

LASAGNA BY THE PAN

Layered by hand and baked to order. Quarter pan serves 2-3 · half pan serves 5-6 · full pan serves 10-12.

¼ Pan ½ Pan Full

Cheese Lasagna **\$75 \$105 \$200**

A vegetarian classic: ricotta, mozzarella, and romano between tender pasta sheets and marinara.

Meat Lasagna **\$75 \$105 \$200**

Layers of pasta, seasoned meat sauce, and three cheeses, baked until golden. The house signature.

Florentine Lasagna **\$85 \$150 \$250**

Spinach and ricotta layered with cheeses and a delicate cream sauce. Vegetarian.

Vegetable Lasagna **\$85 \$150 \$250**

Roasted seasonal vegetables layered with cheese and tomato sauce. Vegetarian.

Party Trays & Portions Per Guest

Call for a quote sized to your headcount

Chicken Parmigiana, Eggplant Parmigiana, Chicken Marsala, Chicken Cacciatore, Manicotti, Stuffed Shells, Sausage & Peppers, Stuffed Peppers, Hand-Rolled Meatballs, Garden or Caesar Salad, Garlic Bread, and dessert trays (tiramisu, cannoli, Italian cookies, almond biscotti) — ordered by the tray or portioned per guest.

HOW CATERING WORKS

Order 48 hours ahead

Every catering order needs at least two days' notice. Call as soon as you have a date.

Arrives ready to serve

Fully cooked, packed in serving pans, and labeled with reheating times.

Pickup or delivery

Pick up at 9331 Tamiami Trl N in Naples Park, or ask about delivery when you call.

BUILT FOR THE OCCASION

Office lunches & meetings. Trays that hold well through a lunch hour.

Graduations & parties. Mix full pans with a few trays and a dessert board.

Holidays & family gatherings. Book ahead — holiday weeks fill up fast.

Dinner parties at home. A from-scratch menu you finish in your own oven.