

## Panini sandwich platter

Eighteen inch Italian baguette bread loaf cut into twelve finger sandwiches, six half or three full panini sandwich size. Lunch boxes are available

	Small 1 Loaf	Large 2 Loaf
<b>Classico</b> Salami, capicola, mortadella, provolone cheese, arugula, tomato, Sesto's basil pesto, and balsamic vinaigrette	17.00	33.00
<b>Francesca</b> Tomato, fresh mozzarella, arugula, Sesto's basil pesto	18.00	35.00
<b>Di Lusso</b> Prosciutto, Parmiggiano Reggiano, Asiago, arugula, tomato, Sesto's basil pesto, and balsamic vinaigrette	18.00	35.00
<b>Pollo e Peperone</b> Grilled chicken breast, roasted red peppers, provolone, sun dried tomato pesto	18.00	35.00
<b>Vegetali Arrosti</b> Grilled Zucchini, red pepper, eggplant, Fontina cheese, arugula and balsamic vinaigrette	18.00	35.00

Pane - Fresh Bread	Sliced loaf approximately 25pcs
<b>Bread and Butter</b>	7.25
<b>Bread and Two Dipping Oils</b>	7.25
<b>Garlic Bread With Romano Cheese</b>	7.50

## Pasta Dishes

Penne	Bucatini	Fusilli	Fettuccine	Rigatoni	Half Pan	Full Pan
<b>Napoletana</b> Tomato sauce					28.00	54.00
<b>Arrabbiata</b> Spicy garlic tomato sauce					28.00	54.00
<b>Katia</b> Tomato cream vodka sauce					30.00	58.00
<b>Bolognese</b> Classic tomato meat sauce					32.00	62.00
<b>Alfredo</b> Classic cream sauce					32.00	62.00
<b>Gorgonzola</b> Creamy gorgonzola cheese sauce					38.00	74.00
<b>Sesto's Pesto</b> Basil, olive oil, parmesan, pine nuts, walnuts, garlic, salt spices					30.00	58.00
<b>Alla Sesto</b> Cream sauce, sun dried tomato, onions, and mushrooms					38.00	74.00
<b>Mamma Angela</b> Ham, Italian sausage, pancetta, mushrooms, white wine, cream, capers					42.00	82.00
<b>Amatriciana</b> Tomato sauce with guanciale ham and Romano cheese					38.00	74.00
<b>Add chicken or sausage to pasta</b>					12.00	24.00
<b>Add mozzarella gratinee to any pasta</b>					10.00	19.00
<b>Gluten Free Pasta Penne WW Fettuccine</b> Add					6.00	12.00

Long pasta available but not recommended  
Spaghetti Angelhair Fettuccine Linguine Papardelle Bucatini

## Desserts

<b>Mini cannoli</b>	one dozen	24
<b>Cannoli</b>	one Dozen	42
<b>Tiramisu al mascarpone Da Sesto</b>	Small up to 20 pcs	40
<b>Tiramisu al mascarpone Da Sesto</b>	Large up to 50 Pcs	80
<b>Chocolate cake with mascarpone and fresh strawberry</b>	Small up to 20 pcs	40
<b>Chocolate cake with mascarpone and fresh strawberry</b>	Large up to 50 pcs	80
<b>Chocolate confusion cake</b>	14 pcs	40
<b>Cheese cake</b>	10-12 pcs	40
<b>Italian limoncello cake</b>	12 pcs	40
<b>Da Sesto amaretto cannoli cake</b>	12-14 pcs	58
<b>Mini mixed pastries assorted</b>	SM (30 Pcs ) 35	LG (60 Pcs) 65
<b>Mixed Italian Cookie Platter</b>	SM (24 Pcs) 15	LG (48 Pcs) 30

## Buffet set up, family style or full service

We offer you a unique catering alternative. Our menu and service is prepared with your needs and wishes in mind! From our gourmet foods to our professional service, Sesto and his staff will work with you to make your event a memorable one for you and your guests.

- Professional full event planning available.
- Basic buffet service starts at \$ 85.00/4 hrs.  
Includes one buffet attendant  
Delivery  
Buffet table set up take-down
- Ask chef Sesto about a private chef dinner in your home
- Chafing dish fuel charge \$10
- Free basic plasticware with every order
- Premium plastic Dinnerware \$2 pp & up
- 24 hour notice required
- Delivery charge may apply

Let us handle all your rental needs. 25% upcharge on Rental City cost.

- China, glass wear and cutlery etc.
- Table, chairs, linen etc.
- Decoration planning and set up



7201 66th Street North, Pinellas Park, Fl 33781  
Tel 727 209 2695 Fax 727 209 2696 [sesto@dasesto.com](mailto:sesto@dasesto.com)



<b>Spuntini—Hors D'oeuvres</b>	Each
<b>Minimum order 24 pieces per type</b>	
<b>Gamberoni Alla Pancetta</b> Large shrimp wrapped with pancetta and drizzled with balsamic glaze.	2.50
<b>Gamberoni All'Aglio</b> Shrimp sautéed in a white wine and garlic sauce	2.25
<b>Olive Ascolane</b> Green olives stuffed with meats and parmesan, then breaded and fried.	2.50
<b>Spiedini di Pollo</b> Chicken skewers served with a roasted red pepper sauce	2.00
<b>Spiedini Antipasto</b> Salame, capicola, and provolone skewer	1.75
<b>Spiedini Vegetali Arrosti e Fontina</b> Grilled zucchini, eggplant, red pepper and fontina cheese	2.25
<b>Bruschetta Romano</b> Toasted bread with a tomato and basil pesto	1.25
<b>Spiedini di Mozzarella e Pomodorini</b> Fresh mozzarella and cherry tomato skewers	1.75
<b>Brie al Forno con Fighi</b> Mini baked puff pastry with Brie cheese and fig jam	2.50
<b>Minimum order 36 pieces per type</b>	
<b>Funghi al Granco</b> Crab stuffed mushrooms	2.50
<b>Rondelle Citrioli Mascarpone e Salmone Affumicato</b> Cucumber rounds with cheese and smoked salmon	2.00
<b>Funghi al Mascarpone All'Erbette</b> Herbed mascarpone cheese stuffed mushrooms	2.00
<b>Funghi all Salsiccia</b> Italian sausage stuffed mushrooms	2.25
<b>Aspangi al Prosciutto e Parmiggiano</b> Pancetta wrapped asparagus and parmesan cheese	2.50
<b>Cestini di Prosciutto e Formaggi</b> Baked prosciutto and cheese cups	2.50
<b>Prosciutto e Melone</b> Prosciutto and cantaloupe bites	1.75

<b>Antipasto Platters</b>	Small	Large
<b>Bruschetta Romana</b>	<b>26.00</b>	<b>50.00</b>
Toasted Italian bread, tomatoes, olive oil, garlic, Sesto's pesto		
<b>Insalata Caprese</b>	<b>32.00</b>	<b>62.00</b>
Fresh tomatoes & fresh mozzarella cheese		
<b>Antipasto Modico</b>	<b>36.00</b>	<b>70.00</b>
Salami, provolone cheese, ham, capicola, olive medley, giardiniera, olives		
<b>Antipasto Di Lusso</b>	<b>45.00</b>	<b>88.00</b>
Prosciutto, soppressata, fresh mozzarella, roasted red peppers, artichokes, olives		
<b>Grilled Vegetable Platter</b>	<b>49.00</b>	<b>96.00</b>
Grilled zucchini, eggplant, roasted red peppers, artichokes, marinated veggies		
<b>Antipasto Misto</b>	<b>48.00</b>	<b>94.00</b>
Salami felino, capicollo, fontina cheese, asiago, grilled zucchini, eggplant		
<b>Brie e Figli al Forno</b>	<b>28.00</b>	<b>80.00</b>
Baked puff pastry with brie cheese and fig jam platter with crostini		
<b>Frutte e Formaggi</b>	<b>43.00</b>	<b>84.00</b>
Fruit and cheese platter.		
Melon, pineapple, grapes, strawberry, provolone, fontina, fresh mozzarella		
<b>Vegetali Crudi</b>	<b>28.00</b>	<b>54.00</b>
Assortment of raw vegetables with Caesar dip. Carrots, celery, cherry tomatoes, cucumber		

<b>Insalate Fresche - Fresh Salad</b>	Small	Large
<b>Insalata del contadino</b>	<b>25.00</b>	<b>48.00</b>
Romaine, spring mix, tomato, cucumber, black olives, parmesan cheese and our balsamic vinaigrette		
<b>Insalata gourmet</b>	<b>34.00</b>	<b>66.00</b>
Romaine, spring mix, tomato, cucumber, olives, roasted red pepper, Kalamata olives, gorgonzola cheese, balsamic vinaigrette		
<b>Insalata Da Sesto</b>	<b>38.00</b>	<b>74.00</b>
Romaine, spring mix, tomato, cucumber, black olives, parmesan cheese, ham, salami, provolone cheese, balsamic vinaigrette		
<b>Insalata di Cesare</b>	<b>25.00</b>	<b>48.00</b>
Romaine, garlic croutons, parmesan, and our Caesar dressing		
<b>Insalata Vegetali</b>	<b>38.00</b>	<b>74.00</b>
Romaine, spring mix, roasted red peppers, grilled zucchini, eggplant and artichoke topped with asiago cheese and balsamic vinaigrette		
<b>Add Chicken to Any Salad</b>	<b>12.00</b>	<b>24.00</b>
<b>Extra Dressing 16 oz</b>	<b>6.89</b>	
<b>Small serves up 12</b>	<b>Large serves up to 24</b>	

<b>Contorni - Sides</b>	9 " Rnd	Half Pan	Full Pan
<b>Mini Meat Balls in our Tomato Sauce</b>	<b>21.00</b>	<b>40.00</b>	<b>78.00</b>
<b>Sausage Bites in our Tomato Sauce</b>	<b>24.00</b>	<b>42.00</b>	<b>82.00</b>
<b>Meat Balls, Sausage, in our Tomato Sauce</b>	<b>23.00</b>	<b>41.00</b>	<b>80.00</b>
<b>Sausage,Peppers and Onions</b>	<b>23.00</b>	<b>43.00</b>	<b>84.00</b>
<b>Broccoli Romano</b>	<b>16.00</b>	<b>30.00</b>	<b>58.00</b>
<b>Green Bean Olive Oil, Garlic, Almonds</b>	<b>18.00</b>	<b>34.00</b>	<b>66.00</b>
<b>Mixed Vegetables</b>	<b>16.00</b>	<b>30.00</b>	<b>58.00</b>
<b>Roasted Potatoes</b>	<b>16.00</b>	<b>30.00</b>	<b>58.00</b>

<b>Pasta al Forno - Baked pasta</b>	portions cut to order	Half Pan	Full Pan
<b>Lasagna Bolognese</b>		<b>42.00</b>	<b>82.00</b>
Meat lasagna with tomato sauce, bechamel, mozzarella cheese, beef			
<b>Lasagna Formaggio</b>		<b>38.00</b>	<b>74.00</b>
Cheese Lasagna with tomato sauce, bechamel, mozzarella, Fontina cheese			
<b>Lasagna Vegetariana</b>		<b>42.00</b>	<b>82.00</b>
Vegetarian lasagna with tomato sauce, bechamel, mozzarella, broccoli, carrots, mushroom, spinach			
<b>Seafood Lasagna</b>		<b>49.00</b>	<b>96.00</b>
Seafood lasagna with bechamel cream sauce, shrimp, scallops, mozzarella cheese			
<b>Penne Bolognese al Forno</b>		<b>42.00</b>	<b>82.00</b>
Baked penne with Bolognese meat sauce, bechamel, parmesan, mozzarella			
<b>Melanane alla Parmiggiana</b>		<b>48.00</b>	<b>94.00</b>
Breaded eggplant with tomato sauce and mozzarella			
<b>Cannelloni di Carne</b>		<b>44.00</b>	<b>86.00</b>
Meat filled cannelloni with tomato sauce and mozzarella			
<b>Manicotti di Formaggio</b>		<b>44.00</b>	<b>86.00</b>
Cheese filled manicotti with tomato sauce and cheese			

<b>Carne - Meats</b>	portions cut to order		
<b>Pollo Parmiggiana</b>		<b>40.00</b>	<b>78.00</b>
Bread chicken breast covered with tomato sauce and melted mozzarella cheese			
<b>Pollo Piccata</b>		<b>40.00</b>	<b>78.00</b>
Chicken breast in a creamy white wine, lemon and caper sauce			
<b>Pollo Alla Sesto</b>		<b>40.00</b>	<b>78.00</b>
Chicken breast, cream sauce, mushrooms, onion, sundried tomato			
<b>Pollo Marsala</b>		<b>40.00</b>	<b>78.00</b>
Chicken breast served in a creamy Marsala wine cream sauce with mushrooms			
<b>Pollo Nonno Vincenzo</b>		<b>45.00</b>	<b>88.00</b>
Chicken breast in a creamy white wine sauce with roasted red peppers, artichokes, and black olives			

<b>Vitello Piccata</b>		<b>42.00</b>	<b>83.00</b>
Veal cutlet in a creamy white wine, lemon and caper sauce			
<b>Vitello Parmiggiana</b>		<b>42.00</b>	<b>83.00</b>
Breaded veal cutlet covered with tomato sauce and melted mozzarella cheese			
<b>Vitello Marsala</b>		<b>42.00</b>	<b>83.00</b>
Veal cutlet served in creamy Marsala wine cream sauce with mushrooms			
<b>Vitello Nonno Vincenzo</b>		<b>45.00</b>	<b>88.00</b>
Veal cutlet in a creamy white wine sauce with roasted red peppers, artichokes, and black olives			

<b>Chicken and Veal Dishes</b>	Half pan 8 to 10	Full pan 16 to 20 people
Full pieces can be cut down into smaller size portion.		
<b>Frutti di Mare - Seafood</b>	Half Pan	Full Pan
<b>Salmone al Limone e Miele</b>	<b>48.00</b>	<b>94.00</b>
Salmon in a honey lemon white wine sauce (4oz pcs)		
<b>Gamberoni Salsa Crema a l'Aglio con Fusilli</b>	<b>54.00</b>	<b>106.00</b>
Shrimp in a garlic cream sauce served with fusilli pasta		
<b>Cozze in Bianco o al Pomodoro</b>	<b>36.00</b>	<b>70.00</b>
Mussels in a Garlic white wine sauce or tomato sauce		
<b>Cioppino Zuppa di Pesce</b>	<b>65.00</b>	<b>120.00</b>
Seafood stew with mussels, clams, lobster, shrimp, calamari served with crostini		

<b>Stuffed Pasta</b>	Half Pan	Full Pan
<b>Tortellini Formaggio Alla Katia</b>	<b>42.00</b>	<b>82.00</b>
Cheese filled tortellini in a tomato and cream sauce		
<b>Tortellini Formagio Alla Sesto</b>	<b>47.00</b>	<b>92.00</b>
Cheese filled Tortellini, cream sauce, mushrooms, onion, sundried tomato		
<b>Tortellini di Carne Alfredo</b>	<b>45.00</b>	<b>88.00</b>
Meat filled tortellini in our Alfredo sauce		
<b>Ravioli Formaggio Napoletana</b>	<b>42.00</b>	<b>82.00</b>
Cheese filled ravioli in our tomato sauce		
<b>Agnolotti di Funghi Salsa Pugliese</b>	<b>46.00</b>	<b>90.00</b>
Mushroom ravioli in a roasted vegetable tomato sauce		
<b>Ravioli all'Aragosta</b>	<b>52.00</b>	<b>102.00</b>
Lobster ravioli in a garlic cream sauce		
<b>Gnocchi Al formaggio fritti salsa Arrabbiata</b>	<b>42.00</b>	<b>82.00</b>
Fried cheese stuffed gnocchi our spicy tomato sauce		
<b>Pasta Dishes</b>	<b>Half pan serves 8 to 10</b>	<b>Full pan serves 16 to 20</b>

<b>Sample Menus</b>	
<p><b>Staring at \$11 per person</b></p> <p><b>Minimum 6 people</b></p> <p><b>Salad</b></p> <p><b>Lasagna Bolognese</b></p> <p><b>Garlic Bread</b></p> <p><b>Italian cookies</b></p>	<p><b>Staring at \$18 per person</b></p> <p><b>Minimum 6 people</b></p> <p><b>Bruschetta Romana</b></p> <p><b>Salad</b></p> <p><b>Chicken Marsala &amp; Side</b></p> <p><b>Garlic Bread</b></p> <p><b>Italian cookies</b></p>
<p><b>Staring at \$10 per person</b></p> <p><b>Minimum 16 people</b></p> <p><b>Salad</b></p> <p><b>Cheese Tortellini Alla Katia</b></p> <p><b>Chicken Alla Sesto w Penne</b></p> <p><b>Garlic Bread</b></p>	<p><b>Staring at \$12 per person</b></p> <p><b>Minimum 16 people</b></p> <p><b>Bruschetta</b></p> <p><b>Salad</b></p> <p><b>Fusilli Mamma Angela</b></p> <p><b>Chicken Alla Sesto w Penne</b></p> <p><b>Garlic Bread</b></p> <p><b>Mini Cannoli</b></p>
<p><b>Staring at \$13 per person</b></p> <p><b>Minimum 16 people</b></p> <p><b>Antipasto Modico</b></p> <p><b>Caesar Salad</b></p> <p><b>Penne Napoletana</b></p> <p><b>Chicken Pamiggiana</b></p> <p><b>Garlic Bread</b></p> <p><b>Mini Pastries</b></p>	<p><b>Staring at \$15 per person</b></p> <p><b>Minimum 16 people</b></p> <p><b>Insalata Caprese</b></p> <p><b>Gourmet Salad</b></p> <p><b>Baked Penne Bolognese</b></p> <p><b>Shrimp &amp; Fusilli Garlic Cream</b></p> <p><b>Garlic Bread</b></p> <p><b>Tiramisu al Mascarpone</b></p>