



○ APPETIZERS

Turkey meatballs Platter

in light tomato basil sauce. Served on skewers

(30 pcs) \$127

(40 pcs) \$156

(80 pcs) \$282

Caprese Skewers

Fresh mozzarella pearls, basil, heirloom cherry tomato drizzled with aged balsamic glaze and evoo. Served on a platter

(30 pcs) \$115

(40 pcs) \$138

(80 pcs) \$262

Bruschetta “Appassita” (bite sized)

cherry tomato confit, fresh basil, Burrata cheese,
roasted garlic over thin sliced toasted bread

(30 pcs) \$127

(40 pcs) \$156

(80pcs) \$282

Prosciutto & Burrata Crostini (bite sized)

With chopped arugula toasted sliced baguette balsamic
reduction

(30 pcs) \$130

(40 pcs) \$166

(60 pcs) \$238

Stuffed Mushrooms

Cheese and herbs stuffed brown mushrooms

(30 pcs) \$66

(40 pcs) \$82

(60 pcs) \$118

Charcuterie Board

Fresh fruit, Parmigiano Reggiano and a semi- soft
cheese, Truffle honey (on the side) , Parma Prosciutto,
Finocchiona Tuscan Salame

\$20/person

○ **SALADS**

(Serves 30) \$139

(Serves 40) \$175

(Serves 60) \$250

Tricolore

Radicchio arugula endive shaved parmigiano cheese
balsamic vinaigrette

Classic Caesar

Romaine lettuce shaved parmigiano cheese croutons

Mista

Shaved carrots cherry tomatoes cucumbers mixed
greens balsamic vinaigrette

Rughetta

Arugula cherry tomatoes shaved Parmigiano balsamic
vinaigrette

Burrata and Grilled Eggplant

Marinated grilled eggplant grilled tomato fresh Burrata cheese fresh basil evoo

(30 pcs) \$175

(40 pcs) \$218

(60 pcs) \$310

Prosciutto & Burrata

Fresh burrata cheese micro-greens on a bed of Prosciutto di Parma

(30 pcs) \$235

(40 pcs) \$302

(60 pcs) \$436

Flatbreads

Parmense

cream of Parmigiano Parma prosciutto, arugula, shaved Parmesan.

\$46 yields 6-8 square slices

Vegetariana

Grilled marinated zucchini, fontina cheese

\$40 yields 6-8 square slices

○ PASTA COURSE

Penne Pomodoro e Basilico

1/2 pan (about 6-8 portions) \$125

full pan (15-18 portions) \$235

Orecchiette alla Barese

Durum wheat “Little Ears” Puglia pasta sautéed rapini
garlic olive oil sauce.

half pan (about 6-8 portions) \$150

full pan (15-18 portions) \$305

Classic Lasagna

meat ragù, besciamella sauce, mozzarella, Parmigiano
Reggiano basil

half pan (about 6-8 portions) \$200

full pan (15-18 portions) \$385

Veal Tortellini

Mixed mushrooms cream sauce

Half pan (about 6-8 portions) \$190

Full pan (15-18 portions) \$365

Spinach Ricotta Ravioli

Butter and sage sauce.

Half pan (6-8 portions) \$165

Full pan (15-18 portions) \$315

○ MAIN COURSE

Comes with side dish listed below

Chicken Marsala Scaloppine with mushrooms,

\$247 (serves 15)

\$324 (serves 20)

\$475 (serves 30)

\$610 (serves 40)

Chicken Piccata Scaloppine lemon and capers sauce

\$247 (serves 15)

\$324 (serves 20)

\$475 (serves 30)

\$610 (serves 40)

Branzino Mediterranea

Mediterranean sea-bass filet with capers black olives
cherry tomatoes white wine sauce

\$290 (Serves 15)

\$390 (serves 20)

\$584 (serves 30)

Grilled Salmon

(4 ounces) grilled served with parsley lemon sauce

\$250 (serves 15)

\$340 (serves 20)

\$514 (serves 30)

SIDES

- Sautéed Spinach

Garlic Olive oil

- Roasted Potatoes

Rosemary garlic

- Mashed Potatoes

- Rapini

Garlic olive oil

○ **DESSERT and FRUIT**

Cannoli Siciliani

Fresh ricotta cheese crumbled pistachios chocolate chips

\$125 (20 mini cannoli)

\$230 (30 mini cannoli)

\$290 (40 mini cannoli)

Tiramisù Classico

Ladyfingers dredged in moka coffee mascarpone sauce dusted with dark chocolate cocoa

\$160 (20 portions)

\$210 (30 portions)

\$275 (40 portions)

Fresh Mixed Fruit Cups

Strawberries blueberries raspberries

\$85 (15 cups)

\$109 (20 cups)

\$157 (30 cups)

\$204 (40 cups)

Fragole con Panna Chantilly

marinated fresh strawberry topped with fresh whipped cream a hint of vanilla and shaved chocolate

Served in individual cups.

\$100 (15 cups)

\$134 (20 cups)

\$194 (30 cups)

\$254 (40 cups)

○ STAFF

- In-Home Chef fee: \$2000 (1 Head Chef + 1 Kitchen Coordinator)
- Additional kitchen assistant: \$300
- Server: \$350 for 4 hours
- Bartender: \$350 for 4 hours
- Minimum order: \$2000