* *We can accommodate any special dietary restrictions.*
* *If there is something you would like that is not on the menu, please inquire. Our kitchen staff is happy to assist.*
* *Fully serviced and staffed catering available both on and off premise.*
* *Delivery & Setup Available*
* *Tax & Gratuity Not Included*
* *Prices Subject to Change*
* *All major credit cards accepted!*

Revised 11/2025

Book your next event in our private room!
(50 person capacity)

25% Deposit Required on all parties

(203) 755-2211



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La Tavola
RISTORANTE

Catering Menu



702 Highland Ave
Waterbury, CT 06708

Phone: (203) 755-2211
Fax: (203) 755-3344

www.latavolaristorante.com
info@latavolacatering.com

Appetizers

	Per Piece
Jumbo Lump Crab Cakes *w/scallion aioli*	$4.25
Shrimp Cocktail *w/cocktail sauce*	$4.25
Rissotto Balls *w/truffle oil & grana*	$2.50
Broccoli Rabe & Sausage Stuffed Mushrooms	$2.50
Mini Assorted Fritatta	$2.00
Pesto Grilled Shrimp *w/roasted tomato aioli*	$4.25
Mini Eggplant Torte *w/tomato butter sauce*	$2.25
Clams Casino	$4.00

5 dozen minimum

Salads

Small- $50/ Med- $70 /LG- $85

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

Chopped
Mixed greens, chickpeas, cucumber, tomato, olives, celery, red onion, provolone & red cabernet vinaigrette

Kale
Mandarin oranges, red onion, goat cheese, roasted sunflower seeds w/a lingonberry vinaigrette

House
Mixed hearty greens, cabernet wine vinaigrette, grana cheese

Caesar
Romaine, radicchio & frisée garlic croutons & Parmi-giano Reggiano

Native Beet Salad
mixed green, apple, Maytag blue cheese, apple cider vinaigrette

Cold Specialty Salads

Macaroni Salad	$55/$65/$85
Potato Salad	$55/$65/$85
Cole Slaw	$50/$60/$80
Tortellini Pasta Salad	$60/$70/$90
Seasonal Fruit Salad	$Market Price
Tomato & Cucumber Salad	$60/$70/$90

***NOTICE:** Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

Pasta

Small Feeds Approx. 10 • Medium Feeds Approx. 20
Large Feeds Approx 30

Baked Rigatoni *w/peas & sausage*	$75/ $90/$110
w/ricotta & sausage	$75/ $90/ $110
Cavatelli Bolognese	$55/ $65/ $80
Penne Ala Vodka	$50/ $65/ $80
Lasagna Bolognese	$75/ /$125
Cavatelli Pomodoro	$60/ $75/ $90
Cavatelli *w/Broccoli Rabe & Sausage*	$75/ $90/ $110
Linguine w/ Shrimp Fra Diavolo	$85/ $100/ $140
Garganelli w/ Mushrooms Parmigiano Crema & Truffle Oil	$85/ $100/ $140

**Different pasta selection or Gluten free option may be substituted at an additional cost.*

Baked Specialties

Eggplant Rollatini	*Sm* $70/*Lg* $100
Eggplant Parmesan	*Sm* $65/ *Lg* $90
Pana Cotta	*Sm* $70/ *Lg* $90

Escarole & Beans baked with bread (also available w/ chicken, sausage or shrimp for an additional cost.)

Meatballs & Sausage	$80/ $95/ $130
Sausage & Peppers *(white or red)*	$80/ $95/ $130
Meatballs	$80/ $95/ $130
Broccoli Rabe & Sausage	$80/ $95/ $130

Italian Favorites

Chicken	
Francaise, Marsala, Parmesan, Florentine, Picatta	$11.00 pp
Veal	$17.00 pp
Saltimbocca, Marsala, Parmesan, Francaise	
Balsamic Roasted Chicken	$75/$95/$115
Baked Chicken	$75/$95/$115

Sides

Rosemary Roasted Potatoes	$60/$70/$85
Mashed Potatoes	$60/$70/$85
Grilled Vegetable Medley	$60/$70/$85
French Green Beans	$60/$70/$85
Green Bean Almondine	$60/$70/$85
Broccoli Rabe	$75/$95/$115
Wild Mushroom & Onions	$65/$85/$105

Seafood Specialties

Fried Smelts $90/$110/$125
Crispy fried smelts w/lemon

Fried Bacala $90/$110/$125
Battered & fried served with lemon

Calamari Salad $90/$110/$125
Calamari, celery, red onions, sliced olives, cherry peppers, lemon & olive oil

Bacala & Potatoes $90/$110/$125
Bacala stewed with potatoes & soft onions in a pomodoro sauce

Bacala Salad $90/$110/$125
Celery, potatoes, peppers, olives, onion, pepperoncini, olive oil w/ a hint of vinegar

Insalata Di Mare $95/$115/$160
Scungili, calamari, shrimp, scallops, octopus, celery, red onion, peppers, lemon, olive oil, parsley & f resh basil

Fried Calamari $85/$100/$120
Battered & fried, served with a cherry pepper aioli, spicy marinara sauce & lemon

Crab Meat Stuffed Shrimp *Market Price*

Meats

Feeds Approx. 12 - 15 ppl

Ham *Market Price*
Glazed, topped with sliced pineapples & maraschino cherries

Porketta *Market Price*
Aromatic rolled and tied pork belly and tenderloins in a natural au jus

Tenderloins *Market Price*
Grilled tenderloins w/wild mushroom & red wine sauce

Porkloin *Market Price*
Herb crusted porkloin w/caramelized gravy

Prime Rib *Market Price*
Rubbed w/spices & roasted, served with au jus

Prices subject to change