

# appetizer add-on menu

ONE DOZEN MINIMUM

**BRUSCHETTE MISTE** grilled ciabatta bruschetta with baked fresh goat cheese, oil cured olives, grape tomatoes, and fresh mozzarella 4.75 per person\*

**SPIEDINO DI CAPRESE** fresh mozzarella, grape tomatoes and watermelon skewer topped with EVOO and a balsamic reduction 2.75 each

**CALAMARI FRITTI** crispy fried calamari with roasted garlic tomato sauce 4.95 per person\*

**FILETTO DI MANZO ALLA WELLINGTON** puff pastries stuffed with beef filet and wild mushroom served with marsala wine sauce 4.50 each

**GAMBERI CON NOCE DI COCCO** coconut battered fried shrimp with a limoncello sweet sauce 4.50 each

**GAMBERI CON PANCETTA** grilled shrimp wrapped with pancetta 4.50 each

**RAVIOLI FRITTI** homemade fried ravioli stuffed with spinach ricotta cheese 2.50 each

**SPIEDINO DI SALMON** grilled marinated salmon skewers 4.25 each

**SPIEDINO DI FILETTO** grilled marinated filet skewers 4.50 each

**FUNGHI RIPIENI** oven baked mushroom caps stuffed with parmesan and ricotta cheese 2.50 each

**MINI MEATBALLS** homemade mini meatballs served with tomato-basil sauce 2.50 each

**POLLO SPIEDINO** marinated chicken skewers, potato cubes, oregano and lemon-butter sauce 3.25 each

**SALSICCIA E PEPPERONI** Italian sausage, roasted peppers, soft mascarpone polenta, crushed tomatoes 4.95 per person\*

**POLPO E GAMBERI** grilled marinated octopus and shrimp, yukon potatoes, roasted bell peppers, green beans with EVOO and fresh mint 9.95 per person\*

*\*indicates per person price (not each)*

*pizza*

\$8.95 per person\*  
Private Dinner Menu Packages include Pizza  
Gluten-free option available upon request

**MARGHERITA / SALSICCIA / PEPPERONI / BIANCA / VEGETARIANA**

*Gluten-free, Vegetarian and Vegan options available upon request.*

*authentic italian*