



Catering & Events Menu

6392 N. LOCKWOOD RIDGE ROAD, SARASOTA, FL 34243 | 941-203-8467

HOURS: TUESDAY – SUNDAY 11AM – 9PM (FRI/SAT 10PM) | MONDAY(Closed) – CATERING & SPECIAL EVENTS ONLY

ORDER ONLINE AT FRESTASITALIAN.COM

Appetizers

Feeds 8-10

HOMEMADE MOZZARELLA	50
Hand-breaded, fried mozzarella with house-made marinara and parmesan cheese.	
GARLIC KNOTS	60
Soft, baked dough tossed in garlic oil, Parmesan, and parsley. Served with marinara.	
WINGS	84
Classic Buffalo sauce or Tuscan style with garlic and parmesan cheese.	
GARLIC CHEESY BREAD	60
Pizza dough brushed with garlic oil, topped with Pecorino and Grana Padano cheese. Served with marinara.	
MEATBALLS & WHIPPED RICOTTA	65
House-made meatballs slow-simmered in marinara, topped with whipped ricotta.	
BURRATA BOARD	82
Creamy fresh burrata with prosciutto, tomatoes, olives and roasted peppers. Served with sesame baguette.	
MUSSELS RED	88
Steamed with white wine, garlic, and herbs in our house made marinara with grilled Italian bread. Spice optional.	

Salads

Feeds 8-10

ROASTED BEETS & BURRATA	74
A mix of arugula and baby spinach, roasted beets, burrata, extra virgin olive oil and tossed with a sherry vinaigrette.	
CAESAR	66
Crisp romaine lettuce tossed with house-made Caesar dressing, garlic croutons, and Grana Padano Parmesan, finished with a Mediterranean olive tapenade.	
SUNDAY SALAD	72
Mix of fresh greens, cucumbers, shaved fennel, red onions, celery, and radishes, layered with oven-roasted tomatoes, fresh herbs, and pickled peppers, tossed in a red wine vinaigrette	
BLT PANZANELLA	72
A hearty blend of mixed greens, cherry tomatoes, crispy bacon pieces, and diced Grande Provolone, tossed with thinly sliced cucumbers and red onions, garlic bread croutons, in a balsamic vinaigrette.	
CHICKEN MILANESE	76
Crisp mixed greens with a golden chicken cutlet, ripe tomatoes, Kalamata olives, and thinly sliced red onions, creamy goat cheese, with a balsamic vinaigrette.	

Sandwiches

Select up to 3 sandwich combinations below Each tray hold 21 pieces (3-4'') - \$102

CHICKEN CUTLET	
House-made crispy chicken cutlet topped with Sharp provolone cheese, served on a perfectly seeded roll.	
* Add sautéed spinach rabe for extra flavor.	
ORIGINAL PHILLY CHEESESTEAK	
House-shaved ribeye, griddled to perfection and topped with Cooper Sharp cheese. Served on a seeded roll.	
* Add fried onions for an authentic touch.	
CHICKEN CHEESESTEAK	
Shaved chicken, topped with Cooper Sharp cheese served on a seeded roll.	
*Also available with fried onions for a savory kick.	
ROASTED PORK	
Slow-roasted pork, piled high and topped with Sharp provolone cheese, served on a seeded roll.	
*Also available with sautéed spinach rabe for a classic twist.	

“BROTHERS” OLD ITALIAN	
A classic combination of Genoa salami, thinly sliced prosciutto, and capicola, layered with Sharp Provolone cheese, crisp lettuce, tomato, and onion. Finished with extra virgin olive oil and balsamic, all served on a seeded roll.	
ITALIAN TURKEY CLUB	
Flavorful twist on a classic. Fresh roasted turkey, prosciutto, sharp provolone, arugula-spinach mix, roasted Roma tomatoes, and pesto dressing on freshly baked bread.	
CAPRESE PANINI	
Fresh mozzarella, roasted Roma tomatoes, and red peppers with pesto dressing and a balsamic glaze, grilled to perfection. Simple, fresh, and full of flavor.	
PARM PANINI	
A classic Italian favorite. Crispy chicken cutlet, pizza sauce, and melted mozzarella, pressed to golden perfection	

Kids

CHICKEN FINGERS & FRIES	50
Crispy chicken fingers served with golden fries—perfectly sized for little appetites!	
MAC & CHEESE	50
Creamy, cheesy mac made with Gemelli pasta – simple delicious, and kid-approved!	
SLOANE’S SPAGHETTI & MEATBALLS	50
Twirl-worthy spaghetti with marinara and meatballs – perfect for little pasta lovers.	

Fresta’s Catering & Events will make any occasion special. We are committed to using quality ingredients. All our food is homemade and cooked fresh to order. Catering & Event quotes are good for 7 days. Prices are subject to change based on current market conditions.

*If you are looking for something different, please inquire

Pasta

Serves 8-10

BOLOGNESE	98	VEAL PARMIGIANA	109
House-made Bolognese sauce, slow-simmered with a rich blend of meat and marinara, tossed with fettuccine pasta. Finished with melted butter, Grana Padano, fresh herbs, and a drizzle of extra virgin olive oil.		Hand-breaded, tender veal cutlet topped with house-made marinara and melted mozzarella, served over a bed of spaghetti for a timeless Italian classic.	
SHRIMP GAMBERETTI	109	BAKED LASAGNA	98
Sautéed shrimp tossed with garlic, red pepper flakes, and fresh basil, simmered with cherry tomatoes, white wine, and vegetable stock.		Layers of fresh pasta, rich house-made marinara, seasoned ground meat, and creamy ricotta, all baked to perfection with melted mozzarella and Grana Padano	
SHORT RIB GEMELLI	114	GNOCCHI with SAUSAGE & MUSHROOMS	106
Tender shredded short rib tossed with gemelli pasta in a rich Parmesan cream sauce. Finished with Grana Padano, a horseradish gremolata, and fresh arugula.		Pillowy gnocchi tossed with savory sausage and cremini mushrooms in a luscious amaretto cream sauce. Finished with a blend of Parmigiano-Reggiano and Pecorino Romano.	
LOBSTER RAVIOLI with SHRIMP & VODKA SAUCE	118	FETTUCCINE ALFREDO	90
Luxurious lobster-filled ravioli tossed in a rich, creamy vodka sauce, topped with tender shrimp. Finished with fresh basil and Grana Padano for a perfectly balanced, indulgent dish.		Simple yet decadent! Our house-made Alfredo sauce, rich with butter, cream, and Parmesan, over fresh fettuccine.	
CHICKEN PARMIGIANA	102	PASTA LOUIE	106
House-made crispy chicken cutlets topped with rich marinara and melted mozzarella, served over a bed of spaghetti.		Spaghetti in vibrant pesto, topped with a crispy chicken cutlet, prosciutto, fresh arugula, and shaved Parmesan. A perfect blend of bold and fresh flavors.	
ADD PROTEIN: CHICKEN, SHRIMP, HOT ITALIAN SAUSAGE		30	

Pizza

PERSONAL | LARGE

Order 10+ pizzas - Get 10% Off

CHEESE	14 18	THE WORKS	17 25	WHITE SPINACH	16 24
Do we need to say more? House-made pizza sauce, a perfect blend of Grande and Pecorino cheeses, baked to crispy, melty perfection. Simple. Classic. Delicious.		A classic, hearty favorite! Homemade sauce, melty Grande cheese, loaded with pepperoni, sausage, white onion, green pepper, and mushrooms.		Garlic oil, fresh garlic, a rich Pecorino blend, spinach, melty Grande cheese, and creamy dollops of fresh ricotta	
BURRATA	18 26	TRUFFLE PESTO CHICKEN	19 27	VEGGIE SPINACH	17 25
Our signature grandma sauce, a Pecorino-Romano blend, fresh basil, and garlic oil, finished with creamy burrata for a rich and flavorful bite.		Pesto sauce, pecorino blend, grilled chicken, drizzled with truffle oil, hot honey and finished with creamy burrata.		Fresh & flavorful! House-made sauce, Grande cheese, and a Pecorino blend, loaded with red pepper, red onion, black olives, spinach, mushrooms, artichokes, and fresh garlic.	
STEAK FRITES	18 26	PHILLY PHILLY	18 26	MEAT LOVERS	19 26
Creamy Alfredo, tender steak, roasted garlic, crispy fries, and melty Grande cheese, finished with truffle oil and shaved Parmesan. Bold, rich, and downright indulgent!		Creamy Alfredo sauce, tender steak, caramelized onions, and a rich blend of Pecorino, Provolone, and Grande cheese. Bold, savory, and irresistible!		Homemade sauce, Pecorino blend, and melty Grande cheese, piled high with bacon, ham, pepperoni, and sausage.	
MARGARITA	16 24	MAUI WAUI	17 25	FIG & PIG	17 25
Signature grandma sauce, fresh mozzarella, garlic oil, and basil—simple, classic, and full of flavor!		Aloha! A bold twist on a classic, featuring savory ham, crispy bacon, and sweet pineapple atop our signature pizza sauce and Grande cheese. A perfect balance of smoky, salty, and sweet.		Sweet fig jam, Grande cheese, crispy bacon, crispy fried onions, finished with a BBQ drizzle, topped with arugula, perfect balance of sweet smokey and savory.	

Calzones & Stromboli

CHEESEY CALZONE	15.5	CUSTOM STROMBOLI	16.5
Oven-baked to golden perfection, stuffed with creamy ricotta and melty mozzarella for a rich, cheesy bite!		Golden-baked and stuffed with melty mozzarella and your choice of two toppings. Crispy, cheesy, and made just for you!	

Toppings

- REGULAR TOPPINGS | 3 each**
Extra Cheese, Pepperoni, Mushrooms, Sausage, Broccoli, Spinach, Black Olives, Red Onions, Fresh Tomato, Ham, Pineapple, Green Peppers, Hot Peppers, Sweet Peppers
- PREMIUM TOPPINGS | 4 each**
Meatball, Anchovies, Bacon, Beef Topping, Roasted Artichoke, Chicken, Sundried Tomato, Long Hots

Desserts

Serves 8-10

TIRAMISU	90	GRANDMA CAKE	70
Layers of espresso-soaked ladyfingers and creamy mascarpone, finished with a dusting of cocoa. A classic Italian indulgence!		A delicate short crust pastry base topped with smooth pastry cream and a hint of lemon, finished with pine nuts, almonds, with powdered sugar.	
CANNOLIS	60		
Golden shell filled with sweet ricotta cream and a touch of powdered sugar.			

