

DESSERTS

All desserts subject to availability.

Chocolate Tuxedo Cake – White and dark chocolate mousse layered between moist chocolate cake and topped with chocolate ganache. \$3.25 per person

New York Cheesecake – Creamy New York style cheesecake served with a strawberry amaretto sauce. \$3.25 per person

Tiramisu – Italian ladyfingers soaked in espresso, Kahlua, and Myer's Rum and layered between sweet mascarpone cream cheese. \$3.50 per person

Raspberry Eruption – Raspberry mousse mixed with bites of cheesecake and layered on vanilla cake. \$3.50 per person

Assorted Cheesecakes – An assortment of cheesecakes including: New York, Turtle, Strawberry Daquiri, and Raspberry Swirl. \$3.25 per person

Italian Cream Cake – Vanilla cream cake with toasted walnuts and cream cheese frosting. Topped with toasted coconut and a chocolate rum sauce. \$3.50 per person

Carrot Cake – Moist carrot cake served with crème anglaise. \$3.50 per person

Fresh baked Cookies – \$1.50 per person

BEVERAGES

Includes cups, ice, and condiments

Unsweetened Iced Tea – \$7.00 per gallon
(approximately 10 people)

Raspberry Sweet Tea – \$8.00 per gallon
(approximately 10 people)

Lemonade – \$8.00 per gallon
(approximately 10 people)

Bottled Water – \$1.00 per person

Soft Drinks – \$5.00 per 2 liter bottle

Italianni's
RESTAURANT

1601 Precinct Line Road Hurst, TX 76054
phone 817.498.6770 / fax 817.788.9643

www.italiannishurst.com



Italianni's
RESTAURANT

*A La Carte Lunch
Catering Menu*

Phone 817.498.6770
www.italiannishurst.com

- All orders include disposable plates, flatware, and serving utensils. Upgrades available for an additional charge.
- Minimum 10 servings per selection.
- Delivery available within 10 miles. Minimum \$100 order, Minimum delivery fee \$15 or 10% of total order, whichever is larger. Additional charges may apply for deliveries out of delivery zone.
- 24 hour notice needed for deliveries. 1 hour notice needed for pick ups.
- Food is served in disposable foil pans. Disposable chafing dishes and fuel are available for \$15 each.
- Full service catering available. Please call for quote.

APPETIZERS

Spinach & Artichoke Formaggio – Freshly prepared with spinach, artichokes, and mushrooms in a creamy blend of cheeses. Served with toasted garlic bread. \$2.50 per person

Stuffed Mushrooms – Oven roasted mushroom caps stuffed with sausage, spinach, fresh herbs and three Italian cheeses. \$2.25 per person

Bruschetta w/ Fresh Mozzarella – Toasted garlic bread topped with fresh imported mozzarella cheese, marinated tomatoes and fresh basil pesto. \$2.25 per person

Fried Mozzarella – Fresh mozzarella hand rolled in Romano bread crumbs and fried. Served with marinara for dipping. \$2.00 per person

Toasted Ravioli – Cheese filled ravioli baked with mozzarella and cream, topped with pomodoro and basil pesto. \$1.95 per person

Fresh Focaccia Bread – with Extra Virgin Olive Oil and Balsamic Vinegar. 50¢ per person

SIDE SALADS

House Salad – w/ Italian - \$1.75 per person

House Salad – w/ Assorted Dressings - \$1.95 per person

Caesar Salad – \$1.95 per person

Chopped Salad – Chopped romaine with marinated vegetables, olives, Feta cheese, and our tangy tomato balsamic vinaigrette. \$2.75 per person

Wilted Spinach Salad – Fresh spinach topped with roasted peppers, red onions, candied walnuts, Gorgonzola cheese and pancetta and tossed in hot bacon vinaigrette. \$2.95 per person

Vi's Strawberry Salad – Spiced pecans and sliced strawberries tossed with fresh greens and a strawberry and champagne vinaigrette. Topped with fresh goat cheese. \$2.95 per person

ENTRÉE SALADS

Chopped Salad – \$5.95 per person

Grilled Chicken Caesar – \$6.25 per person

Grilled Chicken and Roasted Vegetable Salad – Balsamic glazed chicken on field greens and seasonal roasted vegetables. \$6.50 per person

Romano Crusted Chicken Caesar Salad – Saltimbocca's Caesar salad topped with artichokes, roasted mushrooms and a Romano-crusted chicken breast. \$6.50 per person

Wilted Spinach Salad – Fresh spinach topped with roasted peppers, red onions, candied walnuts, Gorgonzola cheese and pancetta and tossed in hot bacon vinaigrette. \$6.50 per person

Vi's Strawberry Salad – Spiced pecans and sliced strawberries tossed with fresh greens and a strawberry and champagne vinaigrette. Topped with fresh goat cheese. \$6.50 per person

Greek Salad with Chicken – Fresh greens tossed in a lemon vinaigrette with cucumbers, black olives, roasted peppers, and pepperoncini peppers. Topped with Romano crusted chicken and Feta cheese. \$7.25 per person

Grilled Salmon Insalata – Fresh salmon marinated and grilled. Served over fresh greens and crispy angel hair tossed in a parmesan lemon herb vinaigrette. \$9.95 per person

PASTAS

Manicotti with Bolognese Meat Sauce – Fresh pasta tubes stuffed with Italian cheese and topped with our hearty Bolognese meat sauce. \$6.75 per person

Lasagna a la Ravina – A generous portion of the Ravina family lasagna smothered with mozzarella and marinara. \$7.50 per person

Fettuccine Alfredo – A classic pasta dish made with Italianni's own Asiago and parmesan cream sauce. \$6.95 per person
With grilled chicken \$7.50

Italianni's Spaghetti –
With fresh zesty marinara. \$6.25 per person
With a hearty Bolognese meat sauce. \$7.25 per person
Add our huge, made-from-scratch meatballs. \$2.00 per person

Grilled Chicken Fettuccine – Fettuccine sautéed with grilled chicken breast, fresh cut vegetables and Gorgonzola cream sauce. \$7.95 per person

Farfalle Rustica – Blackened chicken and spicy Italian sausage sautéed with mushrooms and pepperoncini peppers in a Gorgonzola tomato cream sauce. Topped with melted fresh mozzarella cheese. \$7.95 per person

Cajun Penne Remiggio – Blackened chicken and spicy Andouille sausage tossed with pasta and roasted peppers in a spicy tomato cream sauce. \$7.95 per person

Shrimp fra Diablo – Tender jumbo shrimp sautéed with garlic, asparagus and spinach in a creamy spiced pomodoro sauce. Tossed with fettuccine, toasted pinenuts and Feta cheese. \$9.95 per person

Chicken fra Diablo – Tender grilled chicken breast sautéed with asparagus, spinach, and pine nuts in a spicy tomato cream sauce. Tossed with fettuccine and topped with Feta cheese. \$7.95 per person

Penne with Chicken & Spinach – Grilled chicken, fresh spinach, mushrooms, tomatoes and pinenuts with a lemon wine sauce. \$7.95 per person

Penne Arrabbiato – Penne pasta with mushrooms, tomatoes and fresh basil in a spicy peppered-vodka sauce. \$6.95 per person

Penne Mediterraneo – Fresh tomatoes, garlic, artichoke hearts, black olives and sun-dried tomatoes. Seasoned with basil in a white wine sauce. \$6.95 per person

SPECIALTIES

Add Pasta – \$1.50 per person

Chicken Piccata – Parmesan battered chicken breast topped with sautéed mushrooms, tomatoes, and capers in a lemon white wine sauce. \$7.50 per person

Chicken Marsala – Parmesan battered chicken breast topped with mushrooms and tomatoes sautéed in a sweet Marsala wine sauce. \$7.50 per person

Chicken Parmigiana – Tender Romano crusted chicken breast topped with our zesty marinara and melted mozzarella cheese. \$7.50 per person

Chicken Portabello – Juicy grilled chicken breast topped with marinated portabello mushrooms, melted mozzarella cheese, and a tangy red wine peppercorn sauce. \$7.95 per person

Veal Piccata – Tender veal cutlets sautéed with mushrooms, tomatoes, and capers in a lemon white wine sauce. \$9.95 per person

Veal Saltimbocca – Tender veal cutlets lightly seared and topped with prosciutto, melted mozzarella, and a sage wine demi glace. Served with sautéed garlic spinach. \$10.50 per person

Veal Parmigiana – Tender Romano crusted veal cutlets topped with our zesty marinara and melted mozzarella. \$9.95 per person

Pan Seared Tilapia – Fresh tilapia lightly dusted in seasoned flour and pan seared with a lemon white wine caper sauce. \$8.95 per person

Salmon Piccata – Fresh Atlantic salmon broiled and topped with mushrooms, tomatoes and capers sautéed in a lemon white wine sauce. \$10.95 per person

Add mashed potatoes - \$2.00 per person

Add sautéed vegetables - \$2.25 per person