



MENU

CAPRESE SALAD MINI SKEWERS

grapevine tomatoes and small pearls of mozzarella, sweet basil leaves in bamboo skewers, served over a bed of arugula and drizzled with a reduction of balsamic vinegar

POLPETTA IN RAGU

Succulent bite size meatballs in a hearty tomato and basil sauce; topped with parmesan cheese

TORTELLINI IN PESTO SAUCE

Small cheese tortellini in a basil pesto sauce, topped with fire roasted peppers and parmesan cheese

FUNGO CREMINI CAPS

Delicious baby Portobello caps filled with spinach, parmesan and fontina cheese, roasted with panko crumbs and topped with parsley

GAMBERETTO PICCANTE SCAMPI

Shrimp scampi cooked in garlic, chili, olive oil and butter and sprinkled with parsley

CROSTINI DI SALMONE

Herb infused crostini topped with cured gravlax and a mouse of Mascarpone, fennel & cappers

RISSOTTO FRUTTI DI MARE

Savory and creamy Arborio rice slowly cooked with seafood stock, saffron threads & wine

ASSORTED CHEESES AND FRUITS

Delicious mixture of young and aged Italian cheeses

ASSORTED CURED MEATS

Italian prosciutto, coppa, soppressata, Genoa salami, Bresaola with a side of marinated olives & artichokes

ROASTED VEGETABLES

Eggplant, artichoke, asparagus and fennel

MEDITERRANEAN HUMMUS

Prepared from scratch with chick peas, fresh lemon, tahini, salt, fresh garlic and topped with EV olive oil

MEDITERRANEAN RED PEPPER DIP

Roasted peppers, roasted walnut with pomegranate EV olive oil

TORTA DI CIOCOLATTO

Scrumptious chocolate cake in bite size pieces topped with hazelnuts and ganache

MINI PANNA COTTA

Luscious and silky Panna Cotta topped with raspberry/blueberry compote and topped with mint leaves