

\$19.95 MENU

arancini
Rice balls

focaccia con mozzarella, pomodoro e basilico
minature mozzarella, tomato basil sandwiches

crostini di fegatini tartufati
Toasted bread with chicken liver pate and truffle oil

pizzetta with mozzarella, parmigiano e pecorino
Soft raised bread with mozzarella, parmesan and romano cheeses

frittelle di melanzane
Egg batter eggplant and zucchini fritters

olive di calabria
Baked olives from Calabria, with fennel and red pepper

\$29.95 MENU

antipasto campagnolo
porchetta, pecorino and olives

bruschetta
Toasted bread topped with chopped tomato, basil and garlic

bocconcini di pollo all'agretto
Bite size pieces of chicken sautéed with lemon and pinot grigio
OR
lasagna emiliana
Homemade lasagna made with love

meringata
Meringue with whipped cream, bits of chocolate and hazelnuts

\$39.95 MENU

antipasto campagnolo
Salame, porchetta, pecorino, artichokes and olives

ravioli al funghetto al pomodorino
Homemade ravioli stuffed with mushrooms sautéed with fresh tomato and basil
OR

pesce spada alla cetrarese
Sword fish sautéed with garlic, lemon and oregano

pasticcio
Medley of finely chopped vegetables

tiramisu

EXQUISITE CUISINE OPTIONS

Select from the following and we will provide an estimate for your event

antipasto montanaro
Salame, prosciutto, coppa, baby artichokes, olives and pecorino cheeses

vitello tonnato
Roasted veal with tuna suce

finocchio arance e noci
Fennel oranges and walnut salad

tartine al salmone affumicato e caviale di salmone
Soft bread, cut into a triangle, stuffed with smoke salmon and salmon caviar

mozzarella in carrozza con salsina d'acciughe
Fresh mozzarella with bread, deep fried, topped with anchovy sauce

insalata di mare
Fresh Seafood Salad: shrimp, mussels, clams, calamari, celery and olives

gnocchi alla romana
Semolina gnocchi with butter and parmigiano

ravioli al funghetto con fonduta tartufata
Ravioli stuffed with mushroom sautéed with truffle oil and cheese fondue

risotto mare e monti
Risotto with fresh scallops, seabass, shrimp and fresh porcini

fettuccine con l'aragosta
Fettuccine with lobster in a light tomato sauce

risotto con carciofini e porcini
Risotto with artichokes and porcini mushrooms

costolette d'agnello scottadita
Lamb chops marinated and broiled

filetto di manzo al gorgonzola
Filet mignon sautéed with gorgonzola cheese

arrosto di vitello con purea di patate e pisellini
Roasted veal with potato puree and peas

capésante in padella
Scallops sautéed with olive pinot grigio and chily powder

filetto san pietro alla mugnaia
John Dory Fish sautéed with lemon and butter

risotto alla milanese
Rice with saffron

gamberi in galera
Shrimp wrapped in prosciutto

bresaola condita
Air cured beef with extra virgin olive oil, lemon, pepper and oregano

DESSERTS

tiramisu

zuppa inglese
English triffel

tazzina con cioccolato
Chocolate cups with chocolate mousse

meringata
Meringue with bits of chocolate and hazelnuts

tartufo e fragole
Homemade chocolate truffles and strawberries

STUZZICHINI

COLD HORS D'OEUVRES
(per dozen pieces)

bruschetta \$ 24.00
Crostini topped with chopped tomato, garlic and basil

tartine con tonno, salmone affumicato, prosciutto e burro \$34.00
Soft bread, cut into triangle, stuffed with tuna, smoked salmon, or prosciutto & butter

crostini al sugo di caccia \$ 32.00
Crostini topped with marinated chopped chicken liver

focaccia farcita con formaggio e prosciutto \$34.00
Focaccia stuffed with cheese and prosciutto

focaccia con cipolla \$ 30.00
Focaccia topped with caramelized onions

pizza ligure \$ 32.00
Raised pizza topped with tomato, capers, black olives and anchovies

peperoni arrosto \$ 18.50
Roasted peppers

formaggi assortiti \$ 5.75 a person
Assorted cheeses

frutta fresca \$ 3.75 a person
Assorted sliced fresh fruit

pinzimonio (verdure assortite) dipping \$3.25 a person
Fresh garden vegetables and dip
(dip:extra virgin olive oil and black pepper)

insalatina di mare \$ 8.50 a person
Calamari, mussels, clams, celerey, olive salad

HOT HORS D'OEUVRES
(per dozen pieces)

rotelle di vitello ripiene con spinaci e mortadella \$48.00
Veal stuffed with spinach and mortadella, then sliced

bocconcini di pollo all' aceto balsamico \$32.00
Bite-size chicken breast, marinated with balsamic vinegar and sauteed

tostini farciti \$ 34.00
Soft raised bread stuffed with ham and cheese, and grilled

frittelle di zucchini \$ 25.00
Egg batter zucchini cakes

frittelle di gamberi e cape sante \$ 38.00
Egg batter shrimp and scallop cakes

fonduta alla valdostana \$ 4.75 a person
Sliced vegetables and toasted bread, ready for dipping in fondue

melanzane ripiene \$ 3.75 a person
Stuffed eggplant