

Visani

941-629-9191
WWW.VISANI.NET

2400 KINGS HWY
PORT CHARLOTTE, FL 33980



CATERING TO GO

Our party to go menu is perfect for your home or office party. Our to go platters are designed to serve 10 adults. Let us assist you in making your party a success. Our party to go menu is available Tuesday through Saturday from 11am until 6pm (for pick-up). Special large events will be considered on a case-by-case basis. We recommend 72 hours advance notice for ordering. All party to go platters must be paid for at time of ordering

SALADS AND COLD APPETIZERS

House Salad Italiano - our delicious red balsamic vinaigrette dressing tops fresh tomatoes, pimentos and green olives on a bed of fresh mixed greens. \$20.00

Caesar Salad - our homemade Caesar salad dressing is tossed with fresh cut Romaine lettuce, and then topped off with homemade croutons and Parmesan cheese. \$20.00

Fresh Mozzarella Salad - fresh sliced mozzarella, sliced roma tomatoes and Italian prosciutto drizzled with red wine vinegar and virgin olive oil. \$35.00

Antipasta Salad - fresh mozzarella, imported prosciutto, Italian capicola, ham, tomatoes, roasted peppers and our delicious balsamic vinaigrette on a bed of fresh mixed greens. \$45.00

Seafood Salad - shrimp, calamari, celery, onions, basil, garlic, roasted peppers, Kalamata olives and Italian dressing. \$59.00

Shrimp Cocktail - fifty large peeled chilled shrimp served with our delicious cocktail sauce. \$40.00

HOT APPETIZERS

Mushrooms Arreganata - fifty button mushrooms stuffed with our old family recipe of special herbs, seasonings, Parmesan cheese and breadcrumbs baked to perfection. \$40.00

Mussels Fra Diavolo - 5 pounds of fresh black mussels sautéed with fresh sliced fennel and white wine, spices and our marinara sauce. Please specify mild, medium or hot. \$50.00

Mini Meatballs - 60 of our chef's mini homemade meatballs are served with marinara sauce. \$29.95

Eggplant Rolatini - 10 portions of thinly sliced eggplant is stuffed with ricotta, mozzarella, fresh basil and prosciutto then baked to perfection. Topped off with marinara sauce and melted mozzarella cheese. \$29.95

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PASTA ENTREES

Manicotti - fresh pasta stuffed with ricotta, mozzarella and Parmesan cheese. Topped off with mozzarella and our marinara sauce then baked to perfection. \$64.95

Stuffed Shells - forty of our chef's homemade shells are stuffed with mozzarella cheese, ricotta cheese, Parmesan cheese and homemade pesto. Topped off with marinara sauce and melted mozzarella. \$64.95

Meat Lasagna - our homemade lasagna is layered with pasta, ricotta, Parmesan cheese, mozzarella cheese, Black Angus ground beef and marinara sauce. \$69.95

Penne Pasta Bolognese - our homemade Bolognese is made with ground Black Angus beef and simmered all day in a rich herbed tomato sauce. Served over penne pasta. \$64.95

Baked Ziti - our chef's homemade baked ziti is loaded with ricotta, mozzarella cheese and our homemade marinara sauce. \$49.95

Meat Cannelloni - our homemade Cannelloni is stuffed with ground beef, ricotta cheese, fresh herbs and Parmesan cheese. Topped off with béchamel sauce and melted mozzarella. \$69.95

Rigatoni Amatriciana - bacon, onions, tomatoes, garlic and basil are sautéed in virgin olive oil then tossed with Rigatoni pasta and topped off with ricotta cheese. \$64.95

Eggplant Parmegiana - lightly breaded eggplant topped with our marinara sauce and melted mozzarella cheese. \$64.95



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CHICKEN ENTREES

Chicken Florentine - boneless chicken breast stuffed with mozzarella cheese and spinach. Topped off with our homemade mushroom Marsala sauce. \$79.95

Chicken Cordon Bleu - boneless chicken breast stuffed with ham and Jarlsburg cheese. Topped with our creamy Jarlsburg cheese sauce. \$79.95

Chicken Ala Vodka - lightly breaded boneless chicken breast sautéed in virgin olive oil, then finished with a Grey Goose vodka infused tomato cream sauce. Served over angel hair pasta. \$89.95

Chicken Parmegiana - lightly breaded boneless chicken breast topped with our marinara sauce and melted mozzarella cheese. \$47.95

Chicken Marsala - hand sliced chicken breast sautéed with fresh mushrooms and our homemade Marsala wine sauce. \$74.95

Chicken and Broccoli - chunks of tender chicken breast, fresh broccoli and fresh garlic are sautéed in virgin olive oil, and then tossed with rigatoni pasta. \$74.95

Chicken Ala Visani - a lightly breaded chicken breast topped with ham and mozzarella, baked to perfection then finished with a light Alfredo sauce. \$79.95

Chicken Cacciatore - chunks of tender chicken breast, peppers, onions and mushrooms are sautéed in virgin olive oil then finished with our chefs pomodoro sauce. \$79.95

Chicken Puttanesca - chicken breast lightly breaded, fresh garlic, capers, Kalamata olives, fresh basil and anchovies are sautéed in extra virgin olive oil with our marinara sauce. \$79.95

Chicken Scarpariello - chicken, peppers, onions, mushrooms, artichoke hearts, Kalamata olives, garlic, Italian sausage and a splash of red wine vinegar are sautéed in virgin olive oil and tossed with rosemary potatoes. \$79.95

Chicken Sorrentina - a lightly breaded chicken breast topped with ham, eggplant and mozzarella cheese baked to perfection then finished with a light tomato sauce. \$79.95

Chicken Francais - sliced chicken breast egg battered, then sautéed in olive oil and finished with a lemon butter white wine sauce. \$79.95

Chicken Piccata - sliced chicken breast egg battered, then sautéed in olive oil and finished with a lemon butter caper white wine sauce. \$79.95



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BEEF AND PORK ENTREES

Grilled Sirloin Steak Medallions -tender sirloin steak medallions grilled to perfection, then finished with our chef's homemade mushroom pearl onion tarragon sauce. \$125.00

Grilled Sirloin Tips Au Poive - Sirloin steak tips are grilled to perfection, and then finished with our chef's black peppercorn sauce. \$125.00

Grilled Pork Tenderloin Marsala - medallions of pork tenderloin rubbed with our house blend of herbs and spices, then grilled to perfection, finished with our mushroom Marsala wine sauce. \$95.00

Pork Sorrentina - thinly sliced pork tenderloin, egg battered, then sautéed in virgin olive oil, then topped with prosciutto, eggplant and mozzarella cheese baked to perfection then finished with a light tomato sauce. \$85.00

Pork Ala Visani - a lightly breaded pork cutlet topped with ham and mozzarella, baked to perfection then finished with our homemade Alfredo sauce. Topped off with marinated fresh tomatoes. \$85.00

Pork Scaloppini Francais - thinly sliced pork tenderloin egg battered then sautéed in virgin olive oil, then finished with lemon Beurre-blanc sauce. Topped off with mushrooms, artichokes and roasted peppers. \$85.00

Grilled Sausage, Peppers and Onions - handmade Italian sausage, bell peppers and onions are grilled to perfection then finished with our chefs homemade marinara sauce. \$75.00

Steak Parmegiana - thinly sliced Black Angus sirloin beef breaded, then lightly fried. Topped off with marinara sauce and melted mozzarella cheese. \$105.00



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SEAFOOD ENTREES

Shrimp Puttanesca - shrimp sautéed in virgin olive oil then finished with our chef's homemade Puttanesca sauce. (Fresh garlic, capers, Kalamata olives, fresh basil and anchovies all sautéed in extra virgin olive oil with our marinara sauce) \$99.95

Shrimp Carbonara - shrimp sautéed in virgin olive oil then finished with our chef's homemade creamy bacon and onion Carbonara sauce. \$99.95

Flounder Montesino - flounder stuffed with ricotta, mozzarella cheese, mushrooms and pesto. Lightly breaded, then fried to perfection and finished with a light cheese sauce. \$95.00

Flounder Piccata - fillets of flounder, coated in flour and egg batter, then sautéed and finished with a creamy lemon butter caper sauce. \$95.00

Haddock Piccata - fillets of haddock are lightly coated in an egg batter, then pan seared and finished with a lemon butter caper sauce. \$99.00

Baby Clams with Linguine - baby clams still in their shell are sautéed with garlic, olive oil, parsley, crushed pepper and white wine tossed in a linguine pasta. (Also available with red sauce) \$99.00

Calamari Fra Diavolo - calamari and fresh garlic are sautéed in virgin olive oil then finished with our homemade marinara sauce. Please specify mild, medium or hot. \$89.95

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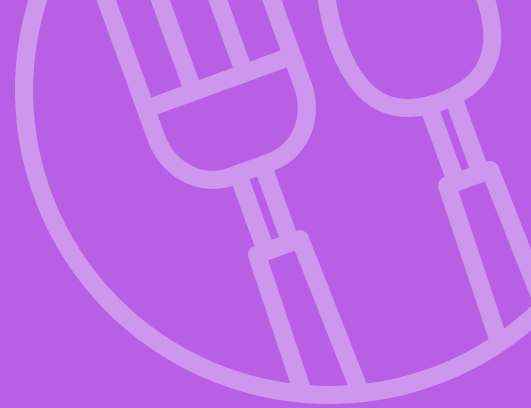
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SIDE DISHES

Choice of Pasta with Marinara Sauce - choose from linguine, angel hair, fettuccini, or penne pasta tossed with our homemade marinara sauce.

Choice of Pasta with Alfredo Sauce - choose from linguine, angel hair, fettuccini, or penne pasta tossed with our homemade alfredo sauce.

Choice of Pasta with Ala Vodka Sauce - choose from linguine, angel hair, fettuccini, or penne pasta tossed with our homemade ala vodka sauce.

Vegtable Du Jour - Fresh seasonal vegetable lightly steamed then finished with a touch of olive oil, salt, and pepper.

Baked Potatoes - 10 baked potatoes served with a side of herb butter and sour cream.

Rice Pilaf - our rice pilaf is prepared with garlic, peppers, onion, chicken stock, seasonings, and olive oil.

Bread and Butter - a generous portion of fresh italian bread with herb infused butter

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ORDER FORM

Plan Your Party To Go Menu Below

Date of Event: _____ Time of Event: _____ Estimated Guests: _____

Customer: _____ Phone Numbers: _____ / _____

Food Item (each item serves 10)	Quantity Ordered	Item Price	Totals
_____	_____	\$ _____	\$ _____
_____	_____	\$ _____	\$ _____
_____	_____	\$ _____	\$ _____
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_____	_____	\$ _____	\$ _____

Sub Total \$ _____

Sales Tax \$ _____

Total Due \$ _____