

Giampietro Pizzeria & Pasta
100 N. Main Street
453-3838

Family-Style Menu

prepared in a disposable aluminum 1/2 pan

Manicotti

Cheese ~ 6 portions of 2 manicotti each. Fresh pasta rolled around a herb seasoned ricotta cheese, baked with our marinara sauce and topped with mozzarella cheese. \$45 per 1/2 pan

Chicken & Spinach ~ 6 portions of 2 manicotti each. We add our honey-rosemary chicken along with spinach to our cheese manicotti. \$50 per 1/2 pan

Lasagna

Meat ~ 8 – 10 portions. Fresh pasta layered with house-made Bolognese sauce and bechamel sauce. It is baked with our marinara sauce and topped with mozzarella cheese. \$50 per 1/2 pan

Vegetable ~ 8 – 10 portions. Instead of the meaty Bolognese sauce above layer this lasagna with a vegetable mixture of peas, carrots and spinach along with the béchamel sauce. It is baked with our marinara sauce and topped with mozzarella cheese. \$42 per 1/2 pan

Stuffed Shells ~ 5 orders of 4 pieces each. A large pasta shell stuffed with a ricotta cheese, herb seasoning and spinach mixture. Baked with our marinara sauce it is topped with melted mozzarella. \$38 per 1/2 pan

Ziti ~ 6 – 10 portions. Penne pasta tossed with our marinara and ricotta cheese, baked and topped with mozzarella. \$34 per 1/2 pan, add \$5.00 for sausage

Chicken Parmesan ~ 6 portions. Fresh chicken breast is breaded & fried. Topped with mozzarella cheese and baked, it is served with penne pasta on the side. \$50 per 1/2 pan

Eggplant ~ 6 portions. Sliced eggplant is lightly battered & fried. Topped with mozzarella cheese and baked, it is served with penne pasta on the side. \$48 per 1/2 pan

Salad ~ Mixed field greens are arranged in the disposable 1/2 pans according to number ordered. A maximum of 10 servings per container, the salad is topped with sliced red onion and a tomato wedge per order. A balsamic vinaigrette is served on the side to prevent wilting of the greens. \$2.50 per person

Garlic Bread ~ A whole loaf of our house made baguette is buttered with our garlic spread and toasted. \$7.50 per loaf

Baguette ~ Made fresh every day! \$2.00 per loaf

Dessert

Cannoli ~ 20 pieces per ½ pan. A tube-shaped, crisp pastry shell is filled with a sweetened ricotta cheese flavored with lemon and cinnamon. This is a bite sized version of our restaurant cannoli and is tasty and portable. \$25 per ½ pan

Tiramisu ~ 12 – 16 pieces. A layered dessert comprised of ladyfingers soaked with a coffee/marsala mixture and a creamy zabaglione. This rich dessert is always a favorite. \$35 per ½ pan

A note about our food.

All meals are prepared with care and skill from high quality ingredients daily. All items are hot and ready to serve when you pick them up unless otherwise specified. If you wish, we would gladly prepare, package and instruct you how to heat them at your location.

We will provide plastic knives, forks, spoons and napkins if needed. You will need to provide serving utensils for all items.

Prices do not include tax and pricing can change without notice.

If you wish, we will extend our Family Style menu to a full catering option that includes delivery and setup of chaffing dishes and food at your location and breakdown and cleanup after your event. We will charge \$125 for the upper Blue River area from Hoosier Pass to Farmers Korner. \$175 for Park County down to the Town of Alma or Summit County north of Farmers Korner.

The serving pans are a heavyweight foil pan with cover. It measures 10" x 12" x 2" and can be heated in any oven *but* a microwave oven.