

# AZZURRI

ITALIAN CUCINA

## OFF SITE CATERING MENU SPRING 2026

### 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, shaved pear, candied pecans and a citrus vinaigrette.

HALF **\$40** WHOLE **\$70**

#### LOCAL BEET SALAD

Beets cooked perfectly al dente served with lemon ricotta, spring peas and a dill 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 of 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**