CATERING MENU

Let us make your next event memorable.
AGATA & VALENTINA’S Catering team brings our passion for high quality specialty food from our outstanding market to your table. The same fine products sold in the store are hand-selected by our excellent staff of catering professionals and used in the preparation of every catering menu item. From small dinner parties, to corporate events, to family celebrations, Agata & Valentina’s knowledgeable staff delivers excellent service designed to exceed expectations.

All of our prepared food items are made with care and the highest quality ingredients in-house every day.
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Breakfast & Brunch

Minimum 8 people; Priced per person; See insert for pricing.

A&V Continental Breakfast | An assortment of our homemade freshly baked muffins, scones, croissants & bagels served with assorted cream cheeses and fruit preserves.

*Add fruit salad for an additional cost per person

Mini Breakfast Pastries | A variety of mini muffins, mini assorted croissants, mini scones, mini danishes and mini bagels served with assorted cream cheeses and fruit preserves.

*Add fruit salad for an additional cost per person

Mini Bagels with Cream Cheese & Hand-sliced Smoked Salmon | Our finest smoked salmon sandwiches are the perfect way to start the day

A&V Breakfast Box | Perfect for your morning meetings or breakfast on the go! Each individual box contains your choice of:

- Bagel with Cream Cheese, Butter or Jam
- Yogurt Parfait

Accompanied by a fresh fruit cup, a mini muffin, and our fresh squeezed orange juice

Smoked Salmon Platter | Our finest hand-sliced smoked salmon beautifully arranged on a platter, garnished with capers, dill and lemon and complimented by an assortment of cream cheeses, sliced tomatoes, red onion and bagels.

Smoked Fish Platter | The finest smoked fish, including smoked salmon, sable, kippered salmon and your choice of a whole white fish or whitefish salad, complimented by an assortment of cream cheeses, sliced tomatoes, red onion and bagels.

A&V Assorted Yogurt Parfaits | Choice of: Coconut Yogurt with shredded coconut topping, Chocolate Yogurt, Plain low fat yogurt with honey, or Raspberry yogurt with fruit topping.

Coffee Set-Up | House Blend, regular or decaf coffee served with milk, sugar, Sweet ’N Low, cups and stirrers. Available in coffee urns ($35 deposit) or easily transportable travel cartons.

Tea Set-Up | A selection of assorted black, green and herbal teas served with milk, sugar, Sweet ’N Low, cups and stirrers. Available in coffee urns ($35 deposit) or easily transportable travel cartons.

Add Fresh Squeezed Juice | Choice of fresh squeezed Orange Juice or Grapefruit Juice
Hot Breakfast & Brunch Items

See insert for pricing.

*Please note that the below items will require reheating. Chafing dish rentals and sterno lights are available through our Catering Dept.

Homemade Quiche | Choice of Broccoli & Cheddar, Ham & Swiss, Vegetable & Fontina, Smoked Salmon or Quiche Lorraine.
6 inch- serves 2-4 people
9 inch- serves 6 to 8 people

Challah Bread French Toast | French toast made with our delicious challah bread topped with powdered sugar and served with maple syrup and butter

Orange Ricotta Pancakes | served with butter and syrup

Frittata | with assorted fresh vegetables

Eggs | Your choice of scrambled eggs-plain or with grana cheese.

*Add Bacon to any of the above dishes for an additional cost per person (2 pieces per person)

*Add Chicken Apple Sausage to any of the above dishes for an additional cost per person.
Sandwich Platters

Minimum 8 people
See insert for pricing.
Gluten Free Sandwiches available upon request.

CLASSIC SANDWICHES

1½ pieces per person.
Oven Gold Turkey | Pinwheel with Arugula, Tomato and Mayo
Balsamic Marinated Grilled Chicken Breast | with Fresh Mozzarella, Arugula, Roasted Red Peppers, and Aged Balsamic Glaze on a panini
Atlantic Smoked Salmon | with Cream Cheese, Cucumber, Tomato and Red Onion on Pumpernickel Bread
Dilled Tuna Salad | with Romaine Lettuce and Tomato on Semolina Bread
Roast Beef | Pinwheel with Arugula, Tomato and Horseradish Cream Sauce
Honey Maple Turkey | with Green Leaf Lettuce, Tomato and Honey Mustard on 7-Grain Health Bread
Black Forest Ham | with Swiss Cheese, Romaine Lettuce and Mayo on Sourdough
House-made Mozzarella | Panini with Tomato, Sun-dried Tomato Pesto and Fresh Basil
Grilled Zucchini and Eggplant | with Roasted Peppers, Goat Cheese, and Balsamic Glaze on Baguette

ASSORTED WRAPS

House-made Mozzarella, Tomato & Fresh Basil | with Pesto Sauce in a Sun-dried Tomato Wrap
Prosciutto Cotto | with Fontina Cheese, Arugula and Sun-dried Tomato Pesto in a Spinach Wrap
Grilled Chicken Caesar Salad | in a Plain Wrap
Honey Maple Turkey | with Green Leaf Lettuce, Tomato and Honey Mustard in a Whole Wheat Wrap

SIGNATURE SANDWICHES

1½ pieces per person.
Flank Steak | with Gruyere Cheese, Arugula and Honey Mustard on Semolina Baguette
Prosciutto di Parma | with Buffalo Mozzarella, Arugula, Roasted Red Peppers, and Aged Balsamic Glaze on Baguette
Honey Maple Turkey Breast | with Crispy Bacon, Avocado, Tomato and Mayo on Semolina Baguette
Speck and Robiola | with Baby Spinach and Honey Mustard on Baguette

Chicken Milanese | with Lettuce, Tomato and Mayo on Serronima

HERO BY THE FOOT

Available in 2", 3", 4", 5" and 6"  1 Ft serves approximately 6 people

Italian Style | with Prosciutto di Parma, Mortadella, Genoa Salami, Fresh Homemade Mozzarella, Arugula and Roasted Red Peppers. Oil & Vinegar served on the side

American Style | with Roast Beef, Turkey, Ham, American Cheese, Lettuce and Tomato. Mayonnaise & Mustard served on the side

Mini Sandwiches

Elegant and bite size, a must for your cocktail hour

See insert for pricing.

MINI Brioche

Chicken Salad | with Lettuce and Tomato

Salmon Salad | with Cucumber

Tuna Salad | with Tomato

Dilled Egg Salad | with Lettuce

MINI PINWHEELS

Roast Beef | Arugula, Tomato and Horseradish Cream Sauce

Oven Gold Turkey | Arugula, Tomato and Mayo

Sundried Tomato & Hummus |

TEA SANDWICHES

Smoked Salmon & Cream Cheese | with Cucumber, Red Onion and Capers

Mozzarella and Sundried Tomato Pesto |

Smoked Ham and Swiss | with Honey Mustard

Apple Smoked Turkey and Brie |
Lunch Boxes

Priced per person.
See insert for pricing.

Agata’s Salad Box
CONTAINS A MAIN SALAD, DESSERT & BEVERAGE

Main Salad Choices |
INSALATA DI FRUTTA SECCA
Assorted mixed greens, grape tomatoes, dried fruits, blue cheese, mixed nuts & red onion served with balsamic dressing on the side

CHICKEN CAESAR SALAD
Grilled chicken, romaine lettuce, croutons and grated Parmigiano Reggiano cheese. Served with Caesar dressing on the side

MESCLUN SUPREME SALAD
Mesclun, sweet grape tomatoes and red onion served with Italian Vinaigrette dressing on the side

Dessert Choices |
• FRUIT SALAD
• BISCOTTI
• 3” FRESH FRUIT TART

Beverages |
• AQUA PANNA SPRING WATER
• SAN PELLEGRINO SPARKLING WATER
• SAN BENEDETTO ITALIAN ICED TEA
  Peach or Lemon

Agata’s Sandwich Box
CONTAINS A SANDWICH, SALAD, DESSERT & BEVERAGE

Sandwich Choices |
GRILLED CHICKEN
with arugula, roasted red pepper, mozzarella and aged balsamic on a panini roll

PROSCIUTTO & BURRATA
with roasted red peppers and arugula on ciabatta bread

APPLE SMOKED TURKEY
arugula, and tomato wrap

GRILLED VEGETABLE zucchini, eggplant, roasted peppers, goat cheese & balsamic glaze on baguette

Side Salad Choices |
CONFETTI COLE SLAW
Shredded green and red cabbage, carrots, yellow and red peppers, and red onions, tossed with creamy dill dressing

CUCUMBER DILL SALAD
A light and refreshing palate-cleansing salad of fresh cucumbers and dill vinaigrette dressing

MULTI-BEAN SALAD

Dessert Choices |
• FRUIT SALAD
• BISCOTTI
• 3” FRESH FRUIT TART

Beverages |
• AQUA PANNA SPRING WATER
• SAN PELLEGRINO SPARKLING WATER
• SAN BENEDETTO ITALIAN ICED TEA
  Peach or Lemon

Agata’s Supreme Box
CONTAINS AN ENTREE, SALAD OR SIDE, DESSERT & BEVERAGE

Entree Choices |
COLD POACHED SALMON
served with our homemade mustard dill sauce
PASTA PRIMAVERA

ASIAN-STYLE CHICKEN SALAD
FLANK STEAK
served with horseradish cream sauce

Side Dish & Salad Choices |
ASSORTED SEASONAL VEGETABLES

WILD RICE SALAD
A wonderful, hearty rice salad featuring cooked wild rice, sliced sun-dried tomatoes, zucchini, yellow squash, peas, carrots and scallions, simply dressed with extra virgin olive oil and seasonings

ZUCCHINI INFORMATICI
Oven roasted yellow squash, zucchini, red onion, grated Parmigiano Reggiano cheese, Japanese bread crumbs and extra virgin olive oil

Dessert Choices |
• FRUIT SALAD
• MINI CHEESECAKE
• BISCOTTI

Beverages |
• AQUA PANNA SPRING WATER
• SAN PELLEGRINO SPARKLING WATER
• SAN BENEDETTO ITALIAN ICED TEA
  Peach or Lemon
Party Platters

Small serves 10-12
Medium serves 15-20
Large serves 25-30
See insert for pricing.

Crudite |
Blanched asparagus and cauliflower, fresh red and yellow peppers, celery, broccoli, cherry tomatoes, and baby carrots elegantly arranged and served with our own Crudite
Dipping Sauce

Paté |
Pate de Campagne, Vegetable Terrine, Truffle Mousse, & Seafood Pates served with olives, cornichons, crackers & sourdough rounds

Traditional Cold Cuts |
Choose from Turkey, Ham, Roast Beef, Salami, Bologna, White or Yellow American Cheese, Muenster & Swiss cheese, all beautifully displayed and garnished

Italian Cold Cuts |
Prosciutto di Parma, Italian Mortadella, Italian Sopressata, Capicola, Genoa Salami, Mozzarella, or Italian Provolone

Cheese & Fruit |
A selection of domestic & imported cheeses in bite-sized cubes garnished with grapes & assorted berries, crackers included

International Cheese Board |
Our cheese department is reputed to be one of the best in the city. We include artisan cheeses from all over Europe and the United States. You can count on a variety of cow, sheep and goat’s milk cheeses, all perfectly-aged. Garnished with dried fruits & nuts. Accompanied by sliced baguette and crackers.

Italian Cheese Board |
The variety of cheese produced in Italy is astounding, and we offer the full range from firm to semi-soft to soft and everything in between. The cornucopia of cheeses here represents some of the most honored cheese-making traditions of Italy. Garnished with dried fruits, fresh berries and nuts. Accompanied by sliced baguette and crackers.

Fresh Fruit Platter |
Slices of cantaloupe, honeydew, pineapple, navel oranges, kiwi, grapes & strawberries, beautifully arranged & garnished with blueberries, blackberries & raspberries

Antipasto Platter |
Marinated grilled mushrooms & artichoke hearts, mixed olives, fresh homemade mozzarella, roasted red peppers, homemade Sicilian caponata, prosciutto di Parma, hot Italian sopressata & Italian Genoa salami

Taste of Sicily |
Our delicious homemade Sicilian caponata and Sicilian tuna salad, Sicilian olives, Piacentini Ennese Saffron Cheese and Sicilian Incantedro Cheese accompanied by sliced ciabatta bread. Available in Medium size only.

Chips with Guacamole & Salsa |
Our own multicolored tortilla chips served with our fresh, house-made salsa and guacamole.

Grilled Vegetable Platter |
A delicious assortment of grilled vegetables including eggplant, zucchini, yellow squash, Portobello mushrooms, asparagus and roasted red peppers.
Taste of Greece |
Our tasty homemade hummus, tzatziki and taramosalata with kalamata olives and cubes of Greek feta cheese served with plain and whole wheat pita triangles—a healthy and flavorful selection! Available in Medium size only.

Chicken Tenders |
Crispy breaded chicken fingers served with honey mustard

Shrimp Cocktail |
Large, firm and succulent steamed shrimp served with our homemade cocktail sauce

Poached Salmon |
Fresh poached salmon garnished with dill, slices of cucumber and lemon, accompanied by mixed olives and capers and served with our own mustard dill sauce

Mini Meatballs |
Juicy and tender beef & veal meatballs served in a bread bowl with our homemade marinara sauce

Vegetable Dumplings |
Lightly fried vegetable dumplings served with Asian-style dipping sauce

Dumpling Trio |
Assortment of lightly fried shrimp, vegetable, and edamame dumplings served with Asian-style dipping sauce

Seafood Platter |
An assortment of mini crab and salmon-crab cakes, grilled shrimp and grilled marinated scallops served with tartar and cocktail sauce. Available in Medium size only.
Hors d’Oeuvres

Sold per dozen. See insert for pricing.

Puff Pastry Bites | Mushroom Pate, Spinach & Swiss, Roasted Squash Puff, Three Cheese Soufflé, Smoked Mozzarella & Pine Nuts, Smoked Salmon Puff, Roquefort & Mascarpone Cheese

Seared Tuna | on homemade crunchy bruschetta toast topped with wasabi mayo

Filet Mignon Toasts | with horseradish cream sauce and chives

Smoked Salmon Triangles | Thin slices of our finest smoked salmon & cream cheese on pumpernickel points, garnished with capers & dill.

Mini Hot Dogs in Blankets | Cocktail hot dogs wrapped in puff pastry served with honey mustard dipping sauce.

Melon & Prosciutto | Cantaloupe melon balls wrapped in Prosciutto di Parma

Assorted Crostini | Choice of sundried tomato pesto and basil, roasted red pepper with a dollop of goat cheese, tallegio with honey drizzle, wild mushroom or goat cheese & bruschetta topping with chopped tomato, basil and onion

Mini Calzone | Homemade pizza dough stuffed with sausage, arugula and fresh ricotta cheese

Tuna Tartare on Cucumber | Crunchy bites of fresh cucumber topped with our homemade tuna tartare

Mini Potato Skins with Cheese & Bacon | Baby fingerling potatoes topped with creamy cheese and crunchy bacon crumbles

Polenta Round With Blue Cheese | Bite size polenta rounds topped with creamy imported Italian gorgonzola dolce

Cucumber Cups with Hummus | Bite size crunchy fresh cucumber cups topped with homemade hummus

Walnut Toast with Shaved Manchego & Fig Jam |

Cucumber, Shrimp & Guacamole | Fresh steamed shrimp on cucumber rounds topped with our homemade guacamole

Pot Stickers | Chicken teriyaki and lemon grass chicken pot stickers served with soy sauce

Mini Crab Cakes | Bite-size cakes made from our finest lump crabmeat with a dollop of tartar sauce on top

Mini Arancini | The classic Sicilian street food: Bite-size golden fried rice balls filled with peas and fresh mozzarella
Skewers

Sold per dozen. 
See insert for pricing.

Lemon & Rosemary or 
Asian-Style Chicken 
Skewers |

Mozzarella Bocconcini 
Skewers |
Cherry tomatoes and fresh 
mozzarella drizzled with 
unfiltered sicilian olive oil and 
served with homemade 
pesto sauce

Beef Kebabs |
with peppers, onions, and grape 
tomatoes served with horseradish 
cream sauce

Grilled Vegetable Skewers |
Grilled zucchini, yellow squash, 
eggplant and grape tomatoes

Chicken Kebabs |
with peppers, onions, and grape 
tomatoes served with honey 
mustard sauce

Lamb Kebabs |
with peppers, onions and 
grape tomatoes, served with 
Tzaziki sauce
Sushi Platters

See insert for pricing.

Maki Deluxe
8 PIECES EACH: California Roll, Manhattan Roll, Alaska Roll, American Dream, Eastern Roll, Philadelphia Roll, Eel Roll
6 PIECES EACH: Rock ‘n’ Roll, Carrot Roll, Kappa Maki, Tuna Maki, Salmon Maki, Osinko Maki
92 pcs (7-8 people)

Sushi Deluxe
2 PIECES EACH: Tuna, Salmon, Shrimp, Striped Bass, Eel, Hamachi, Hokigai, Inari Sushi
8 PIECES EACH: California Maki, Vegetable Maki, Manhattan Roll, Alaska Roll, Eel Roll, American Dream
64 pcs (5-6 people)

Vegetable Deluxe
6 PIECES EACH: Asparagus Roll, Carrot Roll, Spinach Roll, Kappa Maki, Osinko Maki
24 PIECES EACH: Vegetable Maki
54 pcs (4-5 people)

Nigiri Deluxe
4 PIECES EACH: Tuna, Salmon, Shrimp, Stripped Bass, Eel, Hokigai
3 PIECES EACH: Crab, Fluke, Hamachi, Inari
36 pcs (3-4 people)
Cocktail Baskets

Each basket serves 15-20 guests. 48 hours notice is required for cocktail baskets. See insert for pricing.

Off the Grill
A variety of mini grilled skewers and kabobs served with an assortment of dipping sauces: Grilled Chicken Skewers with honey mustard, Grilled Beef Kebabs with horseradish cream sauce, Grilled Shrimp skewers with cocktail sauce and Mozzarella bocconcini with pesto sauce.

Taste of Asia
Bring a taste of the Far East to your next event with this cocktail basket. Includes California rolls, teriyaki chicken skewers, beef yakitori, vegetable dumplings, lemon grass & chicken potstickers. Served with soy sauce, Asian-style dipping sauce and duck sauce.

All American
An assortment of all American classics sure to be a crowd pleaser! Chicken fingers, mini hot dogs in a blanket, popcorn shrimp, boneless bbq wings, and mozzarella sticks with an assortment of dipping sauces: honey mustard, marinara, blue cheese & ketchup.

Mediterranean Medley
An assortment of our favorite Mediterranean picks: Hummus, babaganoush, feta cheese, beef kebabs, tzaziki, kalamata olives, stuffed grape leaves and assorted pita and flat breads.

Cestino Italiano
Selection of the best offerings baked in our brick oven and cut into bite size squares. Fresh baked Pizza della Nonna, Onion & Tomato Focaccia, Focaccia Bianca and Plain Focaccia.
Kids’ Menu

8 person minimum. See insert for pricing.

- **Kids Sandwiches**
  Sandwiches cut into fun shapes. Select from Turkey, Ham or Bologna with American cheese, Peanut Butter or Almond Butter & Jelly on white or whole wheat bread

- **Chicken Tenders**
  Lightly breaded strips of chicken fried to a delicate crisp and served with honey mustard or ketchup

- **Mozzarella Sticks**
  Fresh homemade mozzarella lightly breaded and fried to a delicate crisp served with marinara sauce for dipping

- **Mini Hot Dogs in a Blanket**
  Miniature hot dogs baked in a delicious puff pastry served with honey mustard sauce or ketchup

- **Mini Pizzas**
  With fresh homemade mozzarella and tomato sauce

- **Pasta Marinara**
  Ziti pasta in a marinara sauce

- **Mac & Cheese**
  Macaroni with Parmigiano, asiago, fontina and mascarpone cheeses in a creamy fondue, topped with crunchy seasoned breadcrumbs

- **Kids’ Lunch Boxes**
  A packaged lunch that includes a fun shaped sandwich (select from Kids Sandwiches), juice, water or chocolate milk and choice of mini cupcake, applesauce or celery and carrots.

- **Birthday Cakes**
  See our cake selection on page 36.
Desserts

ALL OF OUR DESSERTS ARE MADE IN-HOUSE

(S)mall serves 10-12
(M)edium serves 15-20
(L)arge serves 25-30
See insert for pricing.

Cookie & Brownie Platter |
Homemade cookies & brownies garnished with fresh berries

Italian Cookie Platter |
Our Sicilian-trained pastry chef created these cookies in the style of that sunny southern Italian island. Their uneven shapes and toasty finish tell you that they are handmade in small batches. Their tender, melting textures tell you that they are made with the finest, freshest ingredients.

Mini Desserts |
An assortment of mini chocolate tarts, mini fruit tarts, mini chocolate obsessions, mini cannoli and chocolate covered strawberries

Italian Mini Desserts |
Made in-house, based on original Sicilian recipes; these treats are Agata & Valentina exclusives. All are made by hand every day with the very best ingredients.

Sweet Crate |
An assortment of bite-size bars including brownies, blondies, lemon squares and chocolate obsessions

Mini Cupcakes |
An assortment of mini vanilla, chocolate and red velvet cupcakes topped with icing and sprinkles

*Inquire about our cupcake stands—great for parties!

Mini Panacotta and Mini Tiramisu |
Served in clear cups

Mini Fruit Skewers |
Served with choice of whipped cream, yogurt dipping sauce or chocolate sauce

Gluten Free Sweets Platter |
We’ve selected some of our homemade flourless desserts and created this mouthwatering gluten free platter which includes gluten free chocolate chip cookies, almond cake, chocolate espresso cake, biscotti and marshmallows and is garnished with fresh berries.
**Complete Party Package**

*See insert for pricing.*

*10 person minimum*

Chafing Dish Rental available for an additional cost

**Starters |**
- Filet Mignon Toasts
- Smoked Salmon Triangles
- Vegetable Dumplings
- Cheese & Fruit Platter

**Main Dishes |**
- Poached Salmon
- Roasted Turkey Breast
- Flank Steak

*vegetarian entree available upon request

**Sides |**
Choice of one:
- Haricots Verts
- Sicilian Carrots

**Side Salad |**
Choice of one:
- Pasta with Sundried Tomato & Asparagus
- Wild Rice Salad
- Mixed Green Salad

**Desserts |**
- Fruit Salad
- Assorted Mini Desserts
- Coffee Setup

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**Instant Cocktail Party**

*See insert for pricing.*

*10 person minimum*

**Starters |**
- Crudite
- Ceptino Italiano
- Fresh baked Pizza della Nonna, Genoa & Tomato Focaccia, Focaccia Bianca and Plain Focaccia, baked in our brick oven and all cut into bite size pieces.
- Cheese & Fruit Platter

**Hors d’Oeuvres |**
- Assorted Crostini
- Cucumber, Shrimp & Guacamole
- Fresh steamed shrimp on cucumber rounds topped with our homemade guacamole
- Asian Chicken Skewers with dipping sauce

**Mini Pinwheels or Mini Brioche |**
- **Mini Brioche**
  - **CHICKEN SALAD**
    - with Lettuce and Tomato
  - **SALMON SALAD**
    - with Cucumber
  - **TUNA SALAD**
    - with Tomato
  - **DILLED EGG SALAD**
    - with Lettuce

- **Mini Pinwheels**
  - **ROAST BEEF**
    - Arugula, Tomato and Horseradish Cream Sauce
  - **OVEN GOLD TURKEY**
    - Arugula, Tomato and Mayo
  - **SUNDRIED TOMATO & HUMMUS PINWHEEL**
PREPARED FOODS

OUR PREPARED FOODS are the heart and soul of Agata & Valentina. We produce every item on our menu from scratch in-house every single day, using the best ingredients (the same that we sell in our market, of course!). Our kitchens are constantly working to produce food with a handmade touch that you simply cannot find anywhere else.

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Salads

Offered by the pound.
See insert for pricing.

**Insalate Verde**
LEAFY SALADS

**Insalata Mista**
Mixed green salad, with cherry tomatoes, cucumber, red onion, and balsamic vinaigrette

**Insalata di Cesare**
Crispy romaine lettuce, homemade garlic croutons, Parmigiano and our special creamy Caesar dressing

**Insalata Greca**
Romaine lettuce, tomatoes, cucumber, red onion, sliced bell peppers, black olives, feta cheese, croutons and oregano

**Insalata di Frutta Secca**
Mixed greens with pine nuts, dried apricots, dried cranberries, blue cheese crumbles, grape tomatoes and sliced red onion

**Insalata Tricolore**
Arugula, radicchio and Belgium endive and Parmigiano shavings

**Misticanza**
Grape tomatoes, cucumber and red onion on a bed of mixed greens

**Insalata Cappuccina**
Iceberg lettuce with red onion, plum tomatoes, blue cheese crumbles and crispy bacon

**Insalata Primavera**
Carrots, zucchini, yellow squash, peppers and broccoli on a bed of romaine lettuce

**Insalata di Spinaci**
Baby spinach, white mushrooms, red onion and cherry tomatoes

**Insalata di Nizza**
Tuna, hardboiled egg, black olives, plum tomato, asparagus, roasted potatoes and haricots verts on a bed of mixed greens

**Insalata Siciliana**
Tomato, radish, pomegranate seeds, chickpeas, cacicavallo cheese, shaved fennel, red onion and orange segments on a bed of mixed greens

**Confetti Cole Slaw**
Green and red cabbage, carrots and peppers, sweet and sour dill dressing

**Insalate di Grano Fredda**
GRAIN SALADS

**Insalata di Patate**
Potato salad, with dill, celery, and mayonnaise

**Farfalle Siciliane**
Bow tie pasta tossed with steamed asparagus, sun dried tomato, fresh basil and extra virgin olive oil

**Insalata di Fregola**
Italian couscous with dried cranberries, dried apricots, peppers, golden raisins, scallions, pine nuts in an orange-honey-mint dressing

**Insalata di Lenticchie**
Lentils, yellow peppers, red onion, cherry tomatoes and green olives, in olive oil & lemon dressing
**Insalata di Riso Selvaggio**
Wild rice, sun dried tomato, zucchini, yellow squash, peas, carrots and scallions dressed with extra virgin olive oil and wine vinegar

**Insalata di Orecchiette**
Orecchiette pasta with homemade mozzarella, cherry tomatoes, shaved ricotta salata and fresh basil

**Insalata di Fagioli**
Cannellini beans, plum tomatoes, celery, red onion and fresh basil drizzled with extra virgin olive oil

**Insalata di Ceci**
Chickpeas, plum tomatoes, red onion, cucumber, mint, lemon drizzled with extra virgin olive oil

**Panzanella di Grano**
Wheatberries, plum tomatoes, cucumber, celery, red onion and fresh basil with a red wine vinaigrette

**Farfalle al Tonno**
Bow tie pasta, imported tuna in oil, lemon, capers, black olives, parsley and chilli flakes

**Farfalle Primavera**
Bow tie pasta tossed with sautéed spring vegetables and a touch of garlic, finished with grated parmigiano

**Vermicelli Orientale**
Vermicelli rice noodles, scallions and toasted sesame seeds in a peanut-ginger-soy-honey dressing

**Insalata di Orzo**
Orzo pasta, carrots, zucchini, yellow squash, cherry tomatoes, baby artichokes and black olives.

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**Insalata di Frutta e Verdura**

**FRUIT AND VEGETABLE SALADS**

**Insalata di Frutta**
Sliced cantaloupe, honeydew, watermelon, pineapple, strawberries, and green and red grapes tossed in orange juice.

**Insalata di Frutta Esotica**
Tropical Fruit Salad: Pineapple, papaya, mango and bananas tossed in coconut milk

**Insalata di Cetrioli**
A light and refreshing palate cleansing salad of cucumber, dill and white wine vinegar

**Insalata di Rape**
Beet and onion salad in red wine vinegar dressing

**Insalata di Mais**
Chargrilled corn, peppers and onion, dressed with a lemon vinaigrette

**Insalata di Finocchi**
Marinated shaved fennel with red onion, black olives and dill

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**Insalata di Proteine**

**PROTEIN SALADS**

**A&V Signature American Tuna Salad**
White albacore tuna with shaved fennel, dill and mayonnaise.

**A&V Signature Chicken Salad**
Chopped house-roasted chicken, celery, dill, mayonnaise and seasoning.

**A&V Signature Asian-Style Chicken Salad**
Grilled chicken tenders, peppers, onion, carrots, broccoli and snow peas in ginger-soy dressing

**A&V Signature Italian Tuna Salad**
Imported Mediterranean tuna, plum tomatoes, black olives, capers and lemon juice

**A&V Signature Salmon Salad**
Poached salmon, dill, fennel and mayo

**A&V Signature Egg Salad**
Chopped hard boiled eggs, dill and mayonnaise

**A&V Signature Shrimp Salad**
Steamed shrimp, fresh dill, and Russian dressing
Sicilian Carrots
Vegetables

Offered by the pound; See insert for pricing.

- Oven Roasted Asparagus
- Roasted Acorn Squash
- Braised Red Cabbage
- Broccoli Puree
- Broccoli Rabe
- Broccoli with Garlic & Oil
- Broccolini
- Sicilian Caponata
- Caramelized Shallots
- Carrots & Peas with Dill
- Roasted Cauliflower
- Creamed Spinach
- Eggplant Palermatana
- Eggplant Parmigiana
- Grilled Artichoke Bottoms
- Grilled Corn
- Grilled Corn Salad
- Grilled Vegetables
- Haricots Verts
- Hearts of Palm Salad
- Marinated Beets
- Marinated Fennel
- Mashed Potatoes
- Oven Roasted Tomatoes
- Peas, Mushrooms & Onions
- Roasted Portobello
- Mushrooms
- Potatoes Au Gratin
- Roasted Asparagus & Sunchoke

- Roasted Brussel Sprouts
- Roasted Garlic
- Roasted Peppers
- Roasted Vegetables
- Roasted Potatoes
- Sauteed Mixed Greens
- Sauteed Mushrooms
- Sauteed Spinach
- Sicilian Carrots
- Snow Peas
- Steamed vegetables
- String Beans
- Sugar Snap Peas
- Sweet Potato Puree
- Vegetarian Chili
- Zucchini Fritter
- Zucchini Inforinati
  (Oven roasted yellow
squash, zucchini, red onion,
grated parmigiano reggiano
cheese, Japanese bread
crumbs and extra virgin
olive oil)
Sauteed Chilean Sea Bass
Fish

Offered by the pound
See insert for pricing.

- Sautéed Chilean Sea Bass
- Fried Calamari
- Grilled Calamari
- Grilled Salmon with Lemon & Garlic
- Grilled Asian-style Salmon
- Grilled Tuna
- Grilled Red Snapper
- Grilled Shrimp

*Ask us about our specialty & seasonally available fresh fish.
Poultry

Offered by the pound.
See insert for pricing.

- Roasted Chicken with Rosemary & Garlic
- Organic Roasted Chicken
- Spicy Roasted Chicken
- Asian-style Roasted Chicken
- Grilled Cornish Hen
- Roasted Duck
- Roasted Turkey Breast
- BBQ Chicken Wings
- Buffalo Chicken Wings
- Chicken Cacciatore
- Chicken Chili
- Chicken Française
- Fried Chicken
- Lemon Chicken
- Chicken San Marzano Pomodoro
- Chicken Scarpariello
- Thai Chicken
- Glazed Duck Legs
- Duck Legs in Red Wine Sauce
- Turkey Meatballs
- Chicken Cutlet Palermitana
- Chicken Tenders
- Chicken Milanese
- Chicken Paillard
- Chicken Parmigiana
Meats

Offered by the pound. See insert for pricing.

Beef
- Meatloaf
- Braised Short Ribs
- Beef Brisket
- Flank Steak
- Grilled NY Strip Steak
- Boneless Prime Rib
- Grilled Filet Mignon
- Meatballs
- Pepper Steak
- Pot Roast
- Roasted Prime Rib
- Sausage & Peppers

Veal
- Veal Roast
- Veal Cutlet Parmigiana
- Veal Marsala
- Veal Milanese
- Grilled Rib Veal Chops

Lamb
- Roasted Leg of Lamb
- Braised Lamb Shank
- Grilled Rib Lamb Chops

Pork
- Glazed Ham
- BBQ Spare Ribs
- Braised Pork Chops
- Roasted Loin of Pork
- Osso Bucco

Stews & Chilis
- Brasato Beef Stew
- Tuscan Stew
- Lamb Stew
- Veal Stew
- Chicken Chili
- Vegetarian Chili
Grilled N.Y. Strip Steak
Pizza
Assorted Brick-Oven
Special Order 18” Pizzas
See insert for pricing.

Pizza Alla Nonna
Thin crust pizza with crushed tomatoes and fresh mozzarella

Mediterranean Pizza
Red & green peppers, sautéed mushrooms & black olives

Vegetable Pizza
with Zucchini, Eggplant, Peppers, Broccoli, Carrots, Cauliflower & Asparagus

Extra Toppings
Mushrooms, meatballs, onions, olives, peppers, pepperoni, prosciutto, sausage, tomatoes, anchovies, arugula, asparagus, broccoli & chicken

Focaccia
Homemade in our brick oven.
See insert for pricing.

Focaccia Bruschetta
Chopped fresh tomatoes with garlic, basil & olive oil

Focaccia with Onions

Focaccia with Peppers

Focaccia with Vegetables

Focaccia with Tomato & Basil

Garlic Knots

Calzone
See insert for pricing.

Calzone with Ham & Ricotta Cheese

Calzone with Spinach & Ricotta Cheese

Stromboli w/ Salami, Ham & Mozzarella Cheese
**Pasta**

1 lb minimum. Whole wheat pasta available upon request.

**Lasagna Bolognese**
Fresh spinach pasta, homemade meat sauce, mozzarella, grated Parmigiano, cream sauce

**Lasagna Pomodoro**
Fresh pasta, homemade tomato sauce, ricotta, grated Parmigiano, fresh basil

**Lasagna Vegetariana**
Fresh tomato pasta, sautéed seasonal vegetables, Bechamel sauce, grated Parmigiano, and fresh basil

**Timbale di Pasta al Forno**
Baked ziti, homemade meatballs and marinara sauce, ricotta, smoked provola and grated Parmigiano

**Maccheroni al Forno**
Macaroni with Parmigiano, asiago, fontina and mascarpone cheeses in a creamy fondue, topped with crunchy seasoned breadcrumbs

**Ravioli alla Fiorentina**
Spinach and ricotta ravioli with brown butter and sage

**Tortellini alla Panna**
Cheese tortellini with pancetta, peas and Parmigiano cream sauce

**Trofie al Pesto**
Trofie pasta, haricots verts, diced Idaho potatoes and basil pesto

**Chitarre al Pomodoro e Basilico**
Long hand-made chitarra pasta (like spaghetti, but cross section is square, rather than round) with omonodo sauce, basil, and extra virgin olive oil

**Orecchiette Pugliesi**
Far shaped pasta with sausage crumble and broccoli rabe in an oil and garlic sauce, finished with grated pecorino romano

**Cannolicchi alla Marinara**
Cut ziti pasta in marinara sauce with garlic, parsley

**Rigatoni alla Norma**
Seared eggplant, marinara sauce, basil and shredded ricotta salata cheese

**Penne alla Vodka**
Caramelized shallots, vodka, pomodoro and a touch of cream, finished with grated parmesan

**Fettuccine alla Boscaiola**
House-made egg fettuccine, chicken, peppers and mushrooms in a light cream sauce

**Pennette all’Arrabbiata**
Spicy garlic and oil sauce with a touch of tomato, finished with chopped parsley and grated pecorino romano

**Linguine Fradiavolo**
Seafood in a spicy marinara sauce over linguine pasta

**Crespella Piemontese**
Mushrooms and ricotta filled crepe, with truffle cream sauce

**Gnocchi alla Romana**
Medallions of semolina dumplings baked with grated Parmigiano and light butter sauce

**Bucatini All’Amatriciana**
Pancetta, bacon, onion, tomato and pecorino in a spicy tomato sauce

**Vermicelli alla Puttanesca**
Thin spaghetti with oil, garlic, green and black olives, capers and tomato sauce

**Paccheri alle Zucchine**
Oversized rigatoni pasta with sautéed zucchini and grated ricotta salata, finished with parsley

**Manicotti**
Homemade pasta tubes stuffed with ricotta and Parmigiano reggiano
Pastry

See insert for pricing.

4” Cakes |
- Angel Coconut Cake
- Chocolate Buttercream
- Carrot Cake
- Chocolate Mousse
- Chocolate Silk
- Red Velvet
- Strawberry Shortcake
- Tiramisu
- White Buttercream

6” Cakes |
- Chocolate Raspberry
- Plain or Marble Cheesecake
- Carrot Cake
- Chocolate Silk
- Strawberry Cheesecake
- Flourless Chocolate Espresso
- Chocolate Mousse
- Chocolate Mousse Cheesecake
- White or Choc. Buttercream
- Red Velvet
- Strawberry Shortcake
- Tiramisu
- Chocolate Obsession
- Opera Cake

Assorted Pastries |
- Mini Cupcakes
- Large Cupcakes
- Assorted Mini Fruit Tarts
- Mini Cannoli di Ricotta Fresca (Fresh Ricotta)
- Large Cannoli di Ricotta Fresca (Fresh Ricotta)
- Creme Brulee
- Mille Foglie
- Strawberry Mille Foglie
- Napoleon
- Crema di Nocciola (Hazelnut Mousse)
- Chocolate Mousse
- Tiramisu Classico
- Arborio Rice Pudding

Specialty Cakes

See insert for pricing.

Cake Sizes |
4” (serves 2-4)
6” (serves 4-6)
10” (serves 10-15)
12” (serves 20-25)
1/2 Sheet (serves 30-40)
Full Sheet (serves 60-80)

Sponge Cake |
Chocolate, Yellow, Carrot or Red Velvet

Filling Flavors |
- Vanilla Buttercream
- Chocolate Buttercream
- Whipped Cream
- Chocolate Mousse
- Chocolate Silk
- Cream Cheese
- Cannoli Cream
- Fresh Fruit
- Pastry Cream

Icing Flavors |
- Vanilla Buttercream
- Chocolate Buttercream
- Whipped Cream
- Chocolate Silk
- Cream Cheese
- Rolled Fondant
- Rolled Marzipan
Chocolate Silk Cake
A GIFT BASKET from Agata & Valentina is an excellent way to offer thanks, congratulations, condolences and even apologies. Filled with the finest specialty products from Sicily and around the world, our gift basket selections are packed to order and will brighten any day with a wide variety of delicious, high quality Agata & Valentina products. Customized gift baskets are available with any of our fine specialty products - select your own items or let us choose and we will create the perfect gift basket. All descriptions apply to large baskets.
Festival of Fruit
A beautiful arrangement of the freshest, tastiest & most exotic seasonal fruits we have to offer including Apples, Pears, Peaches, Oranges, Grapes, Kiwi, Pineapples, Nectarines, Plums and Mangos and other specialties.
(Perishable).
S - M - L / See insert for $
Il Profumo Di Sicilia
We’ve captured authentic Sicilian charm and taste in this generously-filled basket that takes you all over the island of Sicily. Enjoy the experience of true Sicilian flavors by sampling these indigenous products and ingredients including pasta, nuts, oils, coffees, olives, cheeses, seasonings and sweets all produced on this sunny, golden isle.
(Available Perishable and Non-perishable).
M - L / See insert for $

Antipasto Basket
(Available Perishable and Non-perishable).
S - M - L / See insert for $

Bundle of Joy
Another bundle of joy for new parents! Our beautiful Baby Basket is full of cookies, candies, jams, honey, tea and coffee, all of which will come in handy on those sleepless nights!
(Non-perishable).
M - L / See insert for $
Rise and Shine
A café in a basket! A variety of Coffees & Teas, complemented by A&V’s own naturally flavored Preserves, Honey, Biscotti, Cookies & a souvenir A&V gift mug.
(Non-perishable).
S - M - L / See insert for $.

Early Bird
The perfect way to start the day without leaving the comfort of home! This basket contains our freshly squeezed Orange Juice, our fabulous Homemade Muffins, fresh Bagels, fresh Cream Cheese, Smoked Salmon, Soft Croissants, A&V Jam, Coffee for brewing, imported Tea and A&V’s own naturally flavored Honey.
(Perishable).
S - M - L / See insert for $.

Snack Time
The perfect combination of sweet and salty flavors, guaranteed to satisfy those snack time cravings. Nibble on gourmet nuts, high-quality chocolate bars, Italian biscotti, cookies, award-winning chips and yummy cracker spreads.
(Non-Perishable).
S - M - L / See insert for $. 

www.AGATAVALENTINA.com
Sweet Tooth |
A perfect combination of decadent treats for anyone with a sweet tooth. This basket contains a variety of biscotti, cookies, candies, and gourmet chocolates. (Non-perishable).
S - M - L / See insert for $

Sympathy Basket |
Show them you care and are thinking of them with this generous basket full of fresh fruit, imported cheeses, Tuscan wafers and gourmet chocolates. (Perishable).
S - M - L / See insert for $

Thank You |
When you want to show appreciation and gratitude in a new and pleasing way, send our delicious Thank You basket, filled with an assortment of sweet and savory favorites including fresh & dried fruits, imported Cheeses & Crackers, Biscotti, Cookies, & Gourmet Chocolates. (Perishable).
S - M - L / See insert for $

A&V. PLACE YOUR ORDER NOW. T 212-452-0690  F 646-963-6481
Organic Italian

This bountiful basket includes a pantry full of organic Italian specialties. Our private label pastas, imported from an artisanal producer in Italy, are slowly air-dried, which gives them a slightly coarse texture that any sauce will embrace. Our Organic Sicilian Extra Virgin Olive Oil and Organic Balsamic Vinegar are wonderful for cooking and drizzling, and our Organic Whole Tomatoes make a great base for homemade tomato sauce. We’ve even provided the colander! (Non-perishable).

One size / See insert for $  

Organic Medley

We have created a wonderful medley of some of our favorite organic specialties in this basket. You will find everything from organic teas and coffees to our signature organic jams, honeys and dried fruits. Feel free to customize your basket! You can even add delicious fresh organic fruit to the mix. (Available Perishable and Non-perishable).

One size / See insert for $  

Coffee Connoisseur

We’ve gathered three of our most popular coffees to make the perfect gift for any coffee lover: French Roast, delicious and full-bodied with a pleasant spiciness; the ever-popular Columbian Excelso, a mountain grown coffee with a moderately aromatic, rich, mellow flavor; and A&V’s House Blend, a balanced blend of Columbians, Sumatra, Kenya and Central American beans – its moderate flavor makes it perfect for a morning brew. (Non-perishable).

One size / See insert for $
Tea Time Crate
We’ve chosen some of our traditional tea time favorites including an assortment of teas, our flavorful Sicilian honeys, and our delicious homemade tea cakes and created a basket of tea time goodies fit for a queen (Non-perishable).
One size / See insert for $

Apple & Honey Basket
A beautiful arrangement of traditional Rosh Hashanah favorites. This basket is brimming with a variety of delicious, crisp in-season apples, fresh challah bread, honey cake and our own naturally flavored honey for dipping. (Perishable).
One size / See insert for $

Chocolate Lovers Basket
Packed to the brim with chocolate delights, this basket is sure to satisfy the cravings of any chocolate fiend. (Non-perishable).
One size / See insert for $
Chocolate, Fruit & Cheese Indulgence
Show them you care and are thinking of them with this generous and truly delectable basket full of fresh fruit, imported cheeses, gourmet chocolates, and Tuscan wafers. (Perishable).
One size / See insert for $ 

Susan Komen For the Cure™
(Non-perishable).
One size / See insert for $ 

Pasta Dinner Crate
This artisanal crate comes packed to the brim with three cuts of our signature pastas imported from Italy, as well as three of A&V’s own delicious homemade sauces: Tomato & Basil, Tomato & Mushroom, and Puttanesca. Any pasta lover knows that no pasta dish is complete without freshly grated Parmigiano Reggiano, so feel free to add a block of this undeniably amazing cheese to your crate. Bon Appétit!
(Available perishable and non-perishable).
One size / See insert for $ 

www.AGATAVALENTINA.com
**Gourmet Cheese & Salami Gift Set**
Our Cheese & Salami gift pack pairs two delicious aged cheeses with three varieties of dried salami, making it the perfect spread for any get together. The gift set includes Sweet Sopressata, a dry pork salami accented with a light clove flavor, Hot Sopressata with whole peppercorns and other spices, which add bit of heat, and a Cacciatorino Sausage (meaning little hunter), made from equal parts pork and beef with a slightly gamy, savory flavor. These three dried salami are paired with two of our favorite Italian cheeses: Parmiggiano Reggiano, a fruity, aromatic, full bodied cheese perfect for grating or for the table and Piave, a semi-firm cows milk cheese with a pungent milky texture, which makes it excellent for both cooking and eating. (Perishable).
S - M - L / See insert for $ 

**Gluten-Free Italian Gift Basket**
Start with crispy gluten free crackers accompanied by Champlain organic triple crème cheese. Our Organic Balsamic Vinegar and Sicilian Extra Virgin Olive Oil make a scrumptious dressing for any side salad. Create your own delicious sauce with our organic whole peeled tomatoes which will go great with our gluten free rice pasta. 
(Non-perishable).
One size / See insert for $ 

**Gluten-Free Sweet Basket**
Shopping for someone with gluten allergies can be tough...but we’ve made it easier than ever with our brand new Gluten Free Gift Basket. You will find a range of delicious gluten free foods including: pretzels, crackers and cakes. Our pastry chef created some out-of-this world homemade gluten free goodies like our flourless chocolate espresso cake, marshmallows, gluten free chocolate chip cookies and biscotti which we’ve added to the mix.
(Non-perishable).
S - M - L / See insert for $
Salt Grinder Gift Set
Our signature A&V Salt grinders will add flavor to any meal. We’ve selected five different varieties we’re sure you’ll love: Onion Salt Grinder, Hawaiian Red Salt Grinder, Garlic Salt Grinder, Quebec Steak Seasoning Grinder and California Sea Salt Grinder.
(Non-perishable).
One size / See insert for $

Dried Fruit Tray
An assortment of delicious dried fruits elegantly arranged on a wicker platter. Includes: Dried Turkish Apricots, Dried Apple Rings, Jumbo Dates, Pitted Prunes and Coconut Date Rolls.
(Non-perishable).
S - M - L / See insert for $

A&V Chocolate Bar Gift Set
A collection of four of our signature chocolate bars: Milk Chocolate, Dark Chocolate, Milk Chocolate with Almonds, Pistachios and Cashews; and Dark Chocolate with Hazelnut Pralines.
(Non-perishable).
S - M - L / See insert for $

A&V Salt Gift Set
We’re intrigued by the subtle difference in both the flavor and texture of these salts and you will be too. For our collection, we’ve chosen five distinctively different varieties, each of which lends its own special character to whatever you’re cooking: Black Truffle Salt, Sel Gris from France, Fleur De Sel, Hawaiian Red Sea Salt and Himalayan Pink Salt.
(Non-perishable).
S - M - L / See insert for $
Ultimate Marinade & Spice Rub Set
Our collection of Signature Marinades, Dressings and Dry Rubs make roasting and grilling meats to delicious perfection a snap. (Perishable).
S - M - L / See insert for $

Flavored Coffee Sampler
For those flavored coffee lovers we have a set of 4 of our delicious flavor infused blends. Cinnamon Hazelnut a medium roasted Colombian Coffee infused with bold hazelnut flavor and a touch of cinnamon. Super Chocolate, a lightly roasted Colombian Coffee infused with rich chocolate flavor. French Vanilla Almond, a blend of French Vanilla flavoring and toasted almond pieces added to our French Roast Colombian coffee, one of our most popular flavored coffees. Last but not least, Créme De Noisette (Hazelnut) a full bodied medium roast coffee infused with the nutty essence of hazelnut flavoring. Try it with a spoonful of vanilla ice cream instead of milk we guarantee you’ll fall in love.
(Non-perishable).
S - M - L / See insert for $

Taste of Sicily Basket
Since we can’t take you along to Sicily with us when we hunt for new products, we’ve decided to bring a Taste of Sicily to you. Sample some of our most popular, out-of-this-world products, imported directly from Sicily: Spicy and Sweet & Sour jarred Sicilian Onions from Giarratana, divine jared, Sicilian Blood Orange Marmalade, Torrisi Aroma Morbido Coffee, Sicilian Sea Salt infused with Orange, Sicilian White Wine Vinegar and the ever so flavorful Monte Iblei Olive Oil. Add a loaf of Pane di Casa bread and a wedge of Sicilian Incanestrato Cheese, and spend the afternoon indulging some of our favorite foods from our very favorite island.
(Available Perishable and Non-perishable).
One size only / See insert for $
Catering & Home Shopping Ordering Guidelines

- Catering & Home Shopping are available 8am-7pm
- Please place your catering and pastry orders 48 hours in advance
- Paper goods are supplied for an additional cost
- Menu & prices are subject to change without notice due to availability and market conditions. Prices do not include tax.
- We accept American Express, MasterCard, Visa and Discover. Credit card information is required upon placement of your order.
- Minimum order for delivery required; (for delivery minimums please call 212-452-0690 ext 1). Delivery charges are determined based on location.
- Catering cancellation policy: We ask that you give us 24 hours notice to cancel any order. Due to the time and material involved in the preparation of catering and pastry orders, Agata & Valentina reserves the right to charge a cancellation fee for same day cancellations.