

# **DiFebo's**

## **Family Style Meals To Go**

Thank you for choosing *DiFebo's* for your Culinary needs. Our Family, Chef's and Staff believe that sitting around a table with good Food, Family and Friends creates a connection that words cannot fully describe. Thank you for allowing us to be a part of that connection.

We can deliver your food *or* have it ready for Pick Up.

Please let us know if you will need any chafing dishes to keep your food warm.

**Half Tray Approximately for 10 – 15**

**Full Tray Approximately for 20 - 30**

### **ANTIPASTI**

#### **Difebo's Mussels Marinara or Seafood Broth**

Sweet Mussels sautéed with fresh Garlic, Roasted Tomato and Baby Spinach in our Marinara Sauce *or* Herbal Seafood Broth.

**Half Tray \$ 75      Full Tray \$ 140**

#### **Home Made Bruschetta**

**Grilled Vegetables** topped with Goat Cheese - finished with Balsamic Glaze  
Or

**Traditional Tomato Salad** topped with Fresh Basil, finished with E.V.O.O.

**Half Tray \$ 55      Full Tray \$ 100**

#### **Mozzarella La Caprese**

Fresh Sliced Local Tomato, Fresh Mozzarella and House Roasted Red Pepper finished with Fresh Basil, E.V.O.O. and our Balsamic Glaze.

**Half Tray \$ 65      Full Tray \$ 120**

#### **Fresh Brie and Fruit**

**Brie Cheese with Honey and Walnuts** Or **Brie Cheese and Fresh Fruit.**  
Accompanied with Fresh Herbed Crostinis.

**Half Tray \$ 75      Full Tray \$ 130**

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Please allow our Chefs to create something special for you**

## SALADS

### **DiFebo's Abruzzi Antipasto**

Imported Italian Cold Cuts; Salami, Prosciutto Di Parma, Black and Red Pepper Ham, Provolone Cheese, Marinated Artichoke Hearts, Mushrooms, Olives, Fresh Tomato, Hard boiled Eggs, Fresh Local Asparagus and House Roasted Red Peppers - served over a bed of mixed field greens.

**Half Tray \$ 100      Full Tray \$ 195**

### **House Mixed Greens**

Trio Colored Baby Mixed Greens, Sliced Italian Parma, House Roasted Pears, Candied Walnuts and Gorgonzola Cheese tossed with our Cinzano/Balsamic Pear Vinaigrette.

**Half Tray \$ 75      Full Tray \$ 140**

### **Caesar Salad**

Cut Romaine Hearts with Fresh Herbed Focaccia Croutons, Grated Pecorino Romano tossed in our Home Made Caesar Dressing - finished with Sliced Prima-Donna Cheese. Garnished with Lemon Wedge.

**Half Tray \$ 65      Full Tray \$ 120**

**Add Grilled Chicken \$4pp    Add Grilled Shrimp \$8pp**  
**Add Fresh Fish of the Day \$ M/P**

## CHICKEN

### **Chicken Marsala**

Fresh Herbed, Pan Seared Chicken Breast Sautéed with Sliced Mushrooms in our Marsala Gravy.

**Half Tray \$ 100      Full Tray \$ 160**

### **Chicken Parmesan with Spaghetti**

Breaded Chicken Breast, flash fried, topped with Big Bob's Red Sauce and Shredded Mozzarella - Finished in the oven - Accompanied with Spaghetti Red Sauce.

**Half Tray \$ 120      Full Tray \$ 180**

### **Chicken Piccata**

Pan Seared Chicken Breast sautéed with Lemon and Capers in a Butter Wine Sauce.

**Half Tray \$ 100      Full Tray \$ 160**

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## **SPECIAL PASTA SELECTIONS**

### **Penne Ala Vodka**

Prosciutto Di Parma sautéed with Chopped Onion and Roasted Tomato in a Vodka Rosa Sauce tossed with Penne Pasta - Garnished with Sliced Italian Parmesan.

**Add Grilled Chicken \$3pp    Add Sautéed Shrimp \$6pp**

**Half Tray \$ 55      Full Tray \$ 100**

### **Rigatoni Abruzzese**

Sliced Italian Sausage sautéed with Roasted Tomato and Baby Spinach in a Roasted Garlic Tomato Gravy. Finished with Sliced Italian Parma Cheese.

**Half Tray \$ 65      Full Tray \$ 110**

### **Cavatelli Bolognese**

Three Meat Bolognese (Ground Beef, Pork and Veal) sautéed with Garden Vegetables and Fresh Herbs in Big Bob's Red Sauce finished with Fresh Mozzarella and Seasoned Ricotta - tossed with Fresh Cavatelli Pasta - finished with Sliced Italian Parma Cheese.

**Half Tray \$ 75      Full Tray \$ 130**

### **Rigatoni Pepperoni**

Pepperoni sautéed with Roasted Tomato in a Roasted Garlic Tomato Gravy - tossed with Rigatoni Finished with Shredded Mozzarella and a hint of Fresh Oregano.

**Half Tray \$ 65      Full Tray \$ 110**

### **Pasta Alfredo with Ham and Baby Peas**

Italian Prosciutto Di Parma sautéed with Sun-Dried Tomato, Baby Spinach and Baby Peas in a traditional Alfredo Sauce tossed with your choice of Pasta. Garnished with Shredded Asiago Cheese and Fresh Herb.

**Half Tray \$ 75      Full Tray \$ 130**

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## **BAKED PASTAS**

### **Home Made Cheese Lasagna**

Fresh Pasta Sheets, Seasoned Ricotta, Shredded Mozzarella, Pecorino Romano layered and topped with Big Bob's Red Sauce and Shredded Mozzarella.

**Half Tray \$ 65      Full Tray \$ 120**

### **Home Made Vegetable and Four Cheeses Lasagna**

House Grilled Vegetables (Zucchini, Squash, Baby Spinach) and Four Cheeses layered with our Cream Sauce. Topped with a San Marzano Tomato Sauce - garnished with Sliced Italian Parma Cheese.

**Half Tray \$ 85      Full Tray \$ 170**

### **Stuffed Shells**

Large Pasta Shells filled with Seasoned Ricotta Cheese, Shredded Mozzarella and Pecorino Romano topped with Big Bob's Red Sauce - finished with Shredded Mozzarella

**Half Tray \$ 65      Full Tray \$ 120**

### **Baked Pasta**

Ziti pasta layered with seasoned Ricotta Cheese, shredded Mozzarella, Pecorino Romano and Big Bob's Red Sauce. Topped with our Tomato Gravy and Cheese.

**Half Tray \$ 65      Full Tray \$ 120**

### **Eggplant Parmesan**

Breaded Fresh Eggplant flash Fried and Layered with Seasoned Ricotta, Big Bob's Red Sauce, Shredded Mozzarella, Grated Pecorino Romano and Fresh Basil. Baked in the oven then Finished with Big Bob's Red Sauce, shredded Mozzarella and Fresh Basil.

**Half Tray \$ 65      Full Tray \$ 110**

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## **FROM THE SEA**

### **Shrimp and Porcini Mushroom Sauce with Rigatoni**

Shrimp sautéed with Sliced Mushrooms, Sun-Dried Tomato and Baby Spinach in a Porcini Mushroom Cream Sauce - garnished with Sliced Italian Parma Cheese, Fresh Basil and E.V.O.O.

**Half Tray \$ 155      Full Tray \$ 305**

### **Crab and Artichoke with Penne**

Maryland Crab Meat sautéed with Artichoke Hearts, Roasted Tomato and Baby Spinach in a Roasted Garlic Seafood Broth - tossed with Penne Pasta. Garnished with Sliced Prima Donna Cheese and Fresh Basil.

**Half Tray \$ 160      Full Tray \$ 310**

### **Seafood Primavera al la Bianca with Fettuccine**

Shrimp sautéed with Mussels, Clams, Crab Meat, Roasted Tomato and Baby Spinach in a Roasted Garlic Cream Sauce - tossed with Fettuccine Pasta. Garnished with Shredded Asiago and Fresh Herbs.

**Half Tray \$ 180      Full Tray \$ 355**

### **Salmon Putanesca**

Fresh Herbed, Pan Seared, Atlantic Salmon topped with our Putanesca Sauce. Served with Home Made Roasted Garlic Mashed Potato and Chef's Vegetables.

(Substitute another Fresh Fish; Market Price)

**Half Tray \$ 175      Full Tray \$ 350**

### **Ricardo's Bouillabaisse**

Shrimp & Crabmeat sautéed with Mussels, Clams and cubes of fresh Fish in a Calamari /Tomato Broth. Served with a side of Vermicellini Pasta.

**Half Tray \$ 185      Full Tray \$ 365**

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## MEATS

### **Veal Parmesan**

House Breaded Veal Cutlet, flash fried, Topped with Big Bob's Sunday Gravy and Shredded Mozzarella - finished in the oven - served with Spaghetti Pasta.

**Half Tray \$ 155      Full Tray \$ 285**

### **Veal Marsala**

Fresh Veal Cutlet sautéed with Sliced Mushrooms in our Marsala Gravy served with Home Made Roasted Garlic Mashed Potatoes and sautéed Chef's Vegetable.

**Half Tray \$ 175      Full Tray \$ 340**

### **Veal Spezzatino with Pappardelle Pasta**

Veal Cubes sautéed with Mushrooms, Peppers and Onion in a Zesty Slow Cooked Tomato Sauce. Served with Buttered Pappardelle – fresh Parsley.

**Half Tray \$ 160      Full Tray \$ 310**

### **Rosemary Scented Roast Pork Tenderloin**

Fresh Rosemary, Pan Roasted Pork Tenderloin topped with a Merlot, natural Pork Reduction Sauce with Roasted Potato and Caramelized Onion.  
Sautéed Fresh Chef's Vegetable.

**Half Tray \$ 155      Full Tray \$ 285**

### **Fillet Mignon**

Fresh Herbed, Pan Seared Filet Mignon sliced & topped with a sautéed Mushrooms. Finished with a Chianti Bordelaise Sauce - with Home Made Roasted Garlic Mashed Potato Sautéed Chef's Vegetables.

**Half Tray \$ 185      Full Tray \$ 365**

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