

Main Dishes

BAKED PENNE with MEAT or MARINARA SAUCE

BAKED PENNE with SAUSAGE, PEPPERS, ONIONS
& MARINARA

STUFFED SHELLS with CHEESE or SPINACH &
CHEESE, with MEAT or MARINARA SAUCE

TRADITIONAL CHEESE LASAGNA,
MEAT LASAGNA, VEGETABLE LASAGNA,
PORTABELLA LASAGNA

EGGPLANT LASAGNA (no pasta)

EGGPLANT PARMESAN

EGGPLANT ROLATINI

EGGPLANT STACKS

MEATBALLS IN MARINARA SAUCE

MEATBALLS & SAUSAGE IN MARINARA SAUCE

SAUSAGE, PEPPERS & ONIONS

ROASTED FILET of BEEF
with HORSERADISH SAUCE

STUFFED LOIN of PORK

HERB ROASTED PORK LOIN

ROASTED SALMON with a VARIETY OF SAUCES

PANCETTA WRAPPED SCALLOPS

BAKED BREADED CHICKEN CUTLETS

CHICKEN PARMESAN

Specialty Chicken Dishes

MARSALA - CREAM or WINE • FRANCAISE
PICATA • TARRAGON • DIJON • SORRENTINO
CACCIATORE • FLORENTINE • BALSAMICO
SICILIANO • SALTIMBOCCA • LEMON CREAM
SUNDRIED TOMATOES & ARTICHOKE HEARTS

PO Box 1288
Manchester Center, VT 05255

Al Ducci's
Italian Pantry

Call us to discuss
your menu options!
362-4449

Al Ducci's



Italian Pantry

Catering Menu

Heat & Serve Entrees

Fresh Mozzarella Made Daily

Best Bread in Town

*Gift Baskets & Gift
Certificates Available*

133 Elm Street at Highland Ave

802-362-4449 • fax 362-0640

alduccis@sover.net • www.alduccis.com

Appetizers

TOMATO & MOZZARELLA TARTS

ROASTED VEGETABLE TART

STUFFED PORTABELLAS or WHITE MUSHROOMS *

Stuffed with Your Choice of
SAUSAGE, VEGGIE, or
CREAM CHEESE & ARTICHOKE

BASIL PESTO or SUNDRIED TOMATO PESTO
SKEWERED CHICKEN or SHRIMP

SHRIMP COCKTAIL W/ COCKTAIL SAUCE
or MUSTARD MAPLE SAUCE

FRUIT & CHEESE PLATTERS

ANTIPASTO PLATTERS *

ROASTED VEGETABLE PLATTERS

FRESH MOZZARELLA & TOMATO PLATTERS

FRESH MOZZARELLA & ROASTED PEPPERS
WITH ANCHOVIES

ANTIPASTO SKEWERS *

PROSCIUTTO WRAPPED GREEN BEANS,
ASPARAGUS or BOCCONCINI

MARINATED BOCCONCINI

BOCCONCINI SKEWERS

ASSORTED CANAPES

HERB CHEESE • SALMON CREAM • TUNA TAPENADE

SERVED ON: ENDIVE, CUCUMBERS, CHERRY
TOMATOES, NEW POTATOES, ZUCCHINI,
ARTICHOKES

* *Meat or Vegetarian*

Soups

PASTA FAGIOLI

WHITE BEAN & ESCAROLE

SPLIT PEA WITH HAM or ROASTED GARLIC

CHICKEN VEGETABLE NOODLE or RICE

LENTIL with BACON or
TOMATO & ROASTED GARLIC

CHICKEN MUSHROOM BARLEY

CHICKEN with WILD RICE & SPINACH

TOMATO, BROCCOLI, MUSHROOM,
or ASPARAGUS BISQUE

BUTTERNUT APPLE • CARROT GINGER

VEGETABLE MINESTRONE

TUSCAN SAUSAGE

SPICY CHORIZO with LENTILS & RICE

NEW ENGLAND CLAM CHOWDER

Pasta Salads

FARFALLE with ARUGULA, TOMATOES
& RICOTTA SALATA

FARFALLE with TOMATO, MOZZARELLA & BASIL

FARFALLE with ASPARAGUS, ROASTED
YELLOW PEPPERS & RADDICCHIO

TORTIGLIONI with BROCCOLI & GARLIC,
or SHRIMP or CHICKEN

CAVATAPPI with SUNDRIED TOMATOES,
ARTICHOKE HEARTS & TOASTED PINE NUTS

ORICCHIETTE with BROCCOLI RABE,
RADDICCHIO & TOMATOES

FUSILLI PRIMAVERA

PESTO FUSILLI with CHICKEN or SHRIMP

B.L.T. PENNE • PENNE TRI COLORE

Salads and Sides

SEAFOOD SALAD, SALMON or SHRIMP SALAD

CHICKEN MEDITERRANEAN

CHICKEN TARRAGON

CHICKEN PESTO

ROASTED PEPPERS

EGGPLANT CAPONATA

GRILLED ITALIAN ARTICHOKE HEARTS

GRILLED ITALIAN ONIONS

ROASTED PORTABELLA MUSHROOMS

ROASTED ASPARAGUS or GREEN BEANS

TUSCAN WHITE BEAN SALAD

MIXED VEGETABLES with SAUTEED
RED & YELLOW PEPPERS

MARINATED ROASTED BEETS with RED ONIONS

ROASTED EGGPLANT with TOMATOES,
VT GOAT CHEESE & LEMON BASIL PESTO

YUKON GOLD & RED SKIN POTATO SALAD

GARLIC HERB ROASTED NEW POTATOES

ASIAGO POTATOES

GARLIC MASHED POTATOES

POLENTA with SAUTEED MUSHROOMS
or with ROASTED TOMATOES & MOZZARELLA

SAUTEED BROCCOLI RABE, SPINACH,
BROCCOLI or ESCAROLE

STUFFED PEPPERS *

* *Meat or Vegetarian*