

HORS D'OEUVRES

Based on One Hour Replenish with Entrée Packages

TWO \$16 PER PERSON, THREE \$21 PER PERSON, OR FOUR \$26 PER PERSON

POTATO CROQUETTE

Chives, Garlic, Parmigiano Reggiano, Basil Aioli

BRUSCHETTA

Shaved Parmigiano Reggiano, Balsamic Reduction

CRUDITÉS

Assorted Fresh Vegetables, House-Made White Bean Hummus, Ranch

CALAMARI

Crispy Rhode Island Squid, Banana Peppers, Ammoglio, Lemon Wedge

ITALIAN SAUSAGE AND PEPPERS

Sweet Italian Sausage, Hungarian Hot Peppers, Tomato Demi-Glace, Rosemary Tuscan Potatoes

PORTABELLA MUSHROOMS WITH BEEF TIPS

Grilled beef tips, portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions

SUPPLI

Crisp Arborio Rice, Mozzarella Cheese, Pomodoro, Pesto Oil

ITALIAN MEATBALLS

Tender Meatballs, Wild Mushrooms, Andiamo Signature Zip Sauce

SMOKED SALMON POINTS

Shaved Onion, Capers, Dill Cream Cheese, Toast Points

CHARCUTERIE

Assortment Of Meats, Cheeses, Crackers And Spreads (Add \$3 Per Person)

SHRIMP COCKTAIL PLATTER

Chilled Colossal Shrimp with Fiery Cocktail Sauce and Fresh Lemon \$5 Each or \$120 for 30 Pieces

All food and beverages are subject to a 6% state tax and 24% service charge. Prices subject to change without notice.







INDIVIDUAL LUNCHEON

Available Until 2PM

\$32

Choice Of:

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

PENNE BOLOGNESE

Imported Pasta, Homemade Meat Sauce, Choice Of Meatball Or Italian Sausage

SALMON APULIA

Tomatoes, Olives, Capers, White Wine Lemon Sauce

INSALATA DI CESARE

Romaine Lettuce, Creamy Dressing, Herbed Croutons, Shaved Parmigiano Reggiano, Grilled Chicken Breast \$36

Choice Of:

MEDITERRANEAN SHRIMP SALAD

Grilled Romaine, Chilled Shrimp, Beets, Red Onion, Feta, Citrus, Tomatoes

GNOCCHI PALMINA

Homemade Potato Dumplings, Creamy Tomato Sauce Choice Of Meatball Or Italian Sausage

CHICKEN PICCATA

Capers, White Wine Lemon Sauce

WALLEYE

Crusted Walleye, Salmoriglio Sauce, Pickled Shallot, Sun-Dried Tomatoes \$40

Choice Of:

SHRIMP SCAMPI

Angel Hair, Garlic, Olive Oil, Wilted Spinach, Blistered Tomatoes

PAN ROASTED SALMON

Wild Mushrooms, Leeks, White Wine, Basil, Crème

CHICKEN OLIVIA

Sautéed Chicken Breast, Artichoke Hearts, Grape Tomatoes, Toasted Basil, Lemon Zest, White Wine Butter Sauce

FILET ANDIAMO

Hand Cut Tenderloin, Chef's Potato, Andiamo Signature Zip Sauce

INCLUDES:

Artisan Breads, Salad Course, Soft Drinks and Coffee







FAMILY-STYLE LUNCHEON

25 Person Minimum

CHOICE OF TWO \$38

CHICKEN PICCATA

Capers, White Wine Lemon Sauce

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN PARMESAN

Pomodoro, Parmigiano Reggiano, Mozzarella, Herbs

WALLEYE

Crusted Walleye, Salmoriglio Sauce, Pickled Shallot, Sun-Dried Tomatoes

MUSHROOM SALMON

Wild Mushrooms, Leeks, White Wine, Basil, Cream

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

Homemade Sausage, Tricolor Peppers, Caramelized Onions, Tossed in Garlic & Olive Oil

ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Andiamo Signature Zip Sauce (Add \$6 Per Person)

INCLUDES:

Artisan Breads, Salad Course, Soft Drinks and Coffee

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INDIVIDUAL DINNER

\$36

Choice Of:

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

GNOCCHI PALMINA

Homemade Potato Dumplings, Creamy Tomato Sauce Choice Of Meatball Or Italian Sausage

SALMON APULIA

Lemon White Wine Sauce, Tomatoes, Olives, Capers

MEDITERRANEAN SHRIMP SALAD

Grilled Romaine, Chilled Shrimp, Beets, Red Onion, Feta, Citrus, Tomatoes \$44

Choice Of:

WALLEYE

Crusted Walleye, Salmoriglio Sauce, Pickled Shallot, Sun-Dried Tomatoes

CHICKEN OLIVIA

Sautéed Chicken Breast, Artichoke Hearts, Grape Tomatoes, Toasted Basil, Lemon Zest, White Wine Butter Sauce

PORK CHOP

Bone in Grilled Pork Chop, Marinated Grilled Portabella, Blue Cheese and Andiamo Signature Zip Sauce

SHRIMP SCAMPI

Angel Hair, Garlic, Olive Oil, Wilted Spinach, Blistered Tomatoes \$52

Choice Of:

FILET ANDIAMO

Chef's Potato, Seasonal Vegetables, Andiamo Signature Zip Sauce

PAN ROASTED SALMON

Wild Mushrooms, Leeks, White Wine, Basil, Cream

SEASONAL RAVIOLI

Butternut Squash Ravioli, Butter Poached Lobster, Sweet Corn

BRISKET PAPPARDELLE

Braised Brisket, Caramelized Onion, Cherry Tomatoes, Spinach, Pappardelle, Smoky Cream Sauce

INCLUDES:

Artisan Breads, Salad Course, Soft Drinks and Coffee







FAMILY-STYLE DINNER

25 Person Minimum

CHOICE OF TWO \$48

CHICKEN PICCATA

Capers, White Wine Lemon Sauce

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN PARMESAN

Pomodoro, Parmigiano Reggiano, Mozzarella, Herbs

WALLEYE

Crusted Walleye, Salmoriglio Sauce, Pickled Shallot, Sun-Dried Tomatoes

MUSHROOM SALMON

Wild Mushrooms, Leeks, White Wine, Basil, Cream

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

Homemade Sausage, Tricolor Peppers, Caramelized Onions, Tossed in Garlic & Olive Oil

ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Andiamo Signature Zip Sauce (Add \$6 Per Person)

INCLUDES:

Artisan Breads, Salad Course, Soft Drinks and Coffee

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INDIVIDUALLY PLATED DESSERTS

Priced Per Person

TIRAMISU \$8

CANNOLI \$8

SIGNATURE KIT KAT \$8 ICE CREAM \$6

> SORBET \$6

SEASONAL CHEESECAKE \$8

TRES LECHES

\$8

CARROT CAKE

\$8

CHOCOLATE TUXEDO CAKE \$8

DESSERTS BY THE DOZEN

\$36 Per Dozen

MINI BROWNIES

FRESHLY BAKED COOKIES

MINI ÉCLAIRS

CREAM PUFFS

MINI CANNOLI

MINI ASSORTED PASTRIES & TARTS

MINI CUPCAKES

MINI CHEESECAKES

CHOCOLATE COVERED STRAWBERRIES







CUSTOM CAKES

ABOUT

For over 53 years, Vito's Bakery has been the go-to destination for authentic Italian baked goods, proudly earning its reputation as the area's legendary quality bakery. Founded in 1970 by Vito Bommarito with a simple goal: "Be the Best," the bakery has thrived by using only the finest ingredients and cherished family recipes passed down through generations.

ORDERING FOR YOUR SPECIAL EVENT

The Andiamo Italia Pastry Shop located in Vito's Bakery is available to create any specialty cake or pastry item for your event. From baby showers to birthdays, communions to graduations, our staff will help you create a dessert to remember!

HOSTING YOUR EVENT AT ANDIAMO?

Enjoy complimentary delivery of your desserts directly to Andiamo Pasta + Chops.

Contact Lori: 586-791-0360 vitosbakery.net