

TOP 12 CLIENT FAVORITES — ITALIAN APPETIZERS

1. Margherita Flatbread Pizza

(Guests love customizing with added proteins or toppings)

Fresh mozzarella, basil, roasted tomato sauce, herb oil.

2. Parmesan Chicken Sliders

Crispy chicken, marinara, melted mozzarella, toasted slider bun.

3. Stuffed Bell Peppers

Filled with herbed rice, vegetables, parmesan cream, fresh herbs.

4. Stuffed Portobello Mushrooms

Sausage, cheeses, herbs, toasted seasoned crumbs.

5. Baked Brie with Fig Jam

Warm brie, fig jam, toasted baguette.

6. Italian Burrata & Prosciutto Baguette Slice

Toasted baguette half-slices topped with creamy burrata, prosciutto ribbons, basil oil, and aged balsamic.

7. Candied Apple Salad

Mixed greens, candied apple slices, pickled vegetables, candied pecans, apple cider vinaigrette.

8. Crispy Mozzarella Rounds with Roasted Tomato Basil Cream

Lightly fried mozzarella rounds over toasted crostini with roasted tomato–basil cream and shaved parmesan.

9. Classic Mozzarella Arancini with Marinara

Crispy risotto balls stuffed with mozzarella, herbs, and spices, served with warm marinara.

10. Stuffed Portobello (Cheese + Sausage)

Melted mozzarella, parmesan, herbs, seasoned crumbs.

11. Crispy Halloumi with Fig Jam

Golden-seared halloumi, fig jam, herb bread.

12. Fried Polenta with Shrimp Pickled Onions & Peach Gastrique

(Sauce may change seasonally)

Crispy fried polenta topped with sautéed shrimp, pickled onions, and a peach gastrique.

STANDARD ITALIAN APPETIZERS (13–37)

(Categorized for menu organization)

SALADS

13. Charred Peach & Arugula Salad

Charred peaches, arugula, toasted almonds, ricotta, smoked balsamic.

14. Smoked Caesar Salad

Baby romaine, shaved parmesan, house-smoked Caesar dressing, toasted breadcrumbs.

15. Spinach & Strawberry Salad

Goat cheese, fresh strawberries, honey-smoke vinaigrette.

16. Butter Lettuce & Roasted Pear Salad

Roasted pear, gorgonzola, candied walnuts, white balsamic glaze.

17. Citrus & Fennel Salad

Citrus segments, shaved fennel, microgreens, citrus vinaigrette.

18. Roasted Beet & Goat Cheese Salad

Beets, goat cheese, pistachios, basil oil.

19. Prosciutto & Mixed Greens Salad

Crispy prosciutto, goat cheese, herb vinaigrette.

BOARDS & SHARABLES

20. Warm Burrata Dip with Charred Tomatoes & Basil

Creamy burrata with roasted garlic and herbs, topped with charred tomatoes and basil. Served with herb bread or fresh vegetables.

21. Herb Focaccia with Whipped Butter

Warm herb focaccia, whipped herb butter, sea salt.

22. Crostini with Whipped Ricotta & Balsamic Drizzle

Whipped ricotta on toasted crostini with balsamic glaze and herbs.

23. Italian Antipasto Board (customizable)

Marinated vegetables, cheeses, olives, herbed breads.

FLATBREADS

24. Smoked Salmon Flatbread

Dill cream, smoked salmon, capers, red onion, herbs.

25. Roasted Tomato & Basil Pesto Flatbread

Flatbread with roasted tomatoes, basil pesto, mozzarella, herb oil.

FRIED & CRISPY FAVORITES

25. Fried Eggplant Parmesan

Crispy fried eggplant with marinara, parmesan, and basil.

26. Fried Ravioli with Marinara

Crispy cheese ravioli dusted with parmesan, served with marinara.

27. Parmesan Polenta Fries with Garlic Aioli

Crispy polenta fries with parmesan and roasted garlic aioli.

CROSTINI & BRUSCHETTA

27. Roasted Mushroom Crostini

Sautéed mushrooms, melted fontina, fresh herbs.

28. Charred Shrimp Bruschetta

Charred shrimp over toasted baguette with roasted tomatoes, lemon-herb oil, and basil.

29. Seared Tuna with Citrus-Herb Aioli

Thin-sliced seared tuna finished with citrus-herb aioli, microgreens, and sea salt.

30. Italian Sausage & Ricotta Crostini

Whipped ricotta, Italian sausage crumble, herbs, and parmesan over toasted crostini.

31. Burrata & Roasted Tomato Bruschetta

Warm roasted tomatoes, burrata, basil, toasted baguette.

32. Pesto Chicken Crostini

Shredded chicken tossed in basil pesto over toasted crostini with parmesan.

STUFFED & SAVORY SMALL BITES

33. Italian Sausage Stuffed Mini Peppers

Mini peppers filled with Italian sausage, cheese, and herbs.

34. Brie & Caramelized Onion Tartlets

Flaky puff pastry filled with brie and caramelized onions.

Main course:

Top Favorite Italian Dishes

1. Champagne Half Chicken over Creamy Risotto & Broccolini

Roasted champagne-butter half chicken served over creamy parmesan risotto with charred broccolini.

2. Prosciutto Pesto Fettuccine

Fettuccine tossed in basil-pesto cream with crisp prosciutto, parmesan, and herbs.

3. Charred Ribeye Steak with Herb Butter

Ribeye with herb butter, garlic mashed potatoes, and asparagus.

4. Mahi-Mahi Piccata over Pesto Penne

Lemon-caper piccata mahi-mahi over pesto penne with sautéed broccolini.

5. Chicken Parmesan with Spaghetti Marinara

Crispy chicken cutlet with mozzarella and marinara, served with sautéed zucchini.

6. Filet Mignon with Creamy Parmesan Penne

Seared filet served over creamy parmesan penne with sautéed mushrooms.

7. Lobster Tail with White Wine Alfredo

Butter-poached lobster tail over white-wine creamy fettuccine Alfredo with broccoli rabe.

8. Chicken Ravioli in Basil Cream

Chicken ravioli in basil cream sauce with blistered tomatoes.

9. Seared Sea Bass with Basil Cream Penne

Pan-seared sea bass with basil cream penne and garlic green beans.

10. Roasted Herb Pork Tenderloin with Basil Cream Fettuccine

Herb-roasted pork tenderloin served over basil cream fettuccine.

11. Cabernet-Braised Lamb Shanks

Slow-braised lamb shanks in cabernet jus with roasted vegetables.

12. Braised Short Ribs with Parmesan Risotto

Fall-apart short ribs over creamy parmesan risotto with sautéed carrots and kale.

13. Crispy Mahi-Mahi with Roasted Pepper Cream

Fried mahi-mahi with roasted pepper cream sauce and sautéed zucchini.

ITALIAN ENTRÉES (14–38)

CHICKEN (14–18)

14. Chicken Florentine over Parmesan Orzo

Seared chicken in creamy spinach–garlic sauce over parmesan orzo.

15. Chicken Piccata in Lemon-Butter Cream with White Wine Linguine

Pan-seared chicken in lemon-butter cream infused with white wine over silky linguine.

16. Tuscan Chicken with Roasted Vegetables & Smoked Wine Carrot Purée

Chicken in sun-dried tomato cream with roasted seasonal vegetables and smoked wine carrot purée.

17. Roasted Chicken Alfredo in White Wine Goat-Milk Cream with Charred Broccolini

Roasted chicken over fettuccine Alfredo made with white wine and goat milk, served with charred broccolini.

18. Crispy Chicken Ravioli with Sun-Dried Tomato Cream

Crispy chicken served over ravioli tossed in sun-dried tomato cream sauce with parmesan and basil.

BEEF (19–23)

19. Chianti-Braised Beef with Parmesan Fettuccine

Slow-braised beef in Chianti wine reduction over parmesan fettuccine.

20. Charred Sirloin with Truffled White Wine Cream & Roasted Broccolini

Sirloin finished in truffled white wine cream sauce with roasted broccolini.

21. New York Strip with White Wine Mushroom Cream & Sautéed Assorted Mushrooms

Charred NY strip topped with white wine mushroom cream and sautéed assorted mushrooms.

22. Italian Herb Meatballs over Angel Hair Marinara

Beef meatballs simmered in rich herb marinara over angel hair pasta.

23. New York Strip in Sundried Tomato–White Wine Cream with Charred Broccolini

NY strip finished in sundried tomato white wine cream with charred broccolini.

SEAFOOD (24–28)

24. Shrimp Alfredo with White Wine Cream & Charred Broccolini

Jumbo shrimp over fettuccine in white wine Alfredo with charred broccolini.

25. Seared Sea Bass over Herb-Parmesan Risotto with White Wine Butter

Pan-seared sea bass over herb–parmesan risotto finished with white wine butter.

26. Seared Snapper with Tuscan Vegetable Orzo

Snapper over orzo with tomatoes, zucchini, spinach, garlic, and white wine.

27. Shrimp Fra Diavolo over Linguine

Shrimp in spicy white wine—chili tomato sauce over linguine.

28. Parmesan-Crusted Mahi-Mahi with Basil Lemon Cream

Crispy parmesan-crusted mahi with basil lemon cream and fresh seasonal vegetables.

PORK (29–33)

29. Prosciutto-Crisped Pork Marsala over White Wine Fettuccine

Pork tenderloin topped with crispy prosciutto in marsala wine reduction over white wine fettuccine.

30. Crispy Pork Cutlets with Fennel–White Wine Cream Sauce

Golden pork cutlets with fennel white wine cream and roasted tomatoes.

31. Italian Sausage & Pepper Penne

Penne tossed with Italian sausage, sautéed peppers, onions, and marinara.

32. Seared Boneless Pork Chops with Crispy Prosciutto & Parmesan White Wine Cream

Seared pork chops topped with crispy prosciutto in parmesan white wine cream.

33. Roasted Pork Tenderloin with Spaghetti in Tomato Wine Sauce

Roasted pork tenderloin over spaghetti in tomato wine sauce with herbs.

PASTA & VEGETARIAN (34–38)

34. Creamy Sundried Tomato Fettuccine

Fettuccine in creamy sundried tomato sauce with basil and parmesan.

35. Wild Mushroom Truffle Ravioli

Ravioli filled with mushroom duxelle in truffle cream.

36. Spinach & Ricotta Tortelloni with Roasted Tomato Cream

Tortelloni in roasted tomato cream with basil and parmesan.

37. Four-Cheese Penne with Crispy Vegan Chicken

Penne with mozzarella, ricotta, fontina, and parmesan in basil marinara topped with crispy vegan chicken.

38. Lemon-Parmesan Angel Hair

Delicate angel hair in bright lemon-parmesan white wine butter.

Dessert Selections:

1. Espresso Chocolate Caramel Tart

Rich espresso-infused chocolate tart finished with warm caramel drizzle.

2. Holiday Spice Vanilla Bean Cheesecake

Creamy vanilla bean cheesecake with warm holiday spices.

3. Fruit Tart with Chocolate & Caramel Finish

Fresh seasonal fruit over a soft tart shell with chocolate and caramel notes.

4. Crème Brûlée

Classic silky custard topped with a caramelized sugar crust.

5. Blueberry orange blossom cheesecake drizzle with caramel