

# EVENT MENU

SERVED FAMILY STYLE or PLATED

fall & winter 2023

## APPETIZERS *Served Family-Style*

### SALUMI E FORMAGGI

Award winning salumi & premium imported cheeses served with House Marinated Assorted Olives, Spreads & Fresh Sliced Breads & Taralli

### LA PIADINA

Traditional Italian flat bread, Parma prosciutto, arugula, Parmigiano Reggiano cream & fresh figs.

### NIZZARDA SALAD

Market greens, hard boiled egg, green beans, cherry tomatoes, red onion, black olives, seared fresh tuna. Anchovy vinaigrette.

### MERCATTO SALAD

Market greens, carrots julienne, cherry tomato. Balsamic vinaigrette.

## MAIN COURSE *Choose 1 from the following options*

### BUTTERNUT SQUASH RAVIOLI

House made stuffed pasta with butternut squash, Parmigiano Reggiano and nutmeg filling. With butter and sage sauce, balsamic reduction & crushed amaretti

### BALSAMIC CHICKEN LEG

Boneless chicken thigh and drumstick with out signature balsamic marinade. Served with roasted potatoes & rapini.

### BRAISED LAMB

Slow cooked bone-in lamb simmered in a rich, savoury sauce. Served over soft polenta.

## DESSERT *Choose 1 from the following options*

### CREMA DI CAFFÈ

Frozen coffee beverage to be enjoyed with a spoon

### TIRAMISU

A Speducci classic

### CANNOLI

Traditional filling, with fresh ricotta dipped in chocolate chips & crushed pistachio

**\$80** *Per Person*

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### LA PIADINA

Traditional Italian flat bread, Parma prosciutto, arugula, Parmigiano Reggiano cream & fresh figs.

### FRITTURA

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

### INSALATA SICILIANA

Market greens, segmented citrus, fennel, infornate olives, artichokes, crispy chickpeas. Citrus vinaigrette.

## FIRST COURSE *Choose 1 from the following options*

### BUTTERNUT SQUASH RAVIOLI

House made stuffed pasta with butternut squash, Parmigiano Reggiano and nutmeg filling. With butter and sage sauce, balsamic reduction & crushed amaretti

### LOBSTER & MUSSEL RISOTTO

Premium imported Acquerello Rice with B.C. mussels & lobster meat in a rich & savoury lobster bisque.

## MAIN COURSE *Choose 1 from the following options*

### EGGPLANT PARMIGIANA

Sliced eggplant layered with San Marzano tomato sauce and fresh Fior di Latte cheese, baked to perfection.

### SEARED HALIBUT

Served with potato millefoglie and crispy cruschi peppers

### BRAISED SHORT RIB

Angus short rib simmered slowly for 24 hours, served over mashed potatoes finished with salsa verde.

## DESSERT *Choose 1 from the following options*

### CREMA DI CAFFÈ

Frozen coffee beverage to be enjoyed with a spoon

### TIRAMISU

A Speducci classic

### SALAME AL CIOCCOLATO

A rich and indulgent Italian chocolate dessert that combines cocoa, butter, and crushed cookies for a delightful treat.

**\$105** *Per Person*

# EVENT MENU

## SMALL BITES FOR COCKTAIL-STYLE GATHERINGS SERVED AT A STATION or PASSED

fall & winter 2023

### ANTIPASTI STATIONS

#### PREMIUM SALUMI & CHEESES

Served with house marinated assorted olives, spreads  
platter of locally sourced grilled vegetables,  
fresh house baked breads and pizza al taglio

**\$20/person**

#### SEAFOOD STATION

A selection of premium seafood including local smoked  
salmon, house made insalata di mare (cold seafood salad),  
jumbo shrimp cocktail, and white fish crudo

**\$30/person**

Add king crab \$10/person

#### OYSTER STATION

Freshly shucked on site by our chefs, served with  
traditional garnishes

**MP**

### ANTIPASTO BITES A LA CARTE

12 PCS MINIMUM OF EACH

#### HOT & CRISPY

Fresh Cut French Fries with Salamoia Bolognese 5  
Truffled French Fries with Parmigiano Reggiano 7  
Frittura of Calamari, Shrimp & Vegetables 9  
Mini Arancini served with Marinara Sauce 3  
Coccoli (pizza dough fritters) & Dip 4

#### FRESH & CHILLED

Crostini Misti (seasonal toppings on house made bread) 4  
Mini Caprese Bowl 5  
Mini Insalata di Mare (seafood salad) 7

#### FROM OUR BUTCHERS

Porchetta Slider with Sauteed Onions & Provolone 5  
Grilled Lamb Chop 9  
Speducci (chicken or lamb) 3

### SALADS *Indiv. bowl \$5 each*

#### SICILIANA

Market greens, segmented citrus, fennel, infornate olives,  
artichokes, crispy chickpeas. Citrus vinaigrette.

#### MERCATTO

Market greens, carrots julienne, cherry tomato. Balsamic  
vinaigrette.

### PASTA *Indiv. bowl \$7 each*

Cavatelli with lamb ragu, arugua, & cherry tomato  
Ravioli stuffed with squash with butter & sage sauce  
Fregola with fresh clams in white wine tomato sauce

### RISOTTO *Indiv. bowl \$10 each*

Porcini Mushroom  
Pecorino cheese & black pepper  
Lobster & B.C. Mussels (add \$3/ portion)

### PIZZA *cut in squares \$30 per tray*

#### 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, pistachio

#### AFFUMICATA

Whole smoked burrata, fior di latte, sweet salami, porcini  
mushrooms.

### MAIN COURSE *Indiv. bowl \$15 each*

#### BRAISED SHORT RIB

4 oz served over soft polenta

#### SEARED HALIBUT

4 oz over potato crispy scalloped potato & cruschi peppers

#### GRILLED SEAFOOD SKEWER

Calamari, shrimp, & salmon breaded and broiled.  
Served over shaved fennel & citrus salad.

#### GRILLED CHICKEN

4 oz boneless leg with mixed green salad

### DESSERT

#### CREMA DI CAFFÈ 4

Frozen coffee beverage to be enjoyed with a spoon

#### TIRAMISU 6

A Speducci classic

#### CANNOLI 5

Traditional filling, with fresh ricotta dipped in chocolate chips  
& crushed pistachio

#### FRUIT PLATTER 8

Assortment of seasonal fruit. Priced per portion.