



Sports • Corporate • Private Events • In-Flight Catering
Authentic Italian Cuisine. Personalized Catering.
Made in Brooklyn.

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Andrea's Cucina is a Brooklyn-based catering company specializing in professional sports, corporate and private events, and in-flight catering. Rooted in authentic Italian cuisine, we combine quality ingredients, fresh preparation, and personalized service to create memorable meals.

We work closely with team nutritionists, operations staff, travel coordinators, and event planners to develop customized menus, accommodate dietary requirements, and provide reliable catering tailored to each client's needs.



BREAKFAST & PREGAME MEAL MENU

YOGURT PARFAITS

Greek yogurt layered with fresh berries and granola.

FRUIT CUP

Seasonal fresh-cut fruit.

VEGETABLE CRUDITÉ & HUMMUS

Fresh-cut seasonal vegetables served with hummus.

PEANUT BUTTER & JELLY

High-quality bread with a generous double layer of peanut butter and jelly. Available on white, whole-wheat, or gluten-free bread.

ALMOND BUTTER & JELLY

High-quality bread with a generous double layer of almond butter and jelly. Available on white, whole-wheat, or gluten-free bread.

POWERBALLS

House-made energy bites with peanut butter, oats, honey, and chocolate chips.

FRESH SMOOTHIES

Freshly blended fruit smoothies.

Choice of water, milk, oat milk, or almond milk.

SCRAMBLED EGGS

Three freshly scrambled eggs, prepared to order.

BREAKFAST & PREGAME MEAL MENU



GREEK OMELET

Egg omelet with feta cheese, tomatoes, spinach, red onions, and Kalamata olives.

BREAKFAST BURRITO

Eggs, breakfast potatoes, and choice of breakfast protein.

BREAKFAST POTATOES

Roasted potatoes seasoned with herbs.

BACON

Three slices of crispy bacon.

BREAKFAST SAUSAGE

Choice of chicken, turkey, or pork sausage.

PANCAKES

Three pancakes served with maple syrup.

CROISSANTS

Fresh assorted croissants.

BAGELS

Assorted bagels served with accompaniments.

BUILD YOUR OWN BAGEL

Choice of bagel with eggs, cheese, bacon, and/or ham.

BREAKFAST & PREGAME MEAL MENU



VEGETABLE WRAP

Lettuce, tomato, and mixed sautéed vegetables wrapped in a soft tortilla.

CHICKEN CAESAR WRAP

Grilled chicken, romaine, tomatoes, shaved Parmesan, and Caesar dressing.

SPICY SHRIMP WRAP

Seasoned shrimp, romaine, tomatoes, red onions, and spicy sauce.

THAI CHICKEN WRAP

Grilled chicken, romaine, carrots, cucumbers, cilantro, and Thai peanut dressing.

GREEK CHICKEN WRAP

Grilled chicken, romaine, tomatoes, cucumbers, red onions, Kalamata olives, feta, and Greek dressing.

COFFEE & TEA STATION

Coffee and assorted teas with accompaniments. Includes Keurig machine loan for service at Barclays Center only.



APPETIZER

BRUSCHETTA

Toasted artisan bread topped with fresh tomatoes, mozzarella, basil, garlic, and extra virgin olive oil.

ARANCINI

Crispy risotto balls filled with seasoned ground beef and mozzarella, served with San Marzano tomato sauce on the side.

POLPETTE NONNA IDA

Three house-made Italian meatballs prepared with beef, veal, and pork sausage, simmered in San Marzano tomato sauce.

POLPETTE DI VITELLO

Three house-made veal meatballs simmered in San Marzano tomato sauce.

POLPETTE DI POLLO

Three house-made chicken meatballs served in San Marzano tomato sauce with peppers and onions.

POLPETTE DI MANZO ALLA CREMA

Three house-made beef meatballs served in a creamy Parmesan sauce.

PARMIGIANA

Layers of eggplant, San Marzano tomato sauce, mozzarella, and Parmesan, baked until golden.



APPETIZER

ALETTE ALLE ERBE

Six oven-baked chicken wings seasoned with Italian herbs, spices, and fresh parsley.

ALETTE PICCANTI

Oven-baked chicken wings with Italian herbs, peperoncini, and spicy house sauce.

ALETTE AL PARMIGIANO

Oven-baked chicken wings tossed in a creamy garlic Parmesan sauce and finished with grated Parmesan and fresh parsley.

CROCCHETTE

Crispy potato croquettes filled with smoked mozzarella.

FIOR DI LATTE

16 oz fresh Fior di Latte mozzarella served on a bed of cherry tomatoes, olives, and fresh basil, finished with extra virgin olive oil.

BURRATA E PROSCIUTTO

Creamy burrata served with prosciutto and traditional Italian accompaniments.

TAGLIERE

Selection of Italian cured meats, imported cheeses, olives, and traditional accompaniments.



SALADS

CAPRESE

Fior di Latte mozzarella, sliced tomatoes, fresh basil, and extra virgin olive oil.

RUCOLA E PARMIGIANO

Baby arugula, shaved Parmigiano Reggiano, cherry tomatoes, lemon, and extra virgin olive oil.

CAVOLETTI E PECORINO

Brussels sprouts, shaved Pecorino Romano, lemon, and extra virgin olive oil.

GRECA

Romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, oregano, and extra virgin olive oil.

CAESAR

Romaine lettuce, shaved Parmesan, croutons, and Caesar dressing.

NIZZARDA

Lettuce, cannellini beans, hard-boiled eggs, cherry tomatoes, tuna in olive oil, black olives, and anchovies.

LIBERTY

Mixed greens, cherry tomatoes, cucumbers, carrots, red onions, avocado, and shaved Parmesan, served with Italian dressing.

CLASSIC PASTA



AVAILABLE

- Spaghetti
- Penne
- Rigatoni
- Fusilli
- Paccheri
- Cavatappi
- Farfalle
- Gnocchi
- Cheese Tortellini
- Whole Wheat Pasta
- Gluten-Free Pasta
- Risotto

POMODORO

San Marzano tomato sauce, fresh basil, and extra virgin olive oil.

VODKA

Creamy San Marzano tomato and vodka sauce

PESTO

Creamy basil pesto sauce with pine nuts and Parmigiano Reggiano.

ALFREDO

Creamy Parmesan sauce.

RAGÙ DI MANZO

Slow-cooked beef ragù with San Marzano tomatoes

AMATRICIANA

San Marzano tomatoes, pancetta, onion, and Pecorino Romano.

SORRENTINA

San Marzano tomato sauce, melted mozzarella, Parmigiano Reggiano, and fresh basil.

PRIMAVERA (VEGAN)

Seasonal vegetables, San Marzano tomatoes, extra virgin olive oil, garlic, and fresh herbs.

PASTA ANDREA'S SPECIALTIES



PANNA E SPECK

Speck (smoked prosciutto) in a creamy Parmesan sauce.

GIAMAICANA

Creamy, mildly spicy sauce with bell peppers, onions, scallions, Jamaican jerk seasoning, and Parmesan cheese.

LASAGNA DELLA CASA

Homemade traditional lasagna layered with beef ragù, béchamel, mozzarella, and Parmigiano Reggiano.

MAC & CHEESE

Macaroni in a creamy cheese sauce finished with Parmesan.
Available with crispy pancetta.

RISOTTO ALLA MILANESE

Creamy Arborio rice slowly cooked with saffron, butter, Parmigiano Reggiano, and broth.

RISOTTO AI FUNGHI

Creamy Arborio rice with mushrooms, Parmigiano Reggiano, butter, and fresh herbs.



CHICKEN

PETTO ALLA GRIGLIA

Grilled chicken breast seasoned with Italian herbs and extra virgin olive oil.

COSCE ALLE ERBE

Oven-baked chicken thighs seasoned with Italian herbs, garlic, and extra virgin olive oil.

POLLO ALLA MILANESE

Breaded chicken cutlet, oven-baked until golden and crispy.

POLLO ALLA PARMIGIANA

Breaded chicken cutlet topped with San Marzano tomato sauce, melted mozzarella, and Parmigiano Reggiano.

POLLO AL LIMONE

Chicken breast prepared with fresh lemon, white wine, and herbs.

PETTO AL MARSALA

Chicken breast with mushrooms in a Marsala wine sauce.

COSCE ALLA CACCIATORA

Chicken thighs braised with San Marzano tomatoes, peppers, onions, herbs, and white wine.

PETTO ALLA LIVORNESE

Chicken breast with San Marzano tomatoes, olives, capers, and herbs.



BEEF

DIAFRAMMA CON CHIMICHURRI

Grilled skirt steak served with house-made chimichurri.

BAVETTA CON CIPOLLE E PEPERONI

8 oz grilled flank steak served with sautéed onions and sweet bell peppers, finished with Italian herbs.

RIBEYE ALLE ERBE

Grilled ribeye steak seasoned with Italian herbs, sea salt, and extra virgin olive oil.

FILETTO DI MANZO AI FUNGHI

Beef tenderloin with sautéed mushrooms and a light wine sauce.

CODA ALLA VACCINARA

Traditional Roman-style slow-braised oxtail with San Marzano tomatoes, celery, vegetables, and herbs.

VEAL

SCALOPPINE DI VITELLO AL MARSALA

Veal scaloppine with mushrooms in a Marsala wine sauce.

SPEZZATINO DI VITELLO

Slow-braised veal with vegetables, herbs, and white wine.

OSSOBUCO ALLA MILANESE

Slow-braised veal shank with white wine, vegetables, and herbs, served on a bed of saffron risotto.



PORK

SALSICCIA ITALIANA

Italian pork sausage served with roasted peppers and onions.

SALSICCIA E PATATE

Italian pork sausage served with roasted rosemary potatoes.

BRACIOLA DI MAIALE

Grilled pork chop finished with butter and fresh sage.

BRACIOLA DI MAIALE ALLA MILANESE

Breaded pork chop, oven-baked until golden and crispy.

LAMB

COSTOLETTE D'AGNELLO ALLE ERBE

Three grilled lamb chops seasoned with rosemary, garlic, Italian herbs, and extra virgin olive oil.

COSTOLETTE D'AGNELLO AL VINO ROSSO

Three grilled lamb chops served with a red wine reduction and fresh herbs.

AGNELLO BRASATO

Slow-braised boneless leg of lamb with red wine, vegetables, rosemary, and Italian herbs.



SEAFOOD

SALMONE ALLA GRIGLIA

Grilled salmon fillet seasoned with Italian herbs, lemon, and extra virgin olive oil.

SALMONE OREGANATA

Salmon fillet oven-baked with seasoned breadcrumbs, oregano, garlic, lemon, and extra virgin olive oil.

SALMONE AGLIO E LIMONE

Salmon fillet with garlic, fresh lemon, white wine, and Italian herbs.

MERLUZZO ALLA LIVORNESE

Cod fillet with San Marzano tomatoes, olives, capers, and fresh herbs.

BRANZINO ALLA PICCATA

Two branzino fillets, 8 oz total, with fresh lemon, capers, white wine, and herbs.

DENTICE ALLA SICILIANA

Red snapper fillet with cherry tomatoes, olives, capers, garlic, and fresh herbs.

SOGLIOLA AL LIMONE

Sole fillet prepared with fresh lemon, white wine, and Italian herbs.

GAMBERETTI AL POMODORO PICCANTE

Shrimp simmered in a spicy San Marzano tomato sauce with garlic, peperoncino, fresh herbs, and extra virgin olive oil.



VEGAN

PASTA AL POMODORO

Choice of pasta with San Marzano tomato sauce, fresh basil, and extra virgin olive oil.

PASTA PRIMAVERA

Choice of pasta with seasonal vegetables, San Marzano tomatoes, garlic, extra virgin olive oil, and fresh herbs.

PASTA CON POLPETTE

Choice of pasta with plant-based meatballs, San Marzano tomato sauce, fresh basil, and extra virgin olive oil.

RISOTTO AI FUNGHI E TOFU

Arborio rice slowly cooked with mushrooms and roasted tofu, vegetable broth, extra virgin olive oil, and fresh herbs.

RISOTTO PRIMAVERA

Arborio rice with seasonal vegetables, vegetable broth, extra virgin olive oil, and fresh herbs.



VEGAN

TOFU ALLA MEDITERRANEA

Grilled tofu with cherry tomatoes, olives, seasonal vegetables, fresh herbs, and extra virgin olive oil.

TOFU ALLA CACCIATORA

Tofu braised with San Marzano tomatoes, peppers, onions, mushrooms, and Italian herbs.

QUINOA E FAGIOLI NERI

Quinoa and black beans with roasted vegetables and fresh herbs.

VERDURE E RISO BASMATI

Seasonal roasted vegetables served with basmati rice and extra virgin olive oil.

COUSCOUS E VERDURE

Hot couscous with seasonal vegetables, fresh herbs, lemon, and extra virgin olive oil.



SIDES

PATATE ARROSTO AL ROSMARINO

Oven-roasted potatoes seasoned with rosemary, Italian herbs, and extra virgin olive oil.

PATATE DOLCI ARROSTO

Oven-roasted sweet potatoes with extra virgin olive oil and herbs.

PURÈ DI PATATE

Creamy mashed potatoes with butter and milk.

SMASHED POTATOES (VEGAN)

Smashed potatoes prepared without butter, milk, or cheese, finished with extra virgin olive oil and fresh herbs.

PURÈ DI PATATE DOLCI

Creamy mashed sweet potatoes.

RISO BASMATI

Steamed basmati rice.

RISO PILAF

Seasoned rice slowly cooked with vegetables and herbs.

RISO GIALLO

Seasoned yellow rice prepared with herbs and spices.

BROCCOLI E CAVOLFIORE

Roasted broccoli and cauliflower seasoned with herbs and extra virgin olive oil.

BROCCOLI AL PARMIGIANO

Roasted broccoli finished with Parmigiano Reggiano.

ZUCCHINE E CAROTE

Sautéed zucchini and carrots with extra virgin olive oil and herbs.



SIDES

CAVOLETTI DI BRUXELLES

Roasted Brussels sprouts finished with extra virgin olive oil and herbs.

CAVOLETTI, PECORINO E PANCETTA

Roasted Brussels sprouts with crispy pancetta and Pecorino Romano.

SPINACI SALTATI

Sautéed spinach with garlic and extra virgin olive oil.

FRIARIELLI PICCANTI

Sautéed broccoli rabe with garlic, peperoncino, and extra virgin olive oil.

FAGIOLINI ALLE ERBE

Green beans sautéed with extra virgin olive oil, garlic, and fresh herbs.

VERDURE MISTE

Seasonal mixed vegetables roasted with herbs and extra virgin olive oil.

ASPARAGI ARROSTO

Roasted asparagus with extra virgin olive oil and herbs.

FOCACCIA

Italian focaccia finished with extra virgin olive oil, rosemary, and sea salt.

GARLIC BREAD

Toasted Italian bread with garlic, extra virgin olive oil, butter, and fresh herbs.

PANINI & BURGERS

All panini are served on an 8-inch hero. Burger Nostrano is served on a toasted brioche bun.



BURGER NOSTRANO

Beef burger with melted Fontina, caramelized onions, romaine lettuce, tomato, and garlic aioli, served on a toasted brioche bun.

POLLO MILANESE

Oven-baked chicken Milanese, romaine lettuce, tomato, and garlic aioli.

PROSCIUTTO E MOZZARELLA

Imported prosciutto, fresh Fior di Latte mozzarella, tomato, arugula, and extra virgin olive oil.

BRESAOLA

Bresaola, arugula, shaved Parmigiano Reggiano, lemon, and extra virgin olive oil.

TACCHINO

Roasted turkey, provolone, romaine lettuce, tomato, and garlic aioli.

ROAST BEEF

Roast beef, provolone, caramelized onions, arugula, and garlic aioli.

CAPRESE

Fior di Latte mozzarella, tomato, fresh basil, pesto, and extra virgin olive oil.

VEGANO

Grilled zucchini, roasted peppers, eggplant, tomato, arugula, and extra virgin olive oil. VEGAN.



PINSA ROMANA

Traditional Roman-style pinsa with a light, airy, and crispy crust, topped with quality Italian ingredients.

MARGHERITA

San Marzano tomato sauce, mozzarella, fresh basil, and extra virgin olive oil.

PROSCIUTTO E RUCOLA

Mozzarella, prosciutto, baby arugula, shaved Parmigiano Reggiano, and extra virgin olive oil.

DIAVOLA

San Marzano tomato sauce, mozzarella, spicy salame, and peperoncino.

SALSICCIA E PEPERONI

Mozzarella, Italian sausage, roasted peppers, and onions.

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, Fontina, and Parmigiano Reggiano.

VEGETARIANA (VEGAN)

San Marzano tomato sauce, zucchini, eggplant, roasted peppers, and mushrooms.

PATATE E SALSICCIA

Mozzarella, Italian sausage, roasted potatoes, rosemary, and extra virgin olive oil.

BUFFALO CHICKEN

Mozzarella, grilled chicken, Buffalo sauce, and ranch dressing.



DESSERTS

TIRAMISÙ — HALF TRAY

Homemade classic Italian tiramisù with mascarpone cream, espresso-soaked ladyfingers, and cocoa, served in a half-size aluminum tray.

TRES LECHEs — HALF TRAY

Homemade Tres Leches cake soaked in three milks and topped with whipped cream, served in a half-size aluminum tray.

RICOTTA CHEESECAKE — WHOLE CAKE

Homemade Italian-style ricotta cheesecake, prepared as a traditional round cake.

NUTELLA CHEESECAKE — WHOLE CAKE

Homemade round cheesecake with Nutella, finished with a creamy Nutella topping.

CANNOLI

Crispy pastry shell filled with sweet ricotta cream and chocolate chips.

CANNOLI MIGNON

Three mini cannoli filled with sweet ricotta cream and chocolate chips.

PROFITEROLES

Three cream-filled pastry puffs finished with chocolate sauce.

MACEDONIA DI FRUTTA

Fresh seasonal fruit salad marinated with white wine and sugar.

IN-FLIGHT CATERING

BUILD YOUR OWN IN-FLIGHT MEAL



Our in-flight catering menu offers the flexibility to create your own meal combinations using the proteins, pastas, rice, potatoes, vegetables, salads, and other selections throughout our menu. Meals can be customized to accommodate individual preferences and dietary requirements.

We also provide a complete selection of beverages, snacks, fresh fruit, and other flight essentials, allowing us to prepare a customized catering package for your entire flight.

WE PROUDLY SERVED





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