

## SECONDI

**Meat and Cheese Lasagna:** 5 layers of all beef bolognese, bechamel sauce, mozzarella, parmigiano, and fresh egg noodle lasagne  
 Half tray (serves 8-10) **\$60** Full tray (Serves 12-20) **\$120**

**Vegetable Lasagna:** Five layers of peas and mushrooms in a rose sauce, mozzarella and parmigiano between fresh egg noodle lasagne.  
 Half tray (serves 8-10) **\$60** Full tray (Serves 12-20) **\$120**

**Manicotti:** Spinach and Ricotta stuffed manicotti, topped with rose sauce, mozzarella and parmigiano.  
 Per piece **\$3.50**

**Eggplant Parmigiana:** Floured and sautéed eggplant, layered and baked with our tomato sauce, mozzarella, parmigiano and basil.  
 Half tray (serves 8-10) **\$65** Full tray (Serves 12-20) **\$125**

**Chicken or Veal Parmigiana:** Breaded chicken or veal scallopine, topped with our tomato sauce, mozzarella, parmigiano and basil.  
 Chicken (per piece) **\$9.00** Veal (per piece) **\$9.50**

**Chicken or Veal Marsala:** Floured scallopine, sautéed with mushrooms in a Marsala cream sauce (two scallopine per portion)  
 Chicken (per portion) **\$13.00** Veal (per portion) **\$15.00**

**Chicken or Veal Piccata:** Floured scallopine in a lemon, white wine sauce, onions and oregano (two scallopine per portion)  
 Chicken (per portion) **\$12.00** Veal (per portion) **\$14.00**

**Chicken or Veal Milanese:** Breaded chicken or veal scallopine, served with a side lemon wedge.  
 Chicken (per piece) **\$7.50** Veal (per piece) **\$8.50**

**Porchetta:** Slow roasted pork loin

**Quarter belly** **\$70 (feeds up to 15)**

**Half belly** **\$120 (feeds up to 30)**

**Full belly** **\$210 (feeds up to 55)**



## PIZZA

Roman style pizza using 00 and semolina flours. Pizza measures 12" X18" and can be cut in 8-16 pieces.

**Tomato and mozzarella** **\$28**  
**Marinara (tomato and oregano)** **\$25**  
**Premium** **\$35**

- Porchetta and rapini (white pizza)
- Italian sausage and mushroom
- Primavera (roasted peppers, mushrooms and onions)
- Italian meat lover
- Prosciutto, arugula and fior di latte
- and more custom flavours

## GRAZING TABLES

All of our grazing tables are priced per person and include set up and delivery to your location within Barrie. The table is set just prior to your event to ensure freshness and quality. All menus can be customized for your event.

Base price \$28 per person

Charcuterie boards (variety of cured meats, fresh and aged cheeses, dried and fresh fruits, olives).

Crackers, taralli, and breads.

Tomato and bocconcini skewers.

Mixed chocolates and nuts

Vegetable spreads

Fresh fruit

Focaccia Barese

Add wraps and focaccias (Choose 3) \$15 per person

Roasted vegetable and goat cheese wrap

Chicken Caesar wrap

Chicken, tomato, cucumber, olive and feta wrap

Barese focaccia topped with cherry tomato, Moroccan black olives and oregano

Italian sausage and rapini focaccia

Mortadella, provolone and a creamy pistachio dressing focaccia

Prosciutto, arugula and fior di latte focaccia

Add hot items (Choose 4) \$15 per person

Arancini rice balls made with arborio rice and saffron

All beef meatballs in tomato sauce

Polpetta della sala

Polpette di melanzane (eggplant fritters)

Porchetta with slider buns (add \$2.50 per person)

Charcuterie cups \$11-14 per cup (these can be customized)

