

Frutti di Mare

Half Tray \$140 Full Tray \$270

Shrimp Puttanesca

Large shrimp sautéed with capers, onion, black olives in a tomato broth tossed with penne pasta.

Salmon Ala Vodka

Fresh Atlantic salmon sautéed in a classic vodka sauce with a touch of tomato and a touch of cream. Tossed with penne pasta.

Pan Seared Atlantic Salmon

Pesto crusted Atlantic salmon (Substitute another fresh catch at Market Price) pan roasted served with your choice penne/rigatoni/ziti.

Crab and Artichoke with Penne

Maryland crab sautéed with artichokes in a herbal seafood broth. Tossed with penne pasta, finished with extra virgin olive oil and parmesan cheese.

Shrimp and Wild Mushrooms

Large shrimp sautéed with wild mushrooms in a rich demi with fresh herbs and sun dried tomatoes, tossed with rigatoni pasta.

Seafood Alfredo

Scallops, Atlantic salmon & musselstossed in a parmesan cream over penne pasta.

My Father's Bouillabaisse

Shrimp, crab, scallops, mussels, calamari sautéed in a zesty tomato broth tossed with penne pasta.

Veal

Half Tray \$120 Full Tray \$240

Veal Parmesan

Breaded veal cutlet topped with Big Bob's red sauce, melted mozzarella cheese.

Veal Angelina

Sautéed veal medallions, topped with roasted green and red peppers, caramelized onion and melted mozzarella cheese.

Veal Sorrento

Sautéed veal medallions with eggplant, prosciutto, and provolone cheese.

Veal Marsala

Fresh veal cutlet sautéed with white mushrooms in a Marsala wine sauce.

Spizzatto - A Family Favorite

Veal cubes sautéed with mushrooms, peppers, onions in a zesty slow-cooked tomato sauce, always fork tender.

Spaghetti, Penne, Rigatoni with Meatballs

Half Tray \$80 Full Tray \$150

Italian Bread

\$4 loaf

Sweet Finales

Tira mi Su

Full Tray \$80.00 (feeds 20-30 guest)
Half Tray \$45.00 (feeds 10-20 guests)

Deep Dish Apple Cranberry Pie \$22

Seasonal Fruit Cobbler

Full Tray \$60 Half Tray \$30

Italian Rum Cake

\$27 (one week advance notice)

Cassaatta Cake (Canolli Cake)

\$27 (one week advance notice)

8- Pound Chocolate Cake

\$35 (one week advance notice)

New York Style Cheese Cake \$18

Ricotta Cheese Cake \$22

Chocolate Ricotta Cheese Cake \$24

Fresh Fruit Salad \$4 per guest

Fresh Carved Fruit Platter

\$4 per guest

Canoli \$2 each

Assorted Cookies

\$7.50 per pound

Assorted Italian Cookies

\$13 per pound

Decadent Chocolate

Brownies \$1.50 each

This catering menu is designed for parties of 10 guests or more; if you are entertaining for fewer than 15, please see our Carry Out Dinner Menu, available in the restaurant or on our web site

www.difebos.com

If there is something you do not see on this menu, please speak to one of our staff members and we will certainly try to accommodate you.

Family Style Meals To Go

DiFebo's has created affordable, convenient meal replacements, hot delicious food from our kitchen to your table, ready to serve.

Just set your table, light a candle and enjoy!

- Jeff & Lisa Osias, Bob and Charlotte Di Febo



A Modern Italian Grill Since 1989
"Family Owned and Operated"

789 Garfield Parkway
Bethany Beach, Delaware
(302)-539-4550

www.difebos.com

UPDATED SPRING 2009 - TAKE A LOOK!



Thank you for choosing DiFebo's for your culinary needs. Our family and staff believe that sitting around a table, with good food, family and friends is probably a connection that words can not match. Thank you for allowing us to be a part of that.

Pick and choose your trays; we can deliver your food or have it ready for pick up. Also, please let us know if you will be needing a chaffing dish to keep your food warm.

Half tray feeds approximately 10-15 people
Full tray feeds approximately 20-30 people

Antipasti

Di Febo's Mussels Marinara

Sweet tender mussels sautéed with garlic, olive oil and tomatoes.
Half Tray \$65 Full Tray \$120

Mussels Bianco

Sautéed with white wine, garlic and an herbed butter broth.
Half Tray \$65 Full Tray \$120

Grilled Vegetable Bruschetta

Half Tray \$52 Full Tray \$99

Brie Cheese and Fresh Strawberries

Served with crostini
Half Tray \$52 Full Tray \$99

Fresh Brie with Honey and Walnuts

Served with crostini.
Half Tray \$52 Full Tray \$99

Goat Cheese and Roasted Pepper Bruschetta

Half Tray \$52 Full Tray \$99

Brushetta Pomodoro

Fresh tomato salad with fresh herbs, garlic, and fresh basil served with seasoned crostinis.
Half Tray \$42 Full Tray \$99

Mozzarella Caprese

Fresh mozzarella, house roasted peppers, vine ripe tomato, finished with extra virgin olive oil and fresh basil.
Half Tray \$52 Full Tray \$99

Insalata

Di Febo's Abruzzi Antipasto

Imported Italian cold cuts; Salami, prosciutto, capicola, proscintini, provolone cheese, marinated artichokes, mushrooms, olives, tomatoes, hard boiled egg and asparagus served over fresh greens.
Half Tray \$91 Full Tray \$175

Chicken and Mixed Greens

Baby lettuce, shaved imported Reggiano Parmesan cheese, marinated grilled chicken breast, balsamic vinaigrette.
Half Tray \$65 Full Tray \$120

Chicken and Arugula

Grilled marinated chicken breast, baby arugula, house roasted peppers, vine riped tomatoes, fresh mozzarella cheese.
Half Tray \$78 Full Tray \$140

Caesar Salad

Half Tray \$52 Full Tray \$99

Mixed Field Greens

Half Tray \$52 Full Tray \$99

Chicken

Half Tray \$80 Full Tray \$140

Chicken Sherry Rosa

Pan seared chicken breast sautéed with tomatoes, mushrooms, sun dried tomatoes in a sherry Rosa sauce.

Chicken Marsala

Fresh pounded chicken breast cutlet sautéed with mushrooms, in a Marsala wine sauce.

Chicken Parmesan

Breaded chicken cutlet, topped with Big Bob's red sauce and melted mozzarella cheese.

Chicken Piccata

Fresh chicken breast with capers in a lemon white wine sauce.

Chicken Florentine Alfredo

Carved chicken breast in a creamy parmesan Alfredo sauce with chopped roasted garlic spinach.

Chicken and Fresh Tomato Basil

Carved chicken tossed with fresh tomatoes, fresh basil.

Extras

Grilled Salmon

7.00 each

Grilled Chicken

4.00 each

Carved Pork Tenderloin

5.00 per person

Italian Roasted Chicken

With rosemary & olive oil. 3.50 per person

Meatballs 1.50 each

Sausage 2.00 each

My Mother-in-Law's Beef Brisket

Half Tray \$50 Full Tray \$75

Sautéed Broccoli with Garlic & Olive Oil

Half Tray \$25 Full Tray \$45

Fresh String Beans

Buttered and poached with garlic.
Half Tray \$25 Full Tray \$45

Sautéed Broccoli Rabe with Olive Oil & Garlic

Half Tray \$35 Full Tray \$65

Cauliflower Parmesan

Half Tray \$40 Full Tray \$85

Fresh String Bean Salad

Half Tray \$30 Full Tray \$65

Specialty Pastas

Half Tray \$45 Full Tray \$85

Penne Ala Vodka

Penne pasta tossed with a cream sauce, touch of tomato, prosciutto and vodka

Rigatoni Alfredo Petite Pois

Rigatoni pasta tossed with a creamy Alfredo sauce, baby peas and prosciutto

Penne with Fresh Tomato and Fresh Basil

Penne with Fresh Broccoli

In a sun dried tomato pesto cream sauce

Rigatoni Abruzzese

Rigatoni pasta tossed with thin slices of imported Italian sausage in a zesty chunky tomato sauce

Orechiette Pasta and Broccoli Rabe

Broccoli rabe sautéed with roasted garlic and tossed with orchiette pasta. (Add carved chicken or Italian sausage for \$ 3.00 per guest.)

Linguini with Clams

Red or white sauce. \$17.00 per guest

Penne Arrabiatta

Tomato sauce sautéed with mushrooms, onions, hot peppers and basil.

Rigatoni Bolognese

Large tubular pasta, meat sauce bologna style

Eggplant Parmesan with Spaghetti

Layers of flash-fried eggplant between alternating layers of sauce, fresh herbs and melted mozzarella cheese.

Pasta Al Forno

Half Tray \$60 Full Tray \$115

Home Made Cheese Lasagna

Home Made Stuffed Shells

Ricotta cheese topped with Big Bob's red sauce

Home Made Manicotti

Pasta tubes stuffed with ricotta cheese topped with Big Bob's red sauce

Baked Ziti

Ziti pasta tossed with ricotta cheese and mozzarella