

Thanksgiving Catering

AZZURRI
ITALIAN CUCINA

All Orders with Turkey Purchase served with 1 Half Tray of Potato Puree & 1 Half Tray of Roasted Asparagus, 2 Loaves of Bread, 1 pint of Seasoned Extra Virgin Olive Oil, 1 pint of Grated Pecorino Romano (with pasta orders).

\$100 Order Minimum
Deadline to Order: 11/23
Pick Up On: 11/26
Half Tray Serves: 6-8
Full Tray Serves: 10-12

AMERICAN FEAST

Appetizers

ROMAINE SALAD

lemon aioli, pesto, toasted panko
45/90

WILD MUSHROOM ARANCINI

whipped truffle ricotta
55/110

YELLOWFIN TUNA CRISPY RICE

chili mayo, soy honey
75/150

FILET CROSTINI

boursin cheese, chive
\$3 per piece

SHRIMP COCKTAIL

75/150

BUTTERNUT SQUASH SOUP

\$18 per quart



Raw Bar

CLAMS
\$2.50 per

BLUEFIN TUNA
\$11.00 per ¼ lb

KING CRAB LEG
MP

JUMBO LUMP CRAB MEAT
\$32 per ¼ lb

OYSTERS
\$3.00 per

LOBSTER TAIL
\$70
(per whole 2 lb)

SNOW CRAB CLAW
MP

PETROSSIAN CAVIAR
\$4 per gram



AMERICAN FEAST

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Mains

MEATS

WHOLE TURKEY
\$190

SPIRAL HAM
\$12 per lb

PORK WHOLE TENDERLOIN
\$90/\$180

BONE-IN PORK CHOP
\$135/\$260

FILET MIGNON
8-10 oz. portion \$45

WHOLE BEEF TENDERLOIN
55 oz. \$350

BRAISED SHORT RIB
\$170/\$340

WHOLE BELL & EVANS CHICKEN
\$40 (serves 3-4)

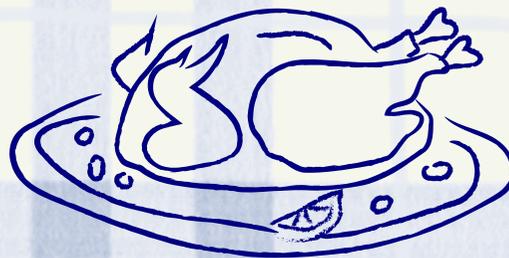
SEAFOOD

FAROE ISLAND SALMON
saffron lemon dijon cream
\$85/\$170

BRANZINO
lemon basil dressing
\$120/\$240

CHILEAN SEABASS
\$120/\$240

CRAB MEAT STUFFED FLOUNDER
\$130/\$260



Sides

ROASTED DELICATA
balsamic glaze
\$40/\$80

BRUSSEL SPROUTS
pancetta, almond
\$55/\$110

SWEET POTATO PUREE
\$45/\$90

APPLE RAISIN STUFFING
\$50/\$100

POTATO PUREE
\$45/\$90

ROASTED ASPARAGUS
\$50/\$100

GLAZED CARROT
\$45/\$90

CORN BREAD
\$35/\$70

ITALIAN FEAST

Appetizers

BRUSCHETTA
tomato or white bean or fig
\$2.25 per

WILD MUSHROOM ARANCINI
whipped truffle ricotta
\$55/\$110

CLAMS CASINO
bacon, lemon, tabasco
\$2.75 per

ANTIPASTO
imported meats/cheeses
\$6 per serving

TOMATO CAPRESE
mozz, basil, balsamic
\$45/\$90

SAUSAGE STUFFED LONGHOTS
bacon, san marzano, pecorino
\$65/\$130

WAGYU MEATBALLS
whipped ricotta, marinara
\$65/\$130



ITALIAN FEAST

AZZURRI

ITALIAN CUCINA

609-479-1014

www.azzurriilbi.com

Pasta

ALLA VODKA

\$65/\$130

CAVATELLI

sausage, broccoli rabe
\$70/\$140

CAVATELLI

broccoli, pecorino cream
\$65/\$130

SQUID INK PACCHERRI

bone marrow ragu, balsamic
reduction
\$70/\$130

POMODORO

prosciutto di parma, san marzano, basil
\$65/\$130

PESTO GENEVOESE

\$65/\$130

BOLOGNESE

\$65/\$130

PUTANESCA

\$65/\$130

SUNDAY MARINARA

\$60/\$120

Choice of:

Rigatoni, Spaghetti,
Orecchiette, Linguine, Gnocchi
(+\$6/\$12), Cavatelli (+\$6/\$12),
Squid Ink Paccheri (+\$8/\$16)

Mains

CHICKEN MILANESE

\$70/\$140

CHICKEN FRANCESE/PICCATA OR MARSALA

\$80/\$160

SHRIMP SCAMPI/FRANCESE

\$80/\$160

SWORDFISH MILANESE/GRILLED

\$75/\$150

Dessert

HALF TRAYS ONLY

TIRAMISU

\$45

PUMPKIN CHEESECAKE

\$65 (8 CUT)

NY STYLE CHEESECAKE

\$65 (8 CUT)

APPLE PIE

\$60 (8 CUT)

PUMPKIN PIE

\$65 (8 CUT)

HAZELNUT BUNDINO

\$10 (4 oz. portion)

ZABAGLIONE

\$10 (4 oz. portion)

