

Main Entrees (\$100 each)

Serves 20 People



Marsala
chicken, fresh mushrooms & marsala wine

Francese
chicken dipped in lemon & butter sauce & white wine

Parmigiana
chicken prepared with sauce covered with mozzarella

Piccata
chicken sautéed in lemon wine sauce with pepperoncini & capers

Pasta Station (\$90 each)

Serves 20 People

Alla Vodka
penne tossed in cream sauce, vodka, prosciutto & a touch of red sauce

The Inferno
garlic, olive oil, plum tomato, hot cherry peppers over rigatoni

Carbonara
bacon, onions tossed in cream sauce sprinkled with parmesan cheese over fettuccine



Pomodoro
penne drowned in light plum tomatoes, 100% virgin olive oil, onions and basil, finished with parmesan cheese

Add On's:

Soda and Water: 30 people: \$75.00
\$2.50 each additional guest

Gelato or Tiramisu: 30 people: \$100.00
\$3.50 each additional guest

Coffee or Espresso: 30 people: \$80.00
\$2.50 each additional guest

Our Mobile Bar

Bacio Divino

\$30 per person for up to 3 hours
Imported Wine and Beer Includes:

Robert Mondavi	Cavazza	Candoni
Blackstone	Argiano	Luna di Luna
Noble Vines	Ca' Montini	Piccini



I'Ubriaco

\$25 per person for up to 3 hours

House Wine
Shadowbrooke California Wines
Merlot, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel

Imported and Domestic Beers

Ask About Our Mixed Drink Packages!

How it works:

- We start by Serving You One of Our Delicious Salads
- Following it up with Our Mouth Watering Pizzas and Delectable Entrees
- We then Finish Off the Meal with our Cannoli's with the option of adding gelato, tiramisu and coffee to your package
- For lunch parties we arrive at 11am to set up, and food is served from 12-3pm
- For Dinner Parties we arrive at 5pm to set up and serve from 6-9
- Custom Time Slots May Be available depending on our current schedule



Monday - Thursday: \$900.00 (minimum food order)
Friday & Sunday: \$1,000.00 (minimum food order)
Saturday: \$1,100.00 (minimum food order)

Mobile Pizza Parties do not include tax, and Travel Charges.
Pricing is based on "per person" unless Otherwise noted. Staffing is based on the individual needs of each party.

Gluten free options are available!



TIVOLI MOBILE
pizza & trattoria

203-667-3512

tivolipizzadanbury@gmail.com

Book Tivoli's Mobile Catering
for Birthday Parties, Bridal or Baby Showers,
Confirmations, Graduations, Weddings and
Everything in Between

www.tivolipizzatrattoria.com

Berkshire Shopping Center
79 Newtown Road • Danbury, CT 06810

Packages:

Our packages are for a minimum of 30 people

Naples (\$30 per person):

\$15 for each additional guest - up to 60 people

- **Mixed Green Salad**

with homemade creamy balsamic vinaigrette

- **5 Selections of Tivoli's Toppings**

- **Cannoli**

Ricotta and chocolate chip filled pastries

Capri (\$40 per person):

\$20 for each additional guest - up to 60 people

- **Mixed Green Salad**

with homemade creamy balsamic vinaigrette

- **5 Selections of Tivoli's Toppings and/or Tivoli's Specialty Pizzas**

Tivoli's Toppings and/or Tivoli's Specialty Pizzas

- **1 Choice of Entrée Salad**

- **Cannoli**

Ricotta and chocolate chip filled pastries

Sicily (\$50 per person):

\$25 for each additional guest - up to 60 people

- **Mixed Green Salad**

with homemade creamy balsamic vinaigrette

- **5 Selections of Tivoli's Toppings and/or Tivoli's Specialty Pizzas**

Tivoli's Toppings and/or Tivoli's Specialty Pizzas

- **1 Choice of Entrée Salad**

- **1 Choice of Baked Entrée OR 1 Main Entrée**

- **Cannoli**

Ricotta and chocolate chip filled pastries

Selections:

Selections for the Packages, or can be Purchased in Addition to a Package

Tivoli Toppings:

Roasted Eggplant	Roasted Pumpkin	Meatball
Roasted Garlic	Gorgonzola Crema	Sausage
Roasted Mushrooms	Pulled Chicken	Sopresatta
Caramelized Onions	Zucchini	Calabresa
Red Roasted Peppers	Baby Arugula	Tuscan Kale
	Kalamata Olives	Ham



Specialty Pizza:

Margarita

plum tomatoes, fresh basil, virgin olive oil, mozzarella, finished with parmesan cheese (no sauce)

Clams Casino

clams, bacon & fresh garlic (no sauce)

Melanzane

roasted eggplant, ricotta cheese & roasted garlic

Rucola

baby arugula, bacon & fresh tomatoes

Zucchine

roasted zucchini, gorgonzola crema, mushrooms & mozzarella

Buffalo Chicken

chicken breast tossed in buffalo hot sauce over a bed of bleu cheese & mozzarella

Meat Lovers

pepperoni, meatball, bacon, tomato sauce & mozzarella

Bianca with Broccoli

broccoli, Ricotta, mozzarella & grated romano cheese



Baked Entrees (\$90 each)

Serves 20 People

Baked Rigatoni

rigatoni, ricotta, mozzarella, marinara sauce & parmesan cheese

Vegetable Lasagna

grilled eggplant, zucchini, squash, quinoa, ricotta, mozzarella, parmesan cheese & marinara sauce

Sausage & Peppers

sweet Italian sausage, onions & green peppers, sautéed with garlic and oil and topped with a touch of our red sauce

Meat Lasagna

freshly baked on premises with home made tomato sauce & mozzarella cheese

Entrée Salads (\$7 person):

Capri

mozzarella, tomatoes, red roasted peppers, basil, Kalamata olives, olive oil & balsamic vinaigrette

Pasta Primavera

roasted seasonal vegetables, cherry tomatoes, mozzarella & basil vinaigrette

Summer Bean

seasonal beans, red onions, feta cheese & chardonnay vinaigrette

Fruit

honey dew, cantaloupe, watermelon, pineapple, grapes, strawberries, basil & mint

Mediterranean

cucumber, cherry tomatoes, red onion, feta cheese, olives, chick peas, mint, oregano & Dijon vinaigrette



First Course (\$8 per person)

Formaggi

selection of cheeses with seasonal garnishes

Antipasti

Italian cured meats, red roasted peppers, marinated artichoke hearts & selection of cheese

Salumi

selection of cured meats