

AZZURRI

ITALIAN CUCINA

OFF SITE CATERING MENU

FALL 2025

APPETIZERS

WILD MUSHROOM ARANCINI

Crispy Arancini stuffed with fresh mozzarella, topped with Black Truffle Whipped Ricotta and fresh dill.

HALF (15) \$70 WHOLE (30) \$130

ROMAINE SALAD

Crisp romaine hearts drizzled with lemon aioli and basil pesto, topped with fine herbs and toasted lemon breadcrumbs.

HALF \$70 WHOLE \$120

ANTIPASTO

A curated selection of artisan meats, cheeses, marinated olives, breadsticks, and seasonal jams.

HALF \$80 WHOLE \$150

CALAMARI

Crispy fried calamari with San Marzano Marinara for dipping. Served with fresh lemon wedges.

HALF \$80 WHOLE \$160

PRINCE EDWARD ISLAND MUSSELS

Fresh mussels prepared in your choice of Bianco, marinara, or Fra Diavolo sauce.

HALF \$90 WHOLE \$160

MILANESE SALAD

A refreshing mix of arugula, spring mix, gorgonzola crumble, candied pecans and a citrus vinaigrette

HALF \$40 WHOLE \$70

RADICCHIO SALAD

Fresh radicchio paired with pears, figs, and Gorgonzola, drizzled with rosemary honey vinaigrette.

HALF \$50 WHOLE \$90

YELLOWFIN TUNA CRISPY RICE

Yellowfin Tuna, Crispy Rice, Chipotle Mayo, Soy Honey, Scallions,

HALF \$85 WHOLE \$170

PASTA DISHES

CHOICE OF: LINGUINI, SPAGHETTI, MEZZI RIGATONI, GNOCCHI, CAVATELLI

POMODORO

San Marzano tomatoes simmered with prosciutto for a rich, flavorful sauce.

HALF \$75 WHOLE \$140

BROCCOLI RABE & SAUSAGE

Tender broccoli rabe and Italian sausage with sun-dried tomatoes in a light tomato sauce.

HALF \$80 WHOLE \$150

LINGUINI & CLAMS

Classic linguini tossed with chopped clams, tomatoes, and garlic in a savory white wine sauce.

HALF \$90 WHOLE \$170

CAVATELLI & BROCCOLI

Delicate cavatelli pasta with fresh broccoli, lightly tossed in olive oil and garlic.

HALF \$80 WHOLE \$150

VODKA

Creamy vodka sauce blended with tomato and garlic, served over pasta.

HALF \$80 WHOLE \$150

BONE MARROW SUGO

Rich bone marrow sauce over your choice pasta, delivering deep, bold flavors.

HALF \$80 WHOLE \$160

CACIO E PEPE

Traditional Roman pasta made with Pecorino cheese and cracked black pepper.

HALF \$75 WHOLE \$140

LOBSTER SAFFRON

Decadent lobster with saffron cream sauce over pasta.

HALF \$100 WHOLE \$180

MARINARA

Simple yet classic marinara sauce made with fresh tomatoes and garlic.

HALF \$75 WHOLE \$140

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MAINS

CHICKEN MILANESE

Parmesan-crusted chicken breast, pan-fried and topped with lemon and grated cheese.
(Eggplant Milanese available as a vegetarian option)
HALF \$80 WHOLE \$150

CHICKEN FRANCESE

Egg-battered chicken in a champagne Meyer lemon reduction sauce.
HALF \$80 WHOLE \$150

CHICKEN MARSALA

Tender chicken sautéed with mushrooms and finished with a rich porcini and Marsala wine sauce.
HALF \$90 WHOLE \$170

PORK TENDERLOIN

Brined and roasted to perfect medium, served with a caper Dijon lemon beurre blanc sauce.
HALF \$105 WHOLE \$210

SEARED SALMON

Fresh salmon seared with saffron, lemon, and white wine for a delicate finish.
HALF \$100 WHOLE \$200

BRAISED SHORT RIB

Slow-braised short ribs in a fig and Thai chili jus, prepared 48 hours in advance.
HALF \$200 WHOLE \$390

CHATEaubRIAND/SLICED FILET

Cooked to perfection, served with a choice of au poivre sauce, chimichurri, or demi-glace.
HALF \$200 WHOLE \$390

NY STRIP

Grilled NY strip served with mint chimichurri or a rich demi-glace.
HALF \$140 WHOLE \$280

SIDES

CRISPY BABY YUKON POTATOES

Crispy on the outside, tender on the inside, tossed with fine herbs and Parmigiano.
HALF \$40 WHOLE \$80

WHIPPED POTATO PURÉE

Silky smooth potato purée, perfect for pairing with any main dish.
HALF \$45 WHOLE \$90

ROASTED DELICATA SQUASH

Roasted with EVOO and a touch of honey, topped with balsamic glaze and fresh herbs.
HALF \$55 WHOLE \$110

ROASTED BRUSSEL SPROUTS

Roasted in the oven until crispy topped with honey and bacon.
HALF \$55 WHOLE \$110

GRILLED VEGETABLES

Winter medley of brussels, squash and root vegetables roasted to release their natural sugars.
HALF \$60 WHOLE \$120

BRING THE FLAVORS OF
AZZURRI ITALIAN CUCINA
TO YOUR NEXT GATHERING!

Our catering menu offers a curated selection of our menu, perfect for any event.

To ensure availability, we kindly ask for all orders to be placed 48 hours in advance. Simply call us at the restaurant or visit our website to place your order.