

CATERING

ANTIPASTI *Serves 6-8*

SALUMI & CHEESE PLATTER 120

Premium imported cheeses, award winning salumi. House made bread & garnishes.

FRITTURA 130

Fried calamari, shrimp, & vegetable julienne. Spicy tomato sauce.

PIADINA 90

Traditional Italian flat bread, Sliced culatello, stracchino, fresh arugula, crushed pistachio.

LAMB SLIDERS 80

Tray of 12 mini lamb burgers with provolone cheese and spicy mayo.

ARANCINI 60

Tray of 20 mini rice balls stuffed with mozzarella cheese and San Marzano tomato sauce.

PANINI

PROTEINS

Porchetta (10), Breaded Veal (10), Grilled Chicken (10), Grilled Vegetables (10), Striploin Steak (15), Assorted Salumi (10)

TOPPINGS 2 (each)

Provolone Cheese, Caramelized Onions, Rapini, Hot Peppers, Sweet Peppers, Sautéed Mushrooms, Market Greens, House-Made Antipasto Spread

SALADS *Serves 6-8*

PANZANELLA DI MARE 120

Calamari, shrimp, mussels with sourdough croutons, heirloom tomato, cucumber, & red onion.

CAPRESE E MELONE 100

Heirloom tomato, fresh cantaloupe, stracciatella, Speducci EVOO.

SICILIANA 90

Market greens, clementin, fennel, crushed pistachio, ricotta salad, citronette.

BELGA E FAGIOLINI 100

Green beans, potato, Belgian endive, cherry tomato, pickled red onion, & taggiasca olives, smoked honey & yogurt dressing.

CAVOLO 90

Black kale, fresh fig, thinly sliced bresaola, toasted walnut, feta, balsamic vinaigrette.

FROM THE GRILL *8 pcs minimum*

Frenched Lamb Chop 3 oz / 7

Veal Parmigiana 6 oz / 10

Chicken Parmigiana 6 oz / 10

Grilled Salmon 6 oz / 15

Grilled Chicken Breast 6 oz / 10

Boneless Grilled Chicken Leg 8 oz / 10

ROASTED PORCHETTA

Whole Roast 15.50 / lb

Sliced 18.50 / lb

Hand Chopped 18.50 / lb

House Made Buns 2

Toppings 20 / Container

*Same as Panini Toppings!

*Roasted to perfection!
Allow approx 1/2 lb per person.*

PASTA *tray, serves 6-8*

CAVATELLI 95

Rapini puree, house made barese sausage, mollica fritta.

PAPPARDELLE 110

Barolo wine and tomato braised short rib, Parmigiano.

CALAMARATA 120

Poached lobster, fresh cherry tomato, fried zucchini, rich lobster bisque.

CASARECCE 95

House made 'nduja, sauteed shiitake, fresh ricotta, Parmigiano.

PENNE 70

San Marzano tomato sauce, fresh basil.

PIZZA *cut in 10 squares \$40 per tray*

DIAVOLA

San Marzano tomato sauce, fior di latte, spicy soppressata, peperoncino oil.

GENOVESE

Basil pesto, smoked provolone, fresh cherry tomato, sliced culatello, toasted walnuts.

TONNO E CIPOLLA

Squaquerone, preserve albacore tuna, caramelized sweet onion, toasted pine nuts, fresh basil.

MARGHERITA

San Marzano tomato sauce, fior di latte. Basil.

ORTOLANA

Fior di latte, mushroom, zucchini, eggplant, cherry tomato.

FINOCCHIONA

San Marzano tomato sauce, fior di latte, fennel sausage, caprino, sundried tomatoes, crushed pistachio.

SIDES *Serves 6-8*

Fagioli al Fiasco 60

Roasted Potatoes 50

Sauteed Rapini 75

Grilled Vegetables 50

DESSERTS

Fruit platter 60

Tiramisu 10 (each)

Crème Brulée 12 (each)

Bomboloni 2 (each)

TRAY MEASUREMENTS:

12 3/4" long x 10 3/8" wide x 4" deep