



Altomonte's Catering



Setting the Benchmark in High Quality, Authentic Italian Foods since 1971



Welcome to Altomonte's Catering

Thank you for your patronage of our family owned and operated market celebrating over 50 years in business. We offer authentic Italian home-cooking directly from our kitchen to yours.

We specialize in small to mid-size events such as family gatherings, birthdays, baptisms, communions, showers, bridal party preparations, small weddings, graduations, as well as bereavements.

We also offer easy and delicious corporate catering. Our menu offers an extensive and diverse range of handcrafted foods--from Antipasti to Sweets, and everything in between.

From exciting beginnings to sweet & scrumptious endings, our Catering Specialists are available to help you plan the perfect menu for your event.

Ordering

Order via our website at www.Altomontes.com, by visiting our Catering desk in-store, or by phone.

Orders placed online require a minimum 4 days notice. If you are unable to place your online order for your specific date/time, please call us or stop in. We may have timing concerns or menu items that are not available for that particular date, but we will be happy to work with you regarding your catering needs. Generally, for orders of catering trays or pans, we require a 48 hour advance notice.

For cakes and pastry, please allow a minimum 4 days advance notice, 7 days or more may be required for custom cakes and artwork. Smaller, simpler cakes are available with shorter notice.

Bread, rolls, tomato pie, and sandwiches can be ordered up to 24 hours in advance.

Our Daily Family Feasts are available for same day order by phone. Please allow a few hours so that we can prepare them.

Payment

We accept all major credit cards. We will take your credit card at the time of order to hold your items and/or cake. The balance on all orders is due prior to pick up. You may pay with cash; just please note, we still require a credit card to hold your order. Corporate checks with proper identification are accepted with advance arrangements. Please speak to your Catering Specialist at time of order.

Cancellations/Changes

Please provide at least a 48 hour notice for any cancellations in order to avoid a 50-100% Cancellation Fee.

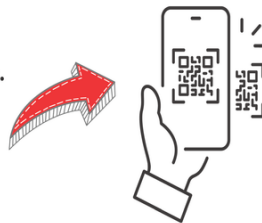
If you must cancel via email, you must receive a confirmation reply.

This includes cancellations due to inclement weather & illness.

Changes or revisions to orders must be received and confirmed no less than 72 hours prior to pick-up date.

Pricing

You can find all of our menu pricing on our website. We have provided this easy-to-use QR code, taking you straight to our online pricing and ordering pages. Just open the camera on your phone and put the QR code in your view finder as if you are going to take a picture of it. Our website will appear in a small banner. Just tap on it.



Menu Pricing

Corporate Catering

Easy, seamless, and delicious Corporate Catering that you and your team will love.

Upgrade anything on this menu with our Corporate Consierge Service and we will deliver, set up, provide a table cloth, utensils, plates, napkins, and serve ware. Available Monday - Friday, 9am - 5pm.

Minimum order required. Includes up to a 5 mile radius delivery.

Additional fee for this service.

Pick Up & Heating Information

Unless specified, your order will be cold at time of pick-up. Heating instructions are available on our website and below. Remember to plan for refrigerator space if you will not be heating up your food right away.

If you choose to pick up your food hot, it must be served immediately or kept at a temperature of 141°F and served within 2 hours. We have wire chafing kits available for purchase that will keep food hot for up to two hours. Each kit includes a rack, pan and sterno fuel. One rack holds one full sheet pan or two half pans. Holiday Meals, Thanksgiving Meals, Catering for Weekends in December and days leading up to Christmas Day, all food will be COLD with heating instructions at time of pick up due to limitations in space and oven capacity. Exceptions for Corporate Catering--please consult with your Catering Specialist for details.

Heating Instructions: Pre-heat oven at 350°

Pasta		Vegetables		Meats	
Half Pan	30-35 mins.	Half Pan	20 mins.	Half Pan	30-35 mins.
Full Pan	40-45 mins.	Full Pan	35 mins.	Full Pan	40-45 mins.

Times are approximate

Oven cooking times vary--your home oven may take more or less time to reheat food. Always check with a probe thermometer for an internal temperature of 165°F.

Heating our Home Roasted Beef or Pork

In a slow cooker, heat the au jus to almost boiling. Turn heat to low, and add sliced meat as needed. IMPORTANT NOTE: When you put the meat into the hot au jus, it heats up instantaneously. DO NOT allow the meat to simmer in the au jus for very long, otherwise, it will shrink and dry.

Storing Pastry and Cakes

Italian Rum Cakes, Strawberry Shortcakes, Cannoli, Mini Pastry Trays, and all pastry with cream or cheese filling must be refrigerated until served. Cookie Trays may be kept in a cool, dry place. Buttercream Cakes and Cupcakes should be allowed to reach room temperature before serving. They are made with 100% butter, hence they need to soften to be at optimum flavor.

Keeping Rolls, Bread & Tomato Pie fresh

Our baked goods are fresh daily and do not contain any preservatives. It is always best to pick them up the day they are to be consumed. If you must pick them up earlier, please keep them tightly wrapped, first in paper, then in plastic. Any unused bread can be frozen within 12 hours. Just thaw & warm in oven.

Tray & Pan Measurements:

Party Trays: Small: 12" Diameter Large: 16" Diameter XL: 18" Diameter

Aluminum Pans: Half Pan: 13" x 10.5" x 2.5" Full Pan: 21" x 13" x 2.5"

IMPORTANT FOOD SAFETY GUIDELINES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illness

SERVE COLD FOOD COLD And always store at 41°F or lower.

SERVE HOT FOOD HOT Always reheat food to 165°F and hold at 141°F or higher while serving.

Leftovers

Refrigerate any leftovers promptly. Discard any food left out more than 2 hours (1 hour if temperature is above 90°F). For your own health's sake, please follow these guidelines. Food that has been time & temperature abused should not be consumed. It can quickly become a vector for a variety of food-borne illnesses. You can become very sick; children, elderly, and those with weakened or compromised immune systems are especially at risk.

Food Allergy Warning

Please be advised that food prepared here may contain these ingredients: milk, eggs, soybeans, sesame, wheat, peanuts, tree nuts, fish, and shellfish. In addition, Gluten Free items are not made in a Gluten Free facility.

All prices are subject to change without notice.
Should a substitution need to be made, it will be of the highest quality.
Please confirm with your Catering Specialist upon ordering.

Party Favorites

Arancini Platter

The finest Italian street food...stuffed and fried rice balls!

Pick two: Traditional-ragu with peas

Sausage & Broccoli Rabe

Tomato & Mozzarella

Ham & Cheese

Spinach

Cheesesteak

An order consists of 20-2 oz. pieces (10 of each choice),
and comes with our homemade sauce for dipping.

Eggplant *Meatballs* vegetarian

A real crowd favorite! Made with eggplant, mozzarella, our bread crumbs, and served with homemade sauce for dipping.

Half Pan 20 pieces

Deviled Egg Platter

Our famous homemade deviled eggs...
all the taste, zero the hassle.

12 pieces

Homemade Mac & Cheese

Need we say more?

Half Pan Serves up to 10

Mozzarella Sticks

With a pint of homemade sauce for dipping.

Half Pan 36 pieces

French Fry Platter

Half Pan Serves up to 10



Wings & Things

Bone-in Wings available in Half Pan (30 pieces) and Full Pan (60 pieces)

Italian Roasted Chicken Wings

Marinated in our special balsamic, garlic & rosemary blend, then oven-roasted.

Gluten Free.

Jumbo Hot Wings

Plump, extra meaty with the spices and seasonings already in the batter, so no saucy mess! Comes with carrots, celery & bleu cheese dressing.

Garlic Parmesan Wings

Crowd Favorite. Our famous plump & juicy wings tossed with fresh garlic and parmesan cheese.

Boneless Chicken Wings

Choose from: Italian, Buffalo, or Barbeque

Half Pan 3lbs. Approximately 48 pieces

Full Pan 7lbs. Approximately 110 pieces

Homemade Chicken Tenders

with ketchup & honey mustard for dipping.

For Kids of All Ages!

Half Pan 18 tenders



Cheese & Charcuterie Trays

Original Authentic Antipasto Tray

A true Italian meal starter or spectacular snack! Includes Altomonte's prosciutto, sopressata, dry-cured coppa, fresh mozzarella, roasted peppers, sharp provolone, imported sharp provolone, imported mixed olives, marinated artichokes, eggplant, and mushrooms--all homemade and of course accompanied with a loaf of our house baked bread...you know...cause we're Italian!

Small 12" tray Serves up to 10

Large 16" tray Serves up to 20

Easy Party Tray

Casual pickings include pepperoni, salami, muenster cheese, Cooper Sharp American cheese, Havarti cheese, Yellow Sharp cheddar, olives, and grapes.

One Size 16" tray Serves up to 12

Vegetarian Antipasto

All of our homemade traditional favorites including marinated fresh mozzarella, sweet roasted red peppers, marinated artichokes, marinated mushrooms, Castelvetro green olives, black dry-cured olives, Grana Padano cheese, and sharp provolone.

Small 12" tray Serves up to 10

Formaggi Cheese Board

The flavors of Italy & Spain shine through with Moliterno di Tartufo cheese, Drunken Goat, Asiago Fresco, BellaVitano Espresso cheese, Sicilian hot pepper cheese, Marcona almonds, honey, fruit, and crackers.

Large 16" Serves up to 20

Artisan Cheese Board

A selection of crowd-favorites including brie, Tillamook cheddar, Gran Noir bleu cheese, extra-aged Prima Donna, soft artisanal goat cheese, honey, preserves, fruit, nuts, and crackers.

Small 12" Serves up to 10

European Charcuterie Board

A WOW presentation of French brie, Spanish Manchego, Danish bleu cheese, Sicilian Fantasia cheese with olives, arugula & red pepper flakes, beautifully complimented by Calabrese salami, Genoa salami, Marcona Almonds, dried figs, apricots, mixed olives, fresh fruit, and crackers from our bakery.

One Size 18" tray Serves up to 30

Mozzarella Caprese

Fresh mozzarella, tomato, roasted red peppers, fresh basil, a side of balsamic glaze, and our house baked bread.

One Size Serves up to 10

Vegetable Trays

Bruschetta Tray

A bowl of our homemade bruschetta tomato topping in the middle of our house baked toasts.

One Size 12" tray Serves up to 8

Hummus & Cheese Platter

Homemade hummus, Auribella cheese, pita bread, rice-stuffed grape leaves, olives, fresh cucumber, carrots, red peppers, artichoke hearts, and grilled eggplant..

One Size 16" tray Serves up to 12

Vegetables & Dip Party Tray

Casual, crisp veggies many include broccoli, cauliflower, red & yellow bell peppers, celery, carrots, radishes, cherry tomatoes, and ranch dip.

One Size 16" tray Serves up to 15

Seasonal Vegetable Crudite

NEW!

Fancy, fresh vegetables may include rainbow carrots, mini peppers, golden cauliflower, broccoli, sugar snap peas, purple cabbage, celery, cucumbers, grape tomatoes, grilled Belgian endive with balsamic drizzle, radicchio, asparagus, and sides of hummus & bleu cheese dip.

One Size 18" tray Serves up to 30



Green Salads

Family Size serves up to 4

Party Size serves up to 20

Garden Salad

A bed of iceberg & romaine lettuce, tomato, bell peppers, broccoli, carrots, red onion, cucumber, and a side of our house vinaigrette.

Caesar Salad

Classic romaine lettuce, Parmigiano cheese, homemade croutons, all on the side to prevent sogginess.

Greek Salad

A bed of romaine lettuce, Kalamata olives, feta cheese, cucumbers, green bell peppers, tomatoes, red onion, and our Greek dressing.

Finocchio

Fresh fennel, arugula, spring mix, grape tomatoes, red onion, Parmigiano cheese, and lemon vinaigrette.

Add a tray of sliced Grilled Chicken for protein.





Hoagie & Sandwich Trays

Mini Sandwich Tray

Home Roasted Turkey & Havarti with leaf lettuce, and tomato on seeded semolina; Home Roasted Beef & Horseradish Cheddar with leaf lettuce, and tomato on mini kaiser; Tuna Salad with leaf lettuce & tomato on mini kaiser; Ham & Cheese with leaf lettuce on mini kaiser.

Sides of mayo & mustard. 16 Sandwiches

Hoagie Tray **NEW!**

Our famous Italian Hoagie with lettuce, tomato, and onion; Home Roasted Turkey & Havarti with lettuce, & tomato; Home Roasted Beef & Cheddar with lettuce, and tomato; our famous handmade Chicken Cutlet with broccoli rabe, roasted red peppers, and extra sharp provolone; Grilled Vegetables with arugula, balsamic glaze, and fresh mozzarella.

Sides of hot & sweet peppers, pickles, mayo, oil & vinegar.

Small 24 pieces

Medium 32 pieces

Large 40 pieces

Perfect for casual gatherings,
lunch at the office,
or game time!

NEW!

Hoagie Box

8 large hoagies
cut into
16 halves
Individually
wrapped
& labeled

Assortment of:

Italian, Ham & Cheese, Turkey & Cheese,
Roast Beef & Cheese, and Mozzarella Caprese

Sides of:

Chips, Hot & Sweet Peppers, Pickles, Mayo, and Oil & Vinegar

Roman Focaccia Sandwiches

Our signature Roma dough filled with Prosciutto & Fresh Mozzarella with arugula and a drizzle of extra virgin olive oil; Home Roasted Turkey & Provolone with roasted red peppers and spring mix; Home Roasted Beef with red onion marmalade, bleu cheese, spring mix, and a drizzle of balsamic glaze; Mozzarella Caprese with fresh plum tomatoes, fresh mozzarella, and nut-free pesto.

One Size 24 triangles

Wrap Tray

Grilled Chicken Caesar, Veggie & Cheese, Buffalo Chicken, Italian, Roast Beef & Cheddar with horseradish sauce.

Small 12 halves

Medium 16 halves

Large 20 halves

Combo Hoagie & Wrap Tray

Italian Hoagie on seeded semolina; Home Roasted Turkey & Havarti Hoagie; Ham & American Cheese Hoagie; Roasted Vegetable Wrap with fresh Mozzarella; Home Roasted Beef & Cheddar Wrap; Chicken Caesar Wrap.

One Size 20 pieces (12 pcs. hoagie/8 pcs. wrap)

3 Foot Hoagies UNSLICED...Make sure to have a knife handy!

Italian

Turkey & Cheese

Chicken Cutlet

Serves up to 15

Sandwiches & Wraps
can be individually wrapped
for an additional fee.
Gluten Free options
available.

Nonna's Old School Delicatessen Tray

Home Roasted Party Tray

Let them build their own sandwiches any way they like!
Includes Home Roasted Turkey, Home Roasted Beef,
Honey Baked Ham, Genoa Salami, Provolone,
American Cheese, Pepper Jack Cheese, a dozen
Football Rolls and a dozen Semolina Catering Rolls.
Serves up to 15

Condiment Tray

Everything you need to build the perfect sandwich-
Lettuce, Tomato, Onion, Pickles, Sweet Peppers,
Hot Peppers, Black Olives, Mayo & Mustard.
Serves up to 15

Hot Sandwiches

Meatballs

Hand rolled, homemade meatballs in our sauce with sliced provolone cheese and a dozen football rolls.

24 Meatballs-Makes 12 mini sandwiches

Home Roasted Pork

Perfectly seasoned, slow-roasted Italian porchetta, sliced thin and ready for you to dip in our gravy so that you can build the perfect sandwich.

Comes with 18 football rolls and our pork gravy.

4 lbs. of Pork + side of gravy-Makes 18 mini sandwiches

Home Roasted Beef

USDA CHOICE Top Round, roasted daily on premises!

Sliced ready for sandwiches.

Comes with 18 football rolls and our beef gravy.

4 lbs. of Beef + side of gravy-Makes 18 mini sandwiches.

Serving Suggestion!

Add extra sharp provolone, roasted red peppers, fried long hot peppers, and broccoli rabe to your order to build the Ultimate Italian Sandwich.



Homemade Sides by the Pound

Broccoli Rabe in sauteed garlic, olive oil & Calabrian hot chilis

Mediterranean Quinoa Salad Harvest Chicken Salad

Vegetable Orzo Pasta Salad Fried Long Hot Peppers

Italian Potato Salad Roasted Red Peppers

Four Bean Salad Potato Salad

Macaroni Salad Coleslaw



Tipo "00" Bakery

At Altomonte's, our pizza & breads are crafted only with doppio zero flour. Named for the finest grain of milling, "00" flour is superior for baking. And, our extra long fermentation process makes it light, airy, and easy to digest.

Pizza alla Romana Requires 48 hour advanced notice

This square pizza is so special because of the dough. It's made from our Tipo "00" flour and put through an extra long, cold 72-hour fermentation process, yielding an extraordinarily light & airy crust with loads of flavor.

Quattro Stagione or Tomato Mozzarella & Arugula

Half Sheet Boxed

Full Sheet Boxed

Tomato Pie

Baked fresh daily with our homemade sauce, then finished with grated parmesan cheese. Tomato Pie is a Philadelphia regional favorite.

Half Sheet Boxed 8 slices

Full Sheet Boxed 16 slices

Tomato Pie Tray

Cut small, arranged on a party platter, and garnished with roasted red peppers, dry-cured olives, and Ready to Serve.

Small Tray Serves up to 10

Large Tray Serves up to 20

Bread & Rolls

Football Rolls

Semolina Catering Rolls

Altamura Bread

Long Crusty Loaf

Round Seeded Semolina Loaf

Sliced Sandwich Rye

Vegetables



Grilled Vegetable Platter

Traditional Offerings

Half Pan Serves up to 10

Full Pan Serves up to 20

Steamed Mixed Vegetables

with squash, zucchini, cauliflower, broccoli, peppers, carrots, and mushrooms.

Roasted Broccoli

with Parmigiano, a touch of roasted garlic, and just a kiss of lemon.

Heat & Eat!

Roasted Red Potatoes

with rosemary.

Parmesan Mashed Potatoes

Parmigiano Reggiano and a touch of cream add an unforgettable depth of flavor to this classic American dish.

...the perfect way to fill out your table!

Chilled Vegetables

Tossed Grilled Vegetable Bowl

Seasonal vegetables may include zucchini, carrots, eggplant, red onion, and bell peppers--grilled and cut into bite-sized pieces so you get the perfect medley of flavors with every scoop.

3 lb. Bowl Serves up to 10

Marinated String Bean Salad Bowl

An Italian party staple!

Blanched string beans, red onion, and grape tomatoes in a light wine vinaigrette.

3 lb. Bowl Serves up to 10

Family Style presentation of vegetables to be served chilled or at room temperature. Not available hot so as to preserve food integrity.

Grilled Vegetable Platter

One Size 16" tray Serves up to 15
Serve chilled or at room temperature

Grilled Asparagus Platter

One Size 16" tray Serves up to 15
Serve chilled or at room temperature



Fancier Faire

Quiche

Broccoli & Cheddar
Spinach, Parmesan & Tomato
Asparagus
Bacon & Cheese
Ham & Cheese
9" Serves up to 8

Frittata

Asparagus & Ricotta
Spagnola Potato & Onion
8" serves up to 6
Crustless & Gluten Free

Mini Crab Cakes

Lump crab meat, no filler, side of roasted pepper aioli
Market Price 36 pieces

Jumbo Shrimp Cocktail Platter

Big, sweet & delicious 16/20 ct. size shrimp. Served with cocktail sauce.
One Size 36 pieces

Chilled Poached Salmon

Beautifully presented whole poached sustainably-raised salmon with cucumber "scales", capers, tomato, olives, lemon, and a side of lemon dill yogurt sauce.
Whole Serves up to 20 as an appetizer Serves up to 10 as an entree
Half Serves up to 10 as an appetizer Serves up to 5 as an entree

Filet Mignon Platter

Gorgeous tenderloin of beef roasted in-house, sliced and presented on a ready-to-serve platter with sweet grilled onions, roasted red peppers, and a side of horseradish sauce.
Serve chilled or at room temperature.
Whole Serves up to 20 as an appetizer Serves up to 10 as an entree
Half Serves up to 10 as an appetizer Serves up to 5 as an entree
Would you like to add a fresh baked loaf of our Seeded Semolina Bread?

Pasta

Half or Full Pan
Half-serves up to 10
Full-serves up to 20

Lasagna

Half Pan Only
9 large slices

Chicken

Half or Full Pan
3 lbs. or 5 lbs.
Half-serves up to 10
Full-serves up to 15

Gluten Free Entrees

Half Pan Only

Penne Marinara
Penne Vodka Sauce
Baked Ziti

Cheese Ravioli 24 count serves up to 8 / 48 count serves up to 16
Stuffed Shells 12 piece 28 piece

Classic Cheese
Traditional Meat
Spinach
Eggplant Parmigiana
Eggplant Rollatini 8 pieces

Chicken Parmigiana

Golden breaded chicken cutlets topped with homemade marinara and mozzarella.

Chicken Marsala

In a light marsala mushroom sauce.

Chicken Francaise

Egg-battered white meat chicken in a white wine sauce.

Chicken Piccata

In a light lemony wine sauce with capers.

Grilled Chicken Breast

Garnished with fresh lemon and rosemary.

Chicken Cutlet Platter

Golden breaded chicken cutlets EVERYONE loves.

Chicken Piccata

Chicken Marsala

Grilled Chicken Breast

Meatballs in Sauce

Baked Ziti

Penne Vodka

Penne Marinara

Beef Pork Seafood

Half or Full Pan

Homemade All Beef Meatballs in Sauce

36 & 72 pieces

Homemade Meatballs in Sauce

Our original, scratch-made family recipe blended from beef & pork. We're kind of famous for them.

24 & 48 count

Meatballs & Sausage

36 & 72 count

Pulled Pork

BBQ or Italian Style.
3 lbs.

Sausage & Peppers with Onions

Homemade sausage from our award-winning butcher shop. We pride ourselves on the simplicity of ingredients-pork, salt, and spices. No fillers, no preservatives, or as Nonno said, "No junk!" With just a kiss of sauce.

Grilled Salmon Filets

Simply grilled with lemon, olive oil & kosher salt.
6 or 12 piece-5 oz. portions

Serving Suggestion...

Create Options!

Add sliced cheese
and rolls for
sandwiches.

Fresh Fruit

Trays-Bowls-Platters

Classic Fruit & Cheese Tray

Perfect as an appetizer or last course. Includes grapes, strawberries, cantaloupe, pineapple, sharp cheddar, horseradish cheese, and creamy Danish havarti.

One Size 16" Tray Serves up to 15

Fruit & Dip Party Tray

Ripe & juicy chunks of cantaloupe, pineapple, honeydew melon, red grapes, and strawberries, with our luscious fruit dip.

One Size 16" Serves up to 15

Elegant Fruit Platter

A gorgeous arrangement of fresh, seasonal fruit-may include cantaloupe, honeydew, watermelon, pineapple, red grapes, kiwi, strawberries, and blackberries.

ONE SIZE 18" serves up to 24

Fruit Salad Bowl

Fresh seasonal fruit already washed, sliced, diced, and ready to serve in a party bowl.

4 lb. Bowl Serves up to 8

Dessert & Cookie Trays



Thank you for letting us be a part of your celebration!
See our Cake Menu for a complete listing of our homemade-from-scratch offerings.



Mini-Cannoli Tray

Our homemade ricotta chocolate chip-, vanilla-, and chocolate Italian cream-filled miniature cannoli.

Small 16 pieces

Large 34 pieces

Mini-Pastry Tray

Made from scratch using only the finest ingredients. Offerings change with the season and may include eclair, cream puffs, cannoli, tiramisu, fruit tarts, lemon tarts, and truffle brownies.

Small 22 pieces

Large 34 pieces

Tre Dolci Tray

Delicious choices abound!

Mini-cannoli, Nutella brownies, and fresh strawberries.

Small 12" tray Serves up to 10

Large 16" tray Serves up to 18

All-Butter Cookie Tray

100% butter, a favorite of all ages!

Assorted sprinkled butter, chocolate drops, cut-outs, and our ever famous chocolate chip cookies.

Small 12" tray-3 lbs. Approx. 60 cookies

Large 16" tray-5 lbs. Approx. 95 cookies

Cannoli Chip & Dip Tray

An Altomonte's Classic! Made with real ricotta cheese & chocolate chips-creamy, not too sweet, and delightfully delicious.

Serves up to 8

Fresh Fruit Tart

Seasonal fruit atop vanilla Italian cream.

8" round Serves up to 8

Italian Cookie Tray

Premium-quality, assorted handmade cookies.

Pignoli, amaretti, fig-filled, cherry-almond, apricot tea, ricotta, rainbow,

Italian wedding, S cookies,

coconut macaroons, and biscotti.

Small 3.5 lbs. Approx. 65 cookies

Large 5.5 lbs. Approx. 95 cookies

All American Brownie & Chocolate Chip Cookie Tray

Our extraordinary chocolate chip cookies, nutella brownies, peanut butter cookies, and chocolate-covered pretzels.

Small 22 pieces

Large 42 pieces

Nonna's Petite Trays

Handmade from scratch.
Perfect for a little company and an espresso.
Serves up to 4

Nonna's Cookie Jar

Handmade Italian cookies
1 lb. Approximately 17 cookies

Piccolino Pastry

Mini eclairs, cannoli, and tarts.
10 pieces

