



CHIAPPARELLI'S
SPECIAL OCCASION MENU

WELCOME!

Voted Restaurateur of the Year by the Restaurant Association of Maryland, Chiapparelli's is one of Little Italy's best-known and most loved restaurants.

As the restaurant has passed from one generation to the next, the dedication to serving high-quality Italian food remains firm. The brick walls provide a pleasant atmosphere, and the wait-staff is always friendly and professional.

Please contact Ashley or Bryan Chiapparelli to plan your special event!

CHIAPPARELLI'S
237 South High Street
Baltimore, MD 21202
410-837-0309
contact@chiapparellis.com
www.chiapparellis.com

MENU OPTIONS

All special menus include our famous Chip's Salad, homemade bread, entrée, dessert, coffee, tea & iced tea. Other beverages, appetizers, tax & gratuity are additional.

PRE-FIX

Create your own menu consisting of four to eight entrée selections
Personalized menus will be printed for each guest

BUFFET

Create a menu that offers your guests a variety of our most popular dishes

FAMILY STYLE

Offers the best of both with variety & convenience.
Like "Sunday dinner at Grandma's" we will bring large platters of your favorite entrées right to the table for everyone to share!

APPETIZERS

Served buffet style, as your guests arrive or seated as a first course.

Please specify your preference.

Sautéed Shrimp, Zesty Lemon,
Butter & Garlic Sauce
\$7 per person

Crispy Fried Calamari
with Homemade Marinara Sauce
\$6 per person

Sautéed Italian Sausage & Peppers
with a Savory Marsala Wine Sauce
\$6 per person

Antipasto Neapolitan
with Extra Virgin Olive Oil & Balsamic Vinegar
\$6 per person

Crispy Fried Arancine Rice Balls,
Cheesy Fontina Center with Homemade Marinara Sauce
\$5 per person

Tomato Bruschetta
with Toasted Homemade Crostini
\$5 per person

Caprese Skewers (seasonal)
Cherry Tomatoes, Fresh Mozzarella and Basil
drizzled with EVOO & Balsamic Vinegar
\$5 per person

Mini Meatballs
Our Traditional Meatballs in a mini version
topped with Whipped Ricotta
\$6 per person

FAMILY STYLE OR BUFFET MENUS

Equal substitutions are permitted ~ see Pre-fix or Dinner Menu for entrée ideas
(Example: pasta dish for pasta dish, chicken dish for chicken dish, etc...)

Dinner Price/Lunch Price

MENU A

Homemade Lasagna, Penne con Vodka,
Choice of Homemade Meatballs, Sausage & Peppers or Fried Calamari
26 per person / 24 per person

MENU B

Baked Penne, Tortellini Alfredo, Chicken Parmigiana
28 per person / 26 per person

MENU C

Grandma's Ravioli, Eggplant Parmigiana, Veal Bryan
30 per person / 28 per person

MENU D

Homemade Lasagna, Penne con Vodka, Chicken Parmigiana, Veal Marsala
32 per person / 30 per person

MENU E

Baked Penne, Tortellini Alfredo, Chicken Marsala, Salmon & Veggies
35 per person / 33 per person

MENU F

Homemade Ravioli, Penne con Vodka, Veal Bryan, Shrimp Nicola
37 per person / 35 per person

PRE-FIX ENTRÉE SELECTIONS

Create your personalized menu by making 4-8 selections from the list below

~Schools, churches & tour groups call for special pricing~

Dinner Price/Lunch Price

Grandma's Ravioli 25 / 21

Ricotta cheese & spinach stuffed ravioli topped with homemade tomato sauce

Homemade Lasagna 25 / 21

Layers of homemade pasta & Italian cheeses with your choice of sauce, baked to perfection

Gnocchi Bolognese 25 / 21

Homemade ricotta dumplings tossed with Ms. Chip's traditional ragú of beef, pork & veal

Eggplant Parmigian 25 / 21

Fresh breaded eggplant with provolone & fresh mozzarella homemade tomato sauce, served with spaghetti

Penne con Vodka 27 / 22

Quill shaped pasta in a tomato, cream & vodka sauce with grilled chicken 26 / 23 or shrimp 30 / 24

Besto Pesto 27 / 22

Penne pasta with basil & pine nut pesto with grilled chicken 26 / 23 or shrimp 30 / 24

Tortellini Alfredo 27 / 22

Cheese filled pasta in a creamy Alfredo sauce with diced prosciutto & peas

Chicken Parmigian 28 / 25

Breaded breast of chicken baked with tomato sauce and provolone cheese served with spaghetti

Chicken marsala 28 / 25

Breast of chicken in a Marsala wine sauce with fresh sliced mushrooms

Chicken Vincenzo 28 / 25

Breaded breast of chicken in a lemon, butter & Marsala wine sauce with diced prosciutto

Chicken Alfredo 29 / 26

Fettuccini pasta in a creamy Alfredo sauce, topped with grilled chicken

Chicken Louie 28 / 25

Grilled chicken breast, spinach, roasted red peppers & provolone, marinara sauce

Veal Parmigian 32 / 27

Breaded veal cutlet baked with tomato sauce & provolone cheese, served with spaghetti

Veal Saltimbocca 32 / 27

Tender veal in a Marsala wine sauce, topped with spinach, diced prosciutto & provolone cheese

Veal Leo 33 / 27

Breaded veal cutlet, tomato, prosciutto, provolone & sautéed mushrooms in a tomato & Marsala wine sauce

Salmon Tuscany 33 / 27

Grilled salmon served with sautéed veggies & white wine sauce

Salmon Anna Maria 33 / 27

Grilled salmon & fresh spinach served over spaghetti tossed with a lemony basil cream sauce

Shrimp Nicola 33 / 27

Sautéed in a zesty lemon, butter & white wine garlic sauce served over linguine

Shrimp fra diavolo 33 / 27

Simmered in a spicy homemade marinara sauce served over linguine

Shrimp Primavera 33 / 27

Shrimp, broccoli & mushrooms, served over fettuccine pasta and light tomato cream sauce

Ribeye Pizzaiola 38 / 33

Grilled Ribeye, Marinara sauce with mushrooms & peppers

DESSERT

Enjoy Dessert Trays of Homemade Cannoli & Tiramisu
included in all special occasion menus

BEVERAGE OPTIONS

OPEN BAR

Cocktails, Selected Wines, Domestic & Imported Beer
& Soft Drinks charged a la carte
Complimentary coffee, tea & iced tea

BEER & WINE ONLY

Beer and House Wines by the glass or bottle
or preselect bottles from our list
& Soft drinks charged a la carte

Complimentary coffee, tea & iced tea

Alcoholic beverages are available for purchase in the Lounge

CASH BAR

Complimentary coffee, tea & iced tea
Alcoholic beverages are available for purchase in the Lounge