



**Caffe' Bella Italia**  
Authentic Homemade Italian Cuisine  
with Chef-Owner from Milan

1525 Garnet Avenue  
San Diego, CA 92109

**Book an Event:**  
Phone: 619.741.7916  
Fax: 619.741.6577

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Serving National City to Encinitas to Rancho Bernardo
- ◆ 20 Person Minimum Order
- ◆ Breakfast Delivery: \$500 Food & Beverage Minimum
- ◆ No Delivery Fee, just add Tax & 15% Gratuity
- ◆ Need about 48 hours notice
- ◆ Last minute orders on case by case basis
- ◆ Delivery available anytime

All dishes are beautifully presented. Caffé Bella Italia delivers to you and takes care of the set up, including buffet table cloths, plastic plates & utensils, paper napkins & appropriate service ware.

## Lunch / Dinner Delivery

### MILANO MENU

*20 Person Minimum*

#### GRILLED FOCACCIA SANDWICHES

*Choice of 3 to 4 Sandwiches*

#### Vegetariani

*Zucchini, Bell Peppers, Eggplant, Tomatoes, Romaine Lettuce & Mayonnaise*

#### Tonno

#### Bufala

*Fresh Buffalo Mozzarella, Tomatoes, Olive Oil and Oregano*

#### Prosciutto Cotto

*Provolone Cheese, Tomatoes and Ham*

#### Prosciutto Crudo

*Parma Prosciutto (Cured Ham), Mozzarella, Tomatoes*

#### Pollo

#### Salame

#### Salsiccia

#### SALAD

#### Mixed Green Salad

*with Tomato, Carrot and Corn.*

*Italian Dressing on a side / Extra Virgin Olive Oil & Balsamic Vinegar*

**\$10.00 PER PERSON,  
PLUS TAX AND 15% GRATUITY**

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### NAPOLI MENU

*20 Person Minimum*

#### Mixed Green Salad

*In a Lemon Vinaigrette*

#### PASTA

*Choice of Two (2) Pastas*

#### Penne all'Arrabbiata

*Tube Pasta in a Spicy Fresh Tomato Sauce*

#### Fettuccine alla Bolognese

*In a Fresh Meat Tomato Sauce*

#### Spaghetti al Pomodoro

#### Farfalle al Pesto

*Fresh Pesto Sauce*

#### HOMEMADE BREAD

**\$14.00 PER PERSON,  
PLUS TAX AND 15% GRATUITY**

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## Lunch / Dinner Delivery

### ROMA MENU

*20 Person Minimum*

#### BRUSCHETTA

*Homemade Grilled Focaccia Bread  
Topped with Garlic & Marinated Chopped Tomatoes*

#### MIXED GREEN SALAD

*Italian Dressing on a side: Extra Virgin Olive Oil & Balsamic Vinegar*

#### HOMEMADE BREAD

#### MAIN ENTRÉES

*Choose Two (2) Entrées. Additional Charge Applies for a Third Entree.*

#### Homemade Lasagna

#### Homemade Eggplant Parmigiana

#### Tortellini Panna e Prosciutto:

*Homemade Meat Tortellini with Ricotta Cheese, Parmesan, Beef,  
Served in a Light Cream Sauce with Ham & Peas*

#### Penne alla Sorrentina

*In a Chopped Fresh Tomato Sauce with Basil & Mozzarella Cheese*

#### Faralle al Pesto e Pollo

*Bowtie Pasta in a Fresh Pesto Sauce with Chicken Breast*

#### Fusilli al Gorgonzola e Noci

*Corkscrew Pasta in an Exquisite Gorgonzola Cheese Cream Sauce  
with Walnuts*

#### Penne alla Barese

*Tube Pasta with Sun Dried Tomatoes, Chicken Breast, Broccoli,  
in a Spicy Cream Tomato Sauce*

#### Fusilli Primavera

*with Chopped Tomatoes & Seasonal Vegetables*

#### Spaghetti alla Puttanesca

*with a Spicy Chopped Tomato Sauce, Capers, Black Olives & Garlic*

#### Maccheroni alla Napoletana

*in a Spicy Chopped Tomato Sauce with Italian Sausage,  
Artichokes, Garlic & White Wine*

#### Homemade Ravioli

*Meat or Vegetarian. Please, Ask For Chef's Suggestion.*

#### Fettuccine alla Boscaiola

*with Chicken Breast & Mushrooms in a Light Cream Sauce*

#### Homemade Cannelloni

**\$17.00 PER PERSON,**

**PLUS TAX AND 15% GRATUITY**

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### PISA MENU

#### Finger Food & Appetizers Buffet

*20 Person Minimum*

#### Spiedini di Gamberi e Frutta

*Grilled Shrimp on a Skewer  
with Fresh Fruit, Strawberries and Grape  
Served over a Bed of Arugula Salad*

#### Bruschetta

*Garlic Bread with Marinated Chopped Tomatoes*

#### Crostini Toscani

*Tuscany Bread with Different Toppings:*  
\* Buffalo Mozzarella, Roma Tomatoes & Basil  
\* Salame & Provolone Cheese  
\* Smoked Salmon

#### Verdure alla Griglia

*Delicious Grilled Marinated Vegetables*

#### Caprese

*Buffalo Mozzarella Cheese, Roma Tomatoes & Basil  
with a Touch of Extra Virgin Olive Oil*

#### Pecorino Cheese & Greek Olives Pasta Salad

*Chef's Selection*

**\$22.00 PER PERSON,**  
**PLUS TAX AND 15% GRATUITY**

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## Lunch / Dinner Delivery

### CAPRI MENU

20 Person Minimum

### ANTIPASTO MISTO

Imported Cold Cuts, Grilled Marinated Vegetables, Buffalo Mozzarella

### BRACCIO DI FERRO SALAD

Fresh Spinach Leaves, Goat Cheese, Raisins, Pine Nuts,  
in a Lemon Vinaigrette

### HOMEMADE BREAD

### MAIN ENTRÉES

Choose Two (2) Entrées. Additional Charge Applies for a Third Entree.

#### Clams Linguine

#### Penne al Salmone e Vodka

Tube Pasta with Wild Salmon  
Sautéed with Vodka, in a Cream Tomato Sauce

#### Seafood Linguine

with Fresh Clams, Mussels, Halibut, Salmon, Shrimp,  
Sautéed with Fresh Chopped Tomatoes, Garlic & White Wine

#### Fettuccine Fradiavolo

Homemade Fettuccine with Shrimp  
Sautéed with Garlic & White Wine, in a Spicy Fresh Tomato Sauce

#### Seafood Ravioli

#### Ravioli di Asparagi allo Zafferano

Homemade Asparagus Ravioli in a Delicate Saffron Sauce

#### Fettuccine ai Porcini e Gorgonzola

Homemade Fettuccine with Imported Porcini Mushrooms  
in a Cream Gorgonzola Sauce

#### Seabass alla Checca

Fresh Seabass Sautéed with Chopped Tomatoes,  
Fresh Basil, Garlic, White Wine

#### Halibut alla Livornese

Fresh Halibut with Black Olives, Capers,  
Cherry Tomatoes, Basil, Garlic & White Wine

#### Chicken Marsala

#### Chicken Parmigiana

#### Involtini di Pollo

Chicken Breast Rolls Stuffed with Spinach, Ricotta Cheese & Ham,  
Sautéed with White Wine

#### Veal or Chicken Piccata

Please Add \$3.00 Per Person for Wild Salmon

**\$23.00 PER PERSON,**  
**PLUS TAX AND 15% GRATUITY**

MENU ITEMS & PRICES SUBJECT TO CHANGE

## Dessert

*Add an Exquisite Homemade Dessert to any Menu*

#### Salame al Cioccolato \$2.50 Per Person

Traditional Northern Italian Chocolate Dessert  
with Crushed Italian Cookies, Butter and Rum, Served with Cream

#### Tiramisù \$3.00 Per Person

Sponge Cake of Creamy Mascarpone Cheese  
and Lady Fingers Dipped into Espresso and Marsala Liquor

#### Profiteroles \$3.00 Per Person

Homemade Pastry Puffs Filled with Chantilly Cream,  
Covered with Chocolate

#### Cannoli \$3.50 Per Person

Pastry Shell Filled with Fresh Ricotta Cheese & Chocolate Drops

#### Fresh Fruit Tart \$4.00 Per Person

### ASSORTED SODAS/WATERS \$1.25 EACH

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