & mozzarella.

BIANCO - $23
Garlic oil, spinach, cipolline onions, chicken, goat cheese & mozzarella cheese.

PIZZE

CAPRICCIOSA
Prosciutto di Parma, tomato, mushroom, fresh mozzarella & basil.

S - $23 | M - $25 | L - $27

BOCCE
Salami, pepperoni, house- made sausage, green pepper & onion.

S - $21 | M - $23 | L - $25

MARGHERITA
Fresh tomato sauce, mozzarella & fresh basil.

S - $18 | M - $20 | L - $22

SUPREMO
Pepperoni, ham, onion, green pepper, black olives & mushrooms.

S - $23 | M - $25 | L - $27

ROMA
Caramelized Onion, fresh mozzarella, prosciutto, hot honey drizzle, arugula, olive oil herb sauce.

S - $23 | M - $25 | L - $27

PESTO
Chicken, pesto sauce, sundried tomatoes, goat cheese & balsamic reduction drizzle.

S - $23 | M - $25 | L - $27

AMORE
House-made sausage, ham, bacon & pineapple.

S - $20 | M - $22 | L - $24

GIARDINO
Ricotta spread, sautéed spinach, bruschetta tomatoes, goat cheese crumbles, red onion & crushed pistachios.

S - $22 | M - $24 | L - $26

SOLE
Sun-dried tomato pesto with a slight spice, sautéed mushrooms, sun-dried tomatoes, ricotta cheese, & mozzarella cheese.

S - $23 | M - $25 | L - $27

CAPONE
Capicollo, salami, pepperoni & house-made sausage.

S - $23 | M - $25 | L - $27

MICHAELANGELO
Bruschetta, goat cheese, bacon & our olive oil herb sauce.

S - $20 | M - $22 | L - $24

KALE PESTO
Pesto sauce, kale, Peruvian peppers, goat cheese, and mozzarella cheese with a hot honey drizzle.

S - $22 | M - $24 | L - $26

AVAILABLE IN 12", 14", AND 16" SIZES
MAKE IT A 10“ TRADITIONAL GLUTEN FREE CRUST OR GF CAULIFLOWER CRUST +3

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72 HOUR NOTICE NEEDED ON ALL DESSERT ORDERS

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GRAND RAPIDS
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DESSERTS

TIRAMISU PAN - $60 / $110
The classic. House-made with mascarpone, espresso-dipped lady fingers, topped with cocoa powder. Pans are served whole and uncut.

BROWNIE BITES -$36
Two dozen bite sized house-made brownies.

CHOCOLATE CHIP COOKIES - $48
Two dozen soft and chewy cookies.

MINI CANNOLI - $24 PER DOZEN
One dozen bite sized crunchy shells filled with sweet ricotta cream, topped with shaved chocolate (chocolate contains hazelnut).

CANNOLI - $4.50/PER
Standard sized crunchy shells filled with sweet ricotta cream, topped with shaved chocolate (chocolate contains hazelnut).

CHEESECAKE BITES - $60
Two dozen decadent cheesecake bites. Available Flavors: NY style, vanilla bean, strawberry, lemon, Oreo, caramel, turtle, birthday cake.

**ONE FLAVOR PER TWO DOZEN.*

WHOLE CHEESECAKE - $106
12 large slices. Available Flavors:
NY style, vanilla bean, strawberry, lemon, Oreo, caramel, turtle, birthday cake.

Don't see the flavor you are looking for? Just ask!

WHOLE FLOURLESS CHOCOLATE CAKE - $106
12 large slices. Decadent chocolate cake, topped with velvety chocolate mousse. gf

WHOLE LEMON MASCARPONE CAKE - $96
12 large slices. Lemon olive oil cake, whipped mascarpone, lemon curd, and chopped pistachios.

ADD A SOFT BEVERAGE PACKAGE TO YOUR EVENT!

$4 PER PERSON includes soda, hot coffee, hot tea, iced tea, & lemonade.

**AVAILABLE FOR IN-HOUSE PARTIES ONLY.*



GRAND RAPIDS PIAZZA



HUDSONVILLE PRIVATE ROOM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.
Shared fryers and preparation spaces are used for all menu items. Beef Tallow is used for frying.