







Fried Mozzarella 10

Fried Calamari 15

Served with marinara and fried cherry peppers

Pasta Fagioli 7

Stuffed Mushroom Caps 9
Stuffed with seafood stuffing

Eggplant Fries 10



Fig crostini, burrata cheese, balsamic glaze, and mixed greens

NY-Style Calamari 17

Sautéed with garlic, capers, hot cherry peppers, and a Gorgonzola wine sauce

Arancini 11

Stuffed with meat, peas, and cheese, served with marinara sauce



add chicken 7 • shrimp 11 • meatballs 7 • salmon 13 • scallops MP • steak 15

Greek 10

Mixed greens, tomatoes, olives, onions, cucumbers, carrots, roasted peppers, and feta

Sicilian Chicken 16

Mixed greens, spicy chicken, tomatoes, hot cherry peppers, onion, and Gorgonzola

House 9

Mixed greens, tomatoes, olives, cucumbers, onions, and carrots

Caesar 10

Romaine, Parmesan, Caesar dressing, and homemade croutons

Meatball Salad 14

Mixed greens, tomatoes, roasted peppers, cucumbers, and crumbled mozzarella cheese

Burrata Salad 13

Arugula, sliced tomatoes, burrata cheese, onions, and a balsamic truffle glaze



Small (12"x12") 13 • Large (16"x16") 15

Toppings: Small 3 • Large 4

Mushrooms, Onions, Peppers, Sausage, Pepperoni, Hamburger, Meatball, Black Olives, Spinach, Broccoli, Ricotta, Bacon, Garlic, Tomatoes, Chicken

GOURMET

Margherita 15/17

Basil, garlic, mozzarella

Meat Lovers 19/22

Bacon, pepperoni, sausage, meatball

Vegetarian 17/20

Broccoli, eggplant, mushrooms, onions, peppers

Pollo alla Floridiana 19/22

Garlic, spinach, chicken, mozzarella



served with bread and a side salad

*Filet Mignon 38

8 oz. Grilled to your liking and served with potato and veggie of the day. Drizzled with a balsamic truffle glaze

*NY Sirloin 33

14 oz. Grilled to your liking and served with potato and veggie of the day. Drizzled with a balsamic truffle glaze

Chicken Maureen 25

Grilled chicken breast served with vegetable of the day over risotto. Drizzled with a jalapeño aioli glaze

NY Sirloin Brione 35

Topped with bacon, mushrooms, and a dry vermouth sauce

CATERING PARTY PLATTERS

Take Out Only, please order in advance - one week preferred Small (8-10 ppl)/Large (20 ppl)

Penne		30/50	Chicken Francese	8 per piece
Ravioli: Cheese	or Meat	50/80	Chicken Pizzaiola	8 per piece
Penne alla Vodl	ka	40/70	Chicken Marsala	8 per piece
Meatballs	(20 pc) 45/(40	pc) 70	Chicken Parmigiana	7 per piece
Sausage & Pep	pers	60/100	Veal Parmigiana	10 per piece
Roasted Potato	es	35/50	Eggplant Rollatini	7 each
Broccoli		35/50	Stuffed Mushrooms (min	of 10) 2 each
Tossed Salad		25/40	Coconut Shrimp (min. of	10) 3 each
Chicken Piccat	a 8 per	r piece	Fried Mozzarella (min. of	10) 3 each

FAMILY STYLE PLATTERS

Feeds 4-6 people, all meals served with bread. Add a half tray of house salad +\$15

Chicken & Shrimp 69
Boneless chicken breast topped with eggplant, shrimp, asparagus, mozzarella, and a pink vodka sauce over pasta

Eggplant Parmigiana
Topped with homemade marinara and
mozzarella cheese over pasta

Shrimp & Scallops Sautéed with fresh and sun-dried tomatoes, garlic, and a light marinara

sauce over penne

60 Chicken 50
Marsala/Parmigiana/Piccata/alla Casa
lla, See menu for descriptions

Veal 60
Marsala/Parmigiana/Piccata/alla Casa
See menu for descriptions

Meat or Cheese Ravioli 40
20 pieces served in homemade marinara
sauce

Catering Order Form

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2060 Silas Deane Hwy Rocky Hill, CT RUDYSLITTLEITALY.COM

Happy Hour Thursday & Friday, 3pm-6pm

Open 6 Days a Week, 11am-10pm • Closed Tuesdays

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PACKAGE 1 - \$22



Chicken Parmigiana Penne Alla Vodka **Stuffed Sole**

PACKAGE 2 - \$28



Chicken Piccata Salmon Oregenatta Veal Alla Casa Penne Alla Vodka

PACKAGE 3 - \$30



Veal & Shrimp Meatballs Alla Casa Chicken Marsala Eggplant Rollatini Shrimp & Scallops

PACKAGE 4 - \$36

Choice of 1 steak, fish, chicken and pasta



Steak - NY Sirloin or Filet Mignon Fish - Salmon, Cod or Baked Stuffed Sole Chicken - Parmigiana, Marsala or Piccata Pasta - Vodka, Marinara or Bolognese

*These items may be cooked upon request. Thoroughly cooking meats, poultry, seafood, shellfish,

or egg reduces the risk of foodborne illnesses. Prices are subject to change.

APPETIZERS

Choice of 1 (\$3 pp), 2 (\$5 pp), 3 (\$6 pp)

Stuffed Mushrooms Fried Mozzarella

Pizza (Cheese or Pepperoni) Cheese & Crackers Cold Cut Platter

EXTRAS

Dessert - \$4 Tiramisu or Cheesecake Coffee - \$2 per person

Soda - \$2 per person

Chicken & Shrimp 26

Topped with eggplant, shrimp, asparagus, mozzarella, and a vodka sauce

House Pavorites

served with bread and a side salad

Pasta Marinara 15

Linguini, Spaghetti, Angel Hair, Penne, Rigatoni, Cheese or Meat Ravioli

Penne alla Vodka 17

Penne pasta sautéed in a house vodka sauce

Eggplant Rollatini 21

Rolled eggplant, mozzarella cheese, and spinach in a marinara sauce

Braised Beef Ravioli 22

Homemade meat sauce and mascarpone cheese

Wild Mushroom Ravioli 21

In a tomato pesto sauce with fresh tomatoes, sun-dried tomatoes, and crumbled Gorgonzola

Manicotti 17

Rolled pasta stuffed with ricotta, served in fresh marinara, and topped with mozzarella

Pasta Bolognese 21

Rigatoni pasta served in a house meat sauce

Pasta & Meatballs 18

Linguini, Spaghetti, Angel Hair, Penne, Rigatoni, Cheese or Meat Ravioli

Baked Homemade Lasagna 18

Homemade lasagna layered with meat and ricotta, baked in marinara sauce. and topped with mozzarella

Eggplant alla Casa 22

Spinach, tomatoes, sun-dried tomatoes, and mozzarella in a vodka sauce

Tortellini Carbonara 22

Sautéed with onions, prosciutto, and bacon, in a cognac cream sauce

Linguini & Broccoli Aglio Olio 18

Sautéed with fresh broccoli, garlic, olive oil, and a white wine sauce

Tortellini Alfredo 19

Cheese tortellini sautéed in a house alfredo sauce

Eggplant Parmigiana 20

Breaded eggplant, fresh marinara, and mozzarella cheese

Pasta Primavera 20

Fresh veggies, garlic, and basil, sautéed in a dry vermouth sauce over linguini

Potato Gnocchi Bolognese 23

Homemade meat sauce topped with

served over pasta with bread and salad

Chicken Parmigiana 21 Breaded cutlet, fresh marinara,

and mozzarella

Chicken alla Casa 22

Topped with spinach, fresh tomatoes, sun-dried tomatoes, and mozzarella, in a vodka sauce

Chicken Marsala 22

Sautéed with mushrooms in a Marsala wine sauce

Chicken Piccata 22

Sautéed with capers and broccoli. in a lemon white wine sauce

Chicken Lorenzo 24

Sweet and hot cherry peppers, roasted garlic, broccoli, and an extra virgin olive oil sauce

Chicken Sorrentino 24

Topped with eggplant, mozzarella and brown cognac sauce with a touch of marinara

Veal Parmigiana 23

Breaded cutlet, fresh marinara, and mozzarella

Veal alla Casa 25

Topped with spinach, fresh tomatoes, sun-dried tomatoes, and mozzarella, in a vodka sauce

Veal Marsala 25

Sautéed with mushrooms in a Marsala wine sauce

Veal Piccata 25

Sautéed with capers and broccoli. in a lemon white wine sauce

Veal Lorenzo 26

Sweet and hot cherry peppers, roasted garlic, broccoli, and an extra virgin olive oil sauce

Veal Sorrentino 26

Topped with eggplant, mozzarella and brown cognac sauce with a touch of marinara

Veal & Shrimp 29

Topped with eggplant, shrimp, asparagus, mozzarella, and a vodka sauce

An up-charge will be applied for any menu changes or substitutions.



served with bread and a side salad

Shrimp & Scallops 30

Sautéed with garlic, tomatoes, and sun-dried tomatoes in marinara over penne

Calamari Fra Diavolo 28

Sautéed in a spicy marinara over linguini

Shrimp Scampi 26

Shrimp sautéed with capers and garlic in a lemon white wine sauce served over linauini

*Sole Française 24

Sole dipped in an egg batter, sautéed in a lemon white wine sauce, and served over linguini and broccoli

Clams & Shrimp 28

Half a dozen clams and shrimps sautéed with garlic and basil, in a red or white sauce over linguini

Zuppa di Pesce 33

Shrimps, scallops, calamari, chopped clams, and whole clams, in a red or white sauce over linguini

Linguini with Clam Sauce 22

Sautéed in a savory white or red sauce with garlic and herbs

Shrimp Fra Diavolo 26

Sautéed in a spicy marinara over linquini

Lobster Ravioli 25

Spinach, mushrooms, fresh and sun-dried tomatoes, in a vodka sauce

*Salmon Picante 30

Baked and served with capers and garlic in a lemon white wine sauce over risotto and broccoli

Potato Crusted Cod 28

Lightly seasoned, baked in a lemon butter white wine sauced served over risotto, with broccoli

Baked Stuffed Sole 24

Stuffed with seafood stuffing, served in a lemon white wine sauce, over risotto and broccoli

Grinders & Sandwiches dd fries +4 or side salad +5

Chicken Parm Grinder 10 Philly Steak Grinder 13

8" grinder served with sauce, cheese, and peppers

Veal Parm Grinder 13

8" grinder served with sauce, cheese, and peppers Eggplant Parm Grinder 9

8" grinder served with sauce, cheese, and peppers

Meatball Grinder 10 8" grinder served with sauce, cheese, and peppers

Sausage Grinder 10 8" grinder served with sauce, cheese, and peppers

8" grinder served with mushroms, onions, and peppers Pepper & Egg 10

8" grinder served with peppers, egg, and cheese

*Classic Burger 12 Black Angus burger with lettuce,

tomato, and cheese on Brioche roll *Bacon Burger 14 Black Angus burger with cheese,

caramelized onions, lettuce, tomato, and chipotle aioli

Kid's Henu for ages 10 & under, available all day



Chicken Tenders & Fries 10 Spaghetti & Meatball 9

Penne Vodka or Marinara 7

Penne Butter 7

12. (take 冝 More or

only)

59498

\$100

OFF

\$50

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