

PLATTERS

A three to five day lead time is required on all orders. Rush orders are subject to a 10% rush fee.

All orders have a 10% service fee.

CHEESE PLATTER \$180

Our cheesemonger's favorite soft and hard artisan cheeses, served with dried and fresh fruit, nuts, crackers, seasonal accompaniments, and a sliced baguette.

(Light snacking for 15-20 people).

CHARCUTERIE PLATTER \$170

Our favorite cured meats, including prosciutto, coppa, salami, and pâté. Served with a mix of pickles, olives, and a sliced baguette.

(Light snacking for 15-20 people).

CHEESE + CHARCUTERIE PLATTER \$190

An omnivorous array of three soft and hard cheeses, prosciutto, salami, pâté, house pickles, dried fruit, nuts, and a sliced baguette.

(Light snacking for 15-20 people).

ANTIPASTI PLATTER \$150

A vegetarian assortment of cheese, spreads, preserved vegetables, antipasti, and sliced housemade focaccia. The perfect counterpart to a charcuterie board or a hearty option for vegetable loving guests.

(Light snacking for 15-20 people).

SANDWICHES

Please select 10 sandwiches. All sandwiches will come plattered + cut in half.

\$130

THE ITALIAN

Little T Double Long baguette, mortadella cotto, coppa, red onion, Mama Lil's peppers, arugula, and fresh mozzarella. Drizzled with balsamic vinegar and extra virgin olive oil.

Contains: Gluten, Dairy and Nuts

THE PARISIAN

Little T Long Skinny baguette, prosciutto cotto, dijon mustard, butter, and brie.

Contains: Gluten and Dairy

THE TUNA SALAD

Little T Spelt loaf, albacore tuna, mayo, cornichons, capers, bread + butter celery, and sprouts.

Contains: Gluten and Dairy

THE PORCHETTA

Little T slab roll, porchetta, red onion, arugula, whole grain mustard and provolone cheese.

Contains: Gluten and Dairy

THE MEZZE

Little T slab roll, fermented carrots, eggplant, grilled eggplant, shwarma spice, and sprouts.

Contains: Gluten

SALADS

Salads are sold by small + large sizes based off serving size. All salads are plated in wooden bowls.

Small: 8-10 people \$80

Large: 15-20 people \$150 (Not Including Niciose)

SPAGHETTI SQUASH SALAD

Spaghetti squash, pulled chicken, chiles, peanuts and herbs. Dressed with a coconut dressing.

Contains: Nuts

PROVIDORE CHOP SALAD

Chicories, cured pork, radishes, provolone cheese, fennel. Dressed with a red wine vinaigrette.

Contains: Dairy

NICOISE SALAD \$120/\$240

Olive oil-poached tuna, mabel potatoes, fennel, green beans, olives, and pickled fresno chiles.

Contains: Eggs

CHICORY SALAD

Chicories, pickled seasonal fruit, and spiced nuts. Dressed with a whole-grain mustard vinaigrette.

Contains: Nuts

KALE + FARRO SALAD

Kale, farro, almonds, cranberries, pepitas, and feta cheese. Dressed with a harissa vinaigrette.

Contains: Nuts and Dairy

SOBA NOODLE SALAD

Chilled buckweat soba noddles, pickled carrot, snap peas, and cashwes. Dressed with a miso vinaigrette.

Contains: Nuts

BAKERY

We require a three to five day lead time on all orders. Rush orders are subject to a 10% fee.

FOCACCIA WITH OLIVE OIL + SEA SALT

FULL SHEET \$20 (Serves 16-20 people)

FOCACCIA WITH GARLIC + ROSEMARY

FULL SHEET \$22 (Serves 16-20 people)

FOCACCIA WITH CALABRIAN CHILI + PROSCIUTTO

FULL SHEET \$24 (Serves 16-20 people)

COOKIES AND SWEETS

Cookies are sold by the dozen.

MENTA ROSSA COOKIE \$27

A soft chocolate mint cookie covered in powdered sugar. A great vegan option!

SALTED CHOCOLATE CHIP COOKIE \$27

Caramel chocolate chip cookie topped with sea salt.

PIGNOLI COOKIE \$42

Chewy almond cookie covered in toasted pine nuts.

MIXED COOKIE PLATTER \$95

Ten of each cookie (listed above). Cookies will come on a wooden platter.

CHOCOLATE MOELLEUX \$8

A rich & gooey single-serving chocolate cake with a molten center.