

KATIE'S PIZZA & PASTA OSTERIA

CATERING MENU

CATERING PORTIONS SERVE 8-10 PEOPLE

ANTIPASTI

SAFFRON MUSSELS

MUSSELS + SAFFRON TOMATO BRODO + NDUJA + CROSTINI

BREAD SERVICE*

PIZZA BIANCA + OLIO NUOVO + SEA SALT

CANNELLINI BEAN DIP*

PIZZA BIANCA

* ADD VEGETABLE CRUDITE \$28

NEAPOLITAN MEATBALLS

PORK & BEEF MEATBALLS + SAN MARZANO RED + PARMIGIANO REGGIANO + PINE NUTS

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + AGED BALSAMIC + STRACCIATELLA

ARTICHOKE TOASTED RAVIOLI*

BASIL PINE NUT PESTO + PARMIGIANO REGGIANO

BRUSSELS SPROUTS AGRODOLCE

PAN ROASTED BRUSSELS SPROUTS + PANCIETTA + SHALLOTS + BARBERA AGRODOLCE + CURRANTS + PINE NUTS

BLOOD ORANGE CURED SALMON

ORA KING SALMON + CRÈME FRAICHE + CAPERBERRIES + DILL + ARUGULA + PINE NUTS + CROSTINI

100

ROLANDO'S MERRY CHRISTMAS CHICKEN NOODLE SOUP

HAND-CUT CHRISTMAS TREE NOODLES + PULLED CHICKEN + SOFFRITTO + ROSEMARY + LEMON + PARMIGIANO REGGIANO

48

32

CHARRED CAULIFLOWER*

LEMON PRESERVE + PECORINO

64

56

BUTTERNUT SQUASH ARANCINI

CARNAROLI RISOTTO + CHICKEN JUS + ROASTED BUTTERNUT SQUASH + SMOKED CACIOCAVALLO + MASCARPONE LABNEH

80

76

EGGPLANT PARMIGIANO*

PARMIGIANO CRUSTED EGGPLANT + SAN MARZANO RED SAUCE + FIOR DI LATTE

80

72

FRITTO CALAMARI

FRIED CALAMARI + FRIED LEMON + CALABRIAN CHILI SAN MARZANO RED SAUCE + LEMON GREMOLATA

104

72

WILD BOAR RAGU & POLENTA

BAROLO BRAISED WILD BOAR + ROSEMARY & FONTINA POLENTA + HEIRLOOM CARROTS + PARMIGIANO REGGIANO

108

BURRATA

BLOOD ORANGE MARMALADE & PROSCIUTTO BURRATA

BLOOD ORANGE MARMALADE + PROSCIUTTO DI PARMA + BURRATA + CROSTINI

92

BURRATA BLACK GARLIC "CHEESE BREAD"**

BLACK GARLIC + BURRATA + ROASTED GARLIC + SHAVED GARLIC + PECORINO ROMANO + CHIVES

88

MUSHROOM BURRATA*

HEN OF THE WOODS MUSHROOM AGRODOLCE + BURRATA + CROSTINI

84

TRUFFLE BURRATA*

FRESH TRUFFLES + TRUFFLE OIL + BURRATA + CROSTINI

108

INSALATA

TOM'S CHOPPED

MARKET LETTUCE + SOPPRESSATA SALAMI + WILD FENNEL + FONTINA + GARBANZO BEANS + CASTELVETRANO OLIVES + PECORINO ROMANO + RED WINE VINAIGRETTE

84

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + ROASTED ASPARAGUS + WILD SPRING GREENS + PISTACHIOS + BAETJE FARMS GOAT CHEESE + BALSAMIC VINAIGRETTE

84

FIG & BEET*

ARUGULA + MULTICOLOR BEETS + FETA + POMEGRANATE + DRIED FIGS + WALNUTS + BALSAMIC VINAIGRETTE + WILDFLOWER HONEY

84

INSALATA MISTA*

ARUGULA + PARMIGIANO REGGIANO + TOMATOES + PINE NUTS + BALSAMIC VINAIGRETTE

64

BLOOD ORANGE CITRUS*

ARUGULA + MARKET CITRUS + SHAVED FENNEL + KALAMATA OLIVES + PARMIGIANO REGGIANO + PISTACHIOS + LEMON VINAIGRETTE + AGED BALSAMIC

92

CALABRIAN KALE CAESAR

SHAVED KALE + CALABRIAN CHILI CAESAR DRESSING + COLATURA DI ALICI + FRIED CAPERS + CIABATTA CROUTONS + PARMIGIANO REGGIANO + WHITE ANCHOIVES

84

ADD TO YOUR SALAD...

ROASTED CHICKEN 36

PRawns 60

MEATBALLS 48

SCALLOPS 72

WHITE ANCHOVIES 24

HAND-CRAFTED PASTA

FIORI ARRABIATA*

KATIE'S SIGNATURE FIORI NOODLE + SPICY ARRABIATA
TOMATO SAUCE + WILD ARUGULA + MASCARPONE +
PARMIGIANO REGGIANO

96

LEMON PACCHERI*

LEMON PACCHERI NOODLE + CHARRED
CAULIFLOWER + LEMON BUTTER + CREAM +
PISTACHIOS + PECORINO ROMANO

100

SPAGHETTI & MEATBALLS

SPAGHETTI NOODLE + NEAPOLITAN MEATBALLS +
SAN MARZANO RED SAUCE + TOASTED PINE NUTS +
PARMIGIANO REGGIANO

108

108

CRESPONE & RICOTTA TORTELLINI

HAND-MADE SALUME BEDDU CRESPONE & RICOTTA
TORTELLINI + SAN MARZANO RED SAUCE + CALABRIAN CHILI +
SHERRY + PARMIGIANO REGGIANO

120

108

FIAMA MAFALDA BOLOGNESE

MAFALDA NOODLE + FIAMA BOLOGNESE + CALABRIAN CHILI
+ WHIPPED BUFFALO RICOTTA

140

152

CRAB & CELERY ROOT RAVIOLI

HAND-MADE SAFFRON INFUSED CRAB & CELERY ROOT
FILLED RAVIOLI + TOMATO REDUCTION + CHIVES

132

ADD TO YOUR PASTA...

ROASTED CHICKEN 36

PRAWNS 60

MEATBALLS 48

SCALLOPS 72

WHITE ANCHOVIES 24

HAND-CRAFTED PIZZA

PESTO QUATTRO FORMAGGIO*

BASIL PINE NUT PESTO + FIOR DI LATTE MOZZARELLA +
FONTINA + BAETJE FARMS GOAT CHEESE + PECORINO

20

21

MARGHERITA RED DI BUFALA*

SAN MARZANO RED + MOZZARELLA DI BUFALA + FRESH BASIL

MARGHERITA OLIO DI BUFALA*

OLIO NUOVO + TOMATO + MOZZARELLA DI BUFALA + FRESH
BASIL

21

22

ROASTED CHICKEN

ROASTED GARLIC + ROASTED CHICKEN + CARAMELIZED
CIPOLLINI ONIONS + ROSEMARY + ARUGULA + BAETJE
FARMS GOAT CHEESE + AGED BALSAMIC + FIOR DI LATTE
MOZZARELLA

22

22

PEAR & PROSCIUTTO

OLIO NUOVO + PROSCIUTTO DI PARMA + TALEGGIO
+ FONTINA + PEAR

22

22

MORTADELLA

OLIO NUOVO + FONTINA + MORTADELLA SAUSAGE
+ ARUGULA + FRESH MOZZARELLA DI BUFALA +
PISTACHIO CRUMBLE + LEMON

22

22

MEATBALL

SAN MARZANO RED + NEAPOLITAN MEATBALLS + PINE
NUTS + FIOR DI LATTE MOZZARELLA + PARMIGIANO
REGGIANO

22

23

BOLOGNESE SAUSAGE

BALSAMELLA + SALUME BEDDU BOLOGNESE SAUSAGE +
CURRANTS + FRESH HERB & ARUGULA SALAD + RED WINE
VINAIGRETTE + SHAVED PARMIGIANO REGGIANO + VINCOTTO

23

23

NDUJA & CHARRED BROCCOLINI

NDUJA & TOMATO BUTTER + WOOD OVEN ROASTED
BROCCOLINI + BUFFALO RICOTTA + WILDFLOWER HONEY

22

23

SAUSAGE & BALSAMELLA

BALSAMELLA + FENNEL SAUSAGE + FONTINA + LEEK +
CALABRESE PEPPER + PINE NUTS + FENNEL POLLEN

23

36

TRUFFLE*

OLIO NUOVO + HEN OF THE WOODS MUSHROOMS +
TALEGGIO + FONTINA + GARLIC + PARMIGIANO REGGIANO +
FRESH SHAVED TRUFFLES + TRUFFLE OIL

23

36

DOLCE

RICOTTA DONUTS

MASCARPONE CREMA + WILDFLOWER HONEY + CACAO NIBS

60

60

TIRAMISU

TIRAMISU + BERRIES

60

60

*VEGETARIAN