

## STARTERS

|   | QUARTER<br>TRAY<br>8-14 | FULL<br>TRAY<br>20-25 |
|---|-------------------------|-----------------------|
| <b>GARLIC BREAD</b><br>with Marinara  | \$40                    | \$70                  |
| <b>BRUSCHETTA</b><br>Roma Tomatoes   Garlic<br>Basil   Olive Oil  | \$40                    | \$70                  |
| <b>FRIED RAVIOLI</b><br>Lightly Toasted Cheese Ravioli<br>Side of Signature Marinara  | \$50                    | \$90                  |
| <b>MOZZARELLA CAPRESE</b><br>Slices of Fresh Tomatoes  <br>Mozzarella di Bufala  <br>Garden Basil   Kalamata Olives<br>Extra Virgin Olive Oil | \$45                    | \$70                  |
| <b>EPIC MEATBALLS</b><br>Veal Meatballs   Signature Marinara  <br>Provolone Cheese   Creamy Polenta   | \$60                    | \$100                 |
| <b>CHICKEN WINGS</b><br>Garlic Parmesan   Buffalo  <br>Mango Habanero   Korean BBQ  <br>Kickin Bourbon  | \$70                    | \$120                 |

## GREENS

|   |      |      |
|---|------|------|
| <b>HOUSE SALAD</b>  | \$35 | \$55 |
| <b>SPINACH &amp; STRAWBERRY</b><br>Fresh Spinach   Goat Cheese  <br>Strawberries   Raspberry Vinaigrette  | \$45 | \$70 |
| <b>MEDITERRANEAN SALAD</b><br>Heritage Mix with Kalamata Olives  <br>Feta Cheese   Sun Dried Tomatoes  <br>Roasted Artichokes   Almonds  <br>Balsamic Vinaigrette | \$45 | \$70 |

|   |      |      |
|---|------|------|
| <b>CAESAR SALAD</b><br>Fresh Romaine   Caesar Dressing  <br>Croutons   Parmesan Cheese  | \$40 | \$60 |
| <b>CHOPPED ITALIAN SALAD</b><br>Blend of Italian Meats  <br>Provolone Cheese  <br>Artichokes   Black Olives  <br>Italian Dressing | \$50 | \$80 |
| <b>SPINACH STRAWBERRY SALAD</b><br>Green Apple   Glazed Pecans   Goat Cheese<br>Strawberries   Raspberry Vinaigrette              | \$60 | \$80 |

## ENTREE

|  |       |       |
|--|-------|-------|
| <b>EGGPLANT PARMIGIANA</b><br>Lightly Breaded and Baked with<br>Marinara Sauce   Mozzarella Cheese   | \$70  | \$130 |
| <b>CHICKEN PARMIGIANA</b><br>Lightly Fried Parmesan-Breaded Chicken<br>Our Homemade Marinara Sauce<br>Melted Italian Cheese  | \$80  | \$150 |
| <b>CHICKEN FLORENTINA</b><br>Capellini Pasta   Grilled Chicken Breast  <br>Sautéed Tomatoes   Spinach   Olive Oil  <br>Garlic   Cream Sauce  <br>Topped with Mozzarella Cheese | \$90  | \$160 |
| <b>CHICKEN PICCATA</b><br>Capers   Lemon   Butter Sauce  | \$90  | \$150 |
| <b>CHICKEN MARSALA</b><br>Lightly Breaded and Baked with<br>Marinara Sauce   Mozzarella Cheese   | \$90  | \$150 |
| <b>VEAL PARMIGIANA</b><br>Lightly Fried Veal Then Baked  <br>with Marinara   Mozzarella Cheese   | \$100 | \$170 |

## PASTA

|   | QUARTER<br>TRAY<br>8-14 | FULL<br>TRAY<br>20-25 |
|---|-------------------------|-----------------------|
| <b>LASAGNA CLASSICO</b><br>Prepared Fresh Daily   Layers of Pasta  <br>Parmesan   Mozzarella   Beef  <br>Our Homemade Bolognese | \$90                    | \$160                 |
| <b>FETTUCCINE ALFREDO</b>   | \$70                    | \$130                 |
| <b>FETTUCCINE CON POLLO</b>   | \$80                    | \$140                 |
| <b>FETTUCCINE ALFREDO<br/>WITH SHRIMP</b>   | \$90                    | \$150                 |
| <b>FETTUCCINE ALFREDO<br/>WITH SALMON</b>   | \$100                   | \$160                 |
| <b>BAKED ZITI</b><br>A Baked Blend of Italian Cheese  <br>Penne Pasta   Our Signature Marinara                                  | \$70                    | \$120                 |
| <b>PENNE ALLA VODKA</b><br>Homemade Vodka Sauce   | \$70                    | \$130                 |
| <b>SPAGHETTI WITH<br/>MEATBALLS</b>   | \$80                    | \$140                 |
| <b>SPAGHETTI EATALIO</b><br>Spaghetti   Our Signature Marinara  | \$70                    | \$120                 |
| <b>ANGEL HAIR PESTO</b><br>Angel Hair Pasta   Pesto   Onion  <br>Bell Pepper   Mushroom   Olive Oil  <br>Garlic   fresh Basil   | \$80                    | \$130                 |
| <b>THE GILBERT CARBONARA</b><br>Bacon   Peas   Pecorino Cheese<br>Cream   Spaghetti   | \$90                    | \$160                 |
| <b>PENNE ARRABIATA</b><br>Penne Pasta<br>Our Homemade Spicy Marinara  | \$70                    | \$130                 |
| <b>RAVIOLI CLASSICO</b><br>Beef or Cheese Ravioli   Alfredo or Marinara   | \$70                    | \$130                 |
| <b>CAPELLINI POMODORO</b><br>Sun Dried Tomatoes   Mushrooms  <br>Olive Oil   Garlic   | \$70                    | \$130                 |

## SEAFOOD

QUARTER  
TRAY  
8-14

FULL  
TRAY  
20-25

### LOBSTER RAVIOLI

\$90

\$180

Lobster Ravioli with Lobster Cream Sauce

### LINGUINE CON GAMBRETTI PARMIGIANA

\$100

\$190

Linguine | Sautéed Shrimp | Olive Oil |  
Garlic | Signature Marinara Sauce |  
Topped with Mozzarella Cheese

### SALMON PICATTA

\$100

\$190

Grilled Salmon | Capers |  
Lemon Butter Sauce

### SHRIMP DIABLO

\$100

\$180

Calabrian Chilis | Onions | White Wine  
Marinara | Linguine

# We Provide Live Pizza and Live Pasta Catering

**DAVE'S ITALIAN**  
**EATERY**  
PIZZA • PASTA • WINGS • BAR

**We cater any event!**  
**5-1000+ people!**

**We offer on site full service  
catering, with chafing dishes,  
servers, bartenders and fresh  
food made on site.**

**929 N Val Vista Dr., #101  
Gilbert, AZ 85234  
Tel: (480) 219-6606  
Davesitalian.com**



# Catering Menu