

HOMEMADE SALADS

	HALF	FULL
ARTISAN CHICKEN, WALNUT & CRANBERRY SALAD	\$59	\$109
BOCCONCINI (Fresh Mozz. Bites)	\$55	\$95
TOMATO BRUSCHETTA	\$49	\$79
FAGIOLI BRUSCHETTA	\$49	\$79
ROASTED BEETS w/ BASIL	\$49	\$79
ANTIPASTO SALAD		
w/ Cold Cuts with Peppers & Olives	\$59	\$99
LENTIL SALAD w/ Veggies	\$45	\$75
RED SKIN POTATO & DILL SALAD	\$45	\$75
MACARONI SALAD	\$45	\$75
FRESH MOZZARELLA & TOMATO SALAD		
w/ Carrot and Celery	\$55	\$85
COLE SLAW	\$45	\$75
ITALIAN TUNA SALAD	\$59	\$99
CRAB MEAT SALAD	\$59	\$89
FRESH SHRIMP SALAD w/ Celery & Scallions	\$69	\$129
WILD ATLANTIC SALMON SALAD		
w/ Hellmans Light Mayo	\$89	\$149
TRI-COLOR CHEESE TORTELLINI		
w/ Roasted Veggies	\$49	\$89
ORGANIC SPINACH SALAD Artichokes, Chic Peas, Sundried Tomato, Olives, Shaved Parmigiano Cheese	Lg. Bowl \$59	
ORGANIC MIXED GREENS		
Olives, Carrots, Artichokes, Tomatoes, Goat Cheese	Lg. Bowl \$59	
GREEK CLASSIC SALAD		
Organic Romaine, Stuffed Grape Leaves, Feta Cheese, Bell Peppers, Cucumbers	Lg. Bowl \$59	
ORGANIC ARUGULA ITALIANO		
Sundried Tomatoes, Chick Peas, Goat Cheese, Pitted Olives, Red Onion	Lg. Bowl \$59	
ORGANIC KALE SALAD Feta, Cranberries, Sliced Almonds, Lemon Vinaigrette	Lg. Bowl \$59	
BARLEY Grain & Organic Kale Salad w/ Cucumbers, Bell Peppers, Feta and Roasted Tomatoes, Lemon Vinaigrette	Lg. Bowl \$59	
ROMAN SPINACH w/ Gorgonzola, Walnuts, Sun-Dried Tomatoes & Spiral Pasta	Lg. Bowl \$59	

Add Chicken to All Large Bowls \$25

Gluten Free Available *We only use Hellman's Mayo

SEASONAL

	HALF	FULL
CUCUMBER SALAD	\$49	\$89
w/ Feta, Basil & Tomatoes		
ROASTED CORN & AVOCADO SALAD		
w/ Cilantro & Scallions	\$59	\$99
GRILLED PEACH & CHIC PEA SALAD	\$49	\$89
STRING BEANS & RED SKIN POTATO SALAD w/ red onions	\$49	\$89
ORGANIC QUINOA SALAD		
w/ Mango, Corn & Cucumber	\$59	\$89
JUICY WATERMELON SALAD		
w/ Feta and Mint	\$49	\$79
BLACK BEAN & ROASTED CORN SALAD		
w/ Bell Peppers	\$49	\$79



Boar's Head



ALL CATERING SUBJECT TO NYC SALES TAX
WE ACCEPT MASTERCARD, VISA, AMEX & DISCOVER
This menu supercedes previous ones

SIGNATURE HERO BOARD!

No party like the one catered by Pastosa of West Brighton! Bring a hero to any gathering, tailgate or business lunch! All heroes are cut, placed in a circular serving platter & ribboned for any occasion!
4ft or more includes 1.5lb Macaroni & Potato Salads

AMERICAN Boars Head ham, Roast Beef & Oven Gold Turkey, sliced American Cheese, Imported Swiss Cheese, Crisps Lettuce & Tomato	\$29 per ft
ITALIANO Sweet Soppressata, Boars Head Ham, Genoa Salame, Pepperoni, Mortadella & Sharp Provolone	\$29 per ft
BELL & EVANS GRILLED -OR- CHICKEN MILANESE:	
w/ Fresh Mozz & Roasted Peppers	\$29 per ft
w/ Fresh Mozz & Prosciutto di Parma	\$36 per ft
w/ Fresh Mozz & Grilled Veggies	\$29 per ft
w/ Fresh Mozz & Sautéed Broccoli Rabe	\$29 per ft
w/ Imported Swiss & Grilled Artichokes	\$32 per ft
w/ Pepperjack Cheese, Crispy Bacon & Sweet Peppadews	\$29 per ft
w/ Vermont Cheddar, Cole Slaw, Sliced Pickles & crispy Bacon, Herb Mayo	\$27 per ft
w/ Signature Kale Salad w/ Cranberries, Sliced Red Onion, Feta, Shaved Almond & Lemon Vinaigrette	\$32 per ft
HOMEMADE SEASONED ROASTED TURKEY:	
w/ Fresh Mozz & Roasted Peppers	\$27 per ft
w/ Imported Swiss & Grilled Artichokes	\$30 per ft
w/ Pepperjack cheese, Crispy Bacon & Sweet Peppadews	\$27 per ft
Roasted Herb Juicy Pork Loin w/ Sautéed Onions, Imported Swiss & Herb Mayo	\$27 per ft
Muffaletta - Sliced Genoa Salami, Soppressata, Boars Head Smoked Ham & Pastrami, Sharp Provolone & Diced Tangy Olive Salad	\$30 per ft
PROSCIUTTO DI PARMA	
w/ Fresh Mozz & Broccoli Rabe	\$39 per ft
w/ Fresh Mozz & Grilled Artichokes	\$39 per ft
w/ Sundried Peppers & Sharp Provolone	\$39 per ft

DINNER ROLL SANDWICH PLATTER

...the perfect platter for weddings, funerals, holiday get together or a football tailgate!
Cocktail sandwiches individually wrapped stacked in a PYRAMID w/ ribbons for all occasions! \$6 EA SANDWICH

... ADD PROSCIUTTO DI PARMA +\$3 PER SANDWICH

ITALIAN COOKIE PLATTER

Delicious selection of local & Italian imported cookies, decorated w/ ribbons to make any occasion memorable!
12" \$45 16" \$69

PANINI SANDWICH PLATTER

Handmade brick oven Italian loaves. Cut in halves. We offer an assortment of over stuffed sandwiches. All Individually wrapped.
10 = 20 1/2's \$129 12=24 1/2's \$145 15=30 1/2's \$185
20 = 40 1/2's \$235 25=50 1/2's \$285 30 = 60 1/2's \$345
15 + include 1 lb. Potato & 1 lb. Macaroni Salad
25 + include 2 lbs. Potato & 2 lbs. Macaroni Salad
*All Available in Wrap Platters

SIGNATURE STROMBOLI BREADS

ALL Breads Whole, Serves 8 to 10 \$45

TRADITIONAL STROMBOLI BREAD

Boars Head Ham & Pepperoni, Sweet Soppressata, Sharp Provolone, Creamy Fresh Mozzarella

ANTIPASTO STROMBOLI BREAD

Traditional Recipe, plus Sweet Bell Peppers & Onions

EGGPLANT PARMIGIANO BREAD

Creamy Fresh Mozz, Grated Reggiano Parmigiano, Basil & Marinara Sauce

SAUTÉED BROCCOLI RABE & SWEET ITALIAN SAUSAGE BREAD

Broccoli Rabe, Fresh Sausage, Fresh Mozzarella, Locatelli Romano Cheese

SAUTÉED SPINACH BREAD

Sun-Dried Tomatoes, Reggiano Parmigiano cheese & Fresh Mozzarella

FRESH FISH

Fresh Market Choices - Inquire For Pricing

All fresh, and hand selected from our renown, in-house fish department!

Cooked preference, no problem ... choose from

(Oreganata, Grilled, Oven-Roasted, Pan-Seared, Glazed or Ready to Bake)

NORWEGIAN WILD SALMON	HALIBUT	AHI TUNA
CHILEAN SEA BASS	COD FISH	FLOUNDER
CRABS hard or soft shell	RED SNAPPER	SHRIMP
SWORDFISH	FILET OF SOLE	WILD SCALLOPS
		HALF FULL
MUSSELS in White Wine, Butter & Garlic Reduction		\$59 \$89
MUSSELS MARINARA w/ Fresh Basil & Garlic		\$59 \$89
CALAMARI FRA D'AVOLO		\$69 \$129
FRIED CALAMARI, Batter Dipped & Seasoned		\$59 \$99
ZUPPA DI PESCE - Slow Simmered Shrimp, Clams, Calamari, Mussels, Italian Plum Tomatoes w/ Basil		\$99 \$169
STUFFED BASA FILET		
w/ Lump Crabmeat (8 OR 16)		\$99 \$189
RED SNAPPER POMODORO w/ Basil		\$79 \$159
SIGNATURE FRUTTI DI MARE SEAFOOD SALAD		
A juicy mixture of Shrimp, Octopus, Calamari & Sliced Scungilli w/ Chopped Celery, Olives, Red Onion, Fresh Garlic, EVOO & White Wine Vinegar!		\$109 \$199

SALMON SPECIALTIES!

** Norwegian Wild Caught Salmon... Your Way!

Servings of 8 or 16 \$139 \$249

HERB GRILLED	OREGANATA w/ Lemon & Fresh Garlic
SWEET HONEY MUSTARD GLAZED	SWEET TERIYAKI GLAZED
OVEN HERB ROASTED	POACHED & SEASONED
LUMP CRAB MEAT STUFFED (+\$25 / +\$55)	

FLOUNDER SPECIALTIES!

Fresh, Wild Flounder or Filet of Sole ... Fresh & done your way!

Serving of 8 or 16 0 \$89 \$169

POMODORO w/ Basil	SEASONED & FRIED
OREGANATA w/ Lemon & fresh garlic	OVEN HERB ROASTED
LUMP CRAB MEAT STUFFED (+\$20 / +\$45)	
PICCATA w/ Capers, White Wine & Lemon Reduction	
FRANCHESE w/ Lemon & White Wine, Batter Dipped	

Meet you at the SHRIMP BAR!

Fresh shrimp jumbo size, so many options ... Prepared your way!

Serves 8 - 10 / 14 - 16 people \$89 \$169

GRILLED HERB SHRIMP	MISO GLAZED
TERIYAKI GLAZED	POMODORO w/ Basil
STUFFED SHRIMP w/ Lump Crab Meat (+\$20 / +\$40)	
SHRIMP RISOTTO w/ Peas Saffron & Cream	
SCAMPI STYLE w/ Garlic and Herbs	
FRANCHESE w/ Lemon & White Wine, Batter Dipped	
COCONUT FRIED OR REGULAR FRIED	
OREGANATA w/ Lemon & Fresh Garlic	
SPICY FRA' DIAVOLO w/ Basil	

RAW BAR PLATTERS

CLAMS ON HALF SHELL	3 doz. - half tray	\$49
w/ lemon and cocktail sauce	7 doz. - full tray	\$89
OYSTERS ON HALF SHELL	15 - half tray	\$59
w/ lemon and cocktail sauce	30 - full tray	\$99

LOBSTER DONE RIGHT!

You pick the size (1.5lb min), or Brazilian Tails 9 oz tails ... we cook it your way, or prepare to bake! All market price \$ (Lemons included)

STUFFED w/ Lump Crab Meat and Herbs	Market price \$
SLOW STEAMED	Market price \$
LIGHTLY BROILED AND SEASONED	Market price \$

Pastosa

RAVIOLI OF WEST BRIGHTON

Catering Menu

764 Forest Avenue
Staten Island, NY 10310
718-420-9000

Highest Zagat Rating on Staten Island

"Where Prices and Quality Meet!"

DELICIOUS APPETIZERS

	HALF	FULL
SICILIAN RICE BALLS w/ Sirloin, Peas & Fresh Mozz	\$59	\$99
EGGPLANT ROLLATINI w/ Fresh Ricotta & Mozz	\$55	\$85
HOMEMADE RICE BALLS w/ Fresh Ricotta & Mozz	\$49	\$89
EGGPLANT CAPONATA w/ Raisins	\$59	\$99
FRIED RAVIOLI	\$45	\$75
SIGNATURE STUFFED ARTICHOKE (XL, MIN 4 PER ORDER)	\$12.99 EA	
MOZZARELLA & CAROZZA	\$45	\$75
SPINACH BALLS w/ Ricotta (12 or 24)	\$49	\$89
MOZZARELLA STICKS	\$49	\$79
POTATO CROQUETTES (15 OR 30)	\$45	\$85
PROSCIUTTO BALLS w/ Fresh Ricotta	\$59	\$99
BATTER DIPPED FRIED ZUCCHINI	\$49	\$89
STUFFED MUSHROOMS		
w/ Lump Crab Meat	\$79	\$139
w/ Seasoned Breading	\$59	\$109
w/ Sausage, Italian Fontina & Spinach	\$69	\$119
LUMP CRABMEAT CAKES (10 OR 16)	\$119	\$209
PULLED PORK PANZETTA (egg roll wrapped)		
w/ julienne veggies & sweet Teriyaki	\$69	\$119
BROCCOLI RABE & SWEET SAUSAGE PANZETTA		
w/ Sweet Sausage, Reggiano Parmigiana, Fresh Mozzarella	\$69	\$119

BUFFALO WINGS

Choice of: TERIYAKI, BBQ, BUFFALO, SWEET CHILI, OR GARLIC PARMESAN (approx. 30 or 50 pcs) \$49 \$89

HOST A PARTY!

Choose a platter, be the talk of the town!
Beautifully wrapped with Ribbons, for all Occasions

ANTIPASTO

Soppressata, Mixed Olives, Bocconici,
Roasted Peppers, Eggplant Caponata, Grilled Artichokes,
Assorted Imported Cheeses
12" \$95 16" \$145 18" \$165
...Add Prosciutto Di Parma 12" \$105 16" \$159 18" \$189

SIGNATURE MOZZARELLA & TOMATO PLATTER

w/ Basil
16" \$85 18" \$105
...Add Prosciutto di Parma \$105 / \$130

BELL & EVANS GRILLED HERB CHICKEN PLATTER

With Grilled Veggies & Roasted Peppers
16" \$115 18" \$145

CUSTOM CHEESE PLATTER

Assorted Imported Cheeses, your pick,
Prices can vary by discretion of cheese monger
12" \$99 16" \$139 18" \$179
...Add Prosciutto di Parma \$119 / \$159 / \$209

ORGANIC FRESH FRUIT PLATTER

12" \$49 / 16" \$89 / 18" \$119

HOT ANTIPASTO PLATTER

16" \$109 (3) / 18" \$139 (4)

...you choose the apps:

Mini-Rice Balls / Potato Croquets / Mozzarella on Corozza / Mozzarella Sticks /
Fried Zucchini / Prosciutto Balls / Spinach Balls / Fried Ravioli

SHRIMP COCKTAIL PLATTER

w/ Homemade Cocktail Sauce & Fresh Cut Lemons
12" \$89 16" \$139

PASTA! PASTA! PASTA!

Choice of any following cut of pasta:

Linguine, Fettuccine, Bucatini, Spaghetti, Pappardelle, Rigatoni,
Penne Ziti, Gnocchi, Cavatelli, Raviolotti, Orecchiette, or Spirale.

**ADD Homemade Mini Meatballs, Grilled or Milanese Chicken,
Sweet Italian Sausage. + \$15 / + \$25 **

** Gluten Free, Whole Wheat, Black Squid Ink & Spinach
Pasta Available in Select Cuts **

Add any of these following homemade sauces,
made fresh with the best ingredients!

	HALF	FULL
BEEF BOLOGNESE	\$69	\$119
BUTTERNUT SQUASH w/ Sweet Sausage	\$59	\$109
FRESH CLAM SAUCE White or Red	\$69	\$119
BASIL PESTO	\$59	\$109
PUTTANESCA		
w/ Capers, Olives & Hint of Anchovy	\$69	\$149
VODKA SAUCE	\$49	\$99
FRESH SHRIMP & CALAMARI		
FRA' DIAVOLO	\$99	\$179
SAVORY PUMPKIN CREAM SAUCE	\$59	\$99
PRIMAVERA w/ Fresh Veggies	\$59	\$109
SAUTÉED SWEET BROCCOLI	\$59	\$109
SAUTÉED BROCCOLI RABE	\$49	\$99
SAUSAGE BOLOGNESE	\$69	\$119
POMODORO BASIL	\$49	\$89
ROASTED EGGPLANT POMODORO	\$59	\$99
FILLETE DI POMODORO con		
PROSCIUTTO & ONIONS	\$69	\$119
SAUTÉED PROSCIUTTO, PEAS & ONIONS	\$59	\$109
SAUSAGE & SAUTÉED		
SPINACH MARINARA	\$59	\$109
CREAMY ALFREDO w/ Crisp Prosciutto	\$69	\$119
HEARTY LAMB RAGU	\$89	\$169
SIGNATURE LASAGNA	\$59	\$119
LASAGNA BOLOGNESE	\$79	\$149
VEGGIE LASAGNA		
w/ Zucchini, Spinach & Roasted Carrots	\$79	\$149
BUTTERNUT SQUASH LASAGNA		
w/ Fresh Mozzarella & Ricotta Cheeses, Creamy Fontina, Cinnamon, Nutmeg & Reggiano Parmigiano	\$69	\$139
ITALIAN STYLE MAC & CHEESE		
w/ Smoked Ham & Prosciutto	\$59	\$99
PASTOSA SIGNATURE STUFFED SHELLS		
-OR- FRESH MANICOTTI	\$45	\$85
Topped with Fresh Mozzarella		
SPINACH LASAGNA w/ Fresh Ricotta, Mozzarella, Reggiano Parm & Basil	\$79	\$149
BAKED ZITI	\$49	\$99

VEAL ... the BEST in the City

Tender, Milk Fed USDA veal, thinly sliced from our own butcher department ...
Any way, your way!

Choice of preparation:

MARSALA w/ Wild Mushrooms
PARMIGIANO w/ Fresh Mozzarella & Basil
PICCATA w/ Capers & Lemon
MILANESE seasoned breading w/ Reggiano Parmigiano
PIZZAIOLA w/ Italian Plum Tomatoes Onions & Fresh Mushrooms

Half \$89 / Full \$179

OSSO BUCCO BRAISED VEAL SHANK MARKET \$
ROASTED LEG OF LAMB W/ HERBS \$129 \$229

BEEF SIGNATURE SPECIALTIES!

All dishes prepared to your liking...

	HALF	FULL
HOMEMADE JUMBO MEATBALLS	\$59	\$109
Add fresh Mozzarella	\$69	\$119
SLICED TENDERLOIN (FILET MIGNON)	MARKET \$	
BEEF WELLINGTON (PUFF PASTRY, FILET MIGNON STUFFED		
w/ Truffle Mushroom Pate	\$39 per piece (4 min)	
BAROLO WINE BRAISED ANGUS SHORT RIBS (BONELESS)	\$99	\$179
TEXAS CHILI w/ Ground Sirloin, Beans & Italian Plum Tomatoes	\$59	\$109
GRILLED ANGUS STEAK		
w/ Fresh Mushrooms or Red Roasted Potatoes or Bell Peppers	\$89	\$189
SKIRT STEAK TERIYAKI	\$149	\$279
FLANK STEAK PIZZAIOLA		
w/ Italian plum tomatoes, onions & basil	\$99	\$179
SUNDAY SAUCE PLATTER Slow simmered Sunday sauce with homemade Beef & Pork Bracciale, Sweet Sausage, & Beef -or- Pork Ribs	\$79	\$159
SHEPARD'S PIE Fresh ground beef & veggies seasoned, stuffed inside whipped, encrusted Potatoes	\$89	\$169
SICILIAN MEATBALLS RUSTICA		
w/ Plump Raisins, Pignoli Nuts & Fresh Eggplant	\$69	\$129
ITALIAN STYLE MEATLOAF		
w/ Peas and Mushrooms	\$69	\$119

ALLEN
BROTHERS
ANGUS



CHICKEN SPECIALTIES

Only Bell & Evans Chicken, tender, juicy, hormone -free!
... have it any style, customize if need be!

Half \$79 Full \$149

CHICKEN FRANCHISE w/ lemon & white wine
CHICKEN MARSALA sautéed w/ fresh mushrooms & Marzala wine
CHICKEN PARMIGIANO topped w/ fresh mozzarella, basil &
 marinara sauce
CHICKEN PICCATA w/ Lemon & Capers, white wine reduction
CHICKEN SCARPIELLO w/ white wine, light butter reduction
CHICKEN SORRENTINO w/ Imported Prosciutto di parma, marinara
 sauce & Mozzarella (+\$10 / \$20)
CHICKEN PIZZAIOLA w/ Mushrooms & Italian plum tomatoes
CHICKEN FLORENTINE w/ Spinach & Lemon
CHICKENS SPEDINI breaded w/ lemon & garlic stuffed prosciutto
CHICKEN PORTOFINO w/ mushrooms, peas, Prosciutto di Parma
 in a light cream brandy sauce (+\$10 / \$20)
ROASTED HERB & LEMON HALF CHICKENS (4 or 8)
ROASTED BBQ HALF CHICKEN (4 or 8)
CHICKEN POT PIE casserole in puff pastry dough crust
SIGNATURE CHICKEN MEATBALLS with Reggiano Parmigiano
STUFFED CHICKEN MEATLOAF w/ Spinach and Prosciutto di Parma
CHICKEN CORDON BLEU w/ Smoked ham and Swiss
CHICKEN CACCIATORE w/ Italian plum tomatoes mushrooms and onions
SAUTÉED CHICKEN TERRIYAKI w/ snow peas & carrots
GRILLED HERB BELL & EVANS CHICKEN CUTLETS
CHICKEN MILANESE w/ Reggiano Parmigiano & seasoned breading

PORK SPECIALTIES

	HALF	FULL
HOMEMADE SAUSAGE & PEPPERS		
w/ Sautéed Onions	\$49	\$89
BONELESS, SEASONED PORK LOIN		
w/ Herbs & Garlic	\$79	\$139
HOMEMADE SAUSAGE & ESCAROLE -OR- SAUTÉED BROCCOLI RABE	\$59	\$109
GRILLED, TENDER PORK CHOPS		
w/ Roasted Red Pepper & Onions	\$59	\$109
STUFFED PORK LOIN		
w/ Prosciutto di Parma, Spinach & Sharp Provolone	\$95	\$165
BABY BACK RIBS (choice of BBQ -or- Teriyaki)	\$79	\$139
HONEY MAPLE-GLAZED SPIRAL HAM	\$69	\$129
ROASTED TENDER PORCHETTA		
w/ Garlic, Rosemary & Crisp Pork Skin	\$109	\$199
PORK OSSO BUCCO		
Braised Pork Shank	\$89	\$169
STUFFED HERITAGE PORK CHOP VALDOSTANA		
w/ Prosciutto, Stuffed Fresh Mozzarella, Garlic & Seasoned Breading	\$119	\$239

VEGETABLES & STARCHES

(ALL veggies are available ORGANIC as well, Prices will vary)

	HALF	FULL
STUFFED BELL PEPPERS w/ Pork Sausage, Rice & Reggiano Parmigiano	\$10.99 EA	
ZUCCHINI POMODORO	\$55	\$85
EGGPLANT PARMIGIANO	\$59	\$109
SAUTÉED BROCCOLI RABE	\$55	\$95
RISOTTO PRIMAVERA	\$55	\$95
GRILLED VEGETABLES	\$59	\$99
GRILLED or STEAMED ASPARAGUS	\$49	\$89
GRILLED ROMAN ARTICHOKE	\$95	\$175
STRING BEANS w/ Fresh Garlic	\$39	\$69
RED ROASTED POTATOES w/ Herbs	\$39	\$69
SAUSAGE & MUSHROOM RISOTTO	\$59	\$99
SWEET BROCCOLI		
w/ Lemon and Garlic	\$39	\$69
ROASTED BUTTERNUT SQUASH	\$55	\$95
w/ Cinnamon & Nutmeg		
MAPLE PECAN ROASTED SWEET POTATOES	\$55	\$95
ROASTED BRUSSELL SPROUTS		
w/ Pancetta & Onions	\$59	\$99
ZUCCHINI QUICHE	\$59	\$99
ESCAROLE SAUTÉED	\$55	\$89
BROCCOLINI SAUTÉED	\$59	\$95
SAUSAGE, ROASTED CHESTNUT CRANBERRY SAGE STUFFING	\$59	\$99
ROASTED CAULIFLOWER		
w/ Caper & Olives	\$49	\$89
ROASTED FENNEL		
w/ Sweet Bell Peppers	\$49	\$89
ROASTED FRESH MUSHROOMS & ONIONS w/ Herbs	\$49	\$79
ROASTED SWEET CUBANELLE PEPPERS w/ Sautéed Garlic	\$49	\$79
GRILLED ZUCCHINI w/ Feta & Basil	\$49	\$89

**ALL DISHES AVAILABLE GLUTEN FREE!
(ADDITIONAL CHARGE MAY APPLY)

