



MORO'S KITCHEN  
MODERN ITALIAN

## *In-House Family Serve Party Menu*

This menu serves in-house parties for a minimum of 15 people.

To book, call the restaurant at 315-685-6116.

**PRICING: \$45** per person, plus 18% gratuity and 5% service charge.

Please be advised there is a non-refundable deposit that will be applied to your bill.

Menu selections are required five (5) days in advance of reservation.

The menu includes two selections of the following family style appetizers and salads, one selection of pasta or potatoes and two selections of entrée.

Price includes one (1) dessert selection and house made focaccia bread.

### Appetizers (select two)

**Goat Cheese and Vegetable Bruschetta**

**Tomato and Basil Bruschetta**

**Bacon Wrapped Dates**

**Caprese Skewers**

**Roasted Beet and Fresh Ricotta Bruschetta**

**Cured Meat, Cheese and Vegetable Platter**

**Mini Crab and Shrimp Cakes** (add \$1.25/person)

**Tuna Tartare Croustades with Spicy Tomato Aioli**  
(add \$1.25/person)

**Poached Shrimp Platter with Cocktail Sauce and Lemon** (add \$1.25/person)

### Salads (select two)

**Baby Greens and Radicchio Salad** dried apricot, basil, croutons, balsamic vinaigrette and parmesan

**Romaine Caesar Salad** tomato, smoked bacon and parmesan

**Spinach Salad** sautéed pears, tomato bacon vinaigrette, crumbled gorgonzola and candied pecans

**Roasted Beet, Romaine and Arugula Salad** fresh goat cheese, toasted pistachio, fennel, orange

**Italian Inspired Cobb** greens, prosciutto, soppressata, mortadella, gorgonzola, pepperoncini, capicola, olives, provolone and tomato (add \$1.25/person)

## Pasta or Potato (select one )

Substitute house made pasta add \$2 per person. Substitute gluten free pasta add \$3 per person

**Rigatoni with Slow Cooked House Red Sauce**

**Penne Pasta with Vodka Sauce**, Peppers, Chili Flake, Crumbled Goat Cheese and Parmesan

**Linguine and Vegetable Primavera**

**Mushroom Risotto** with Parmesan and Scented with Truffle

**Fontina and Scallion Mashed Potatoes**

**Penne Pasta with Broccoli and Roasted Red Pepper Cream Sauce**

**Rigatoni and African Spiced Bolognese**

**Squash Ravioli** with Brown Butter, Sage and Parmesan

**Roasted Potatoes** with Fresh Garlic, Oregano and Rosemary

## Entrees (select two)

Entrees are served with vegetable of the day

**Chicken:** Parmesan or Marsala or Saltimbocca or Piccata

**Balsamic Glazed Salmon**

**Baked Cod with Garlic Herb Crust**

**Boneless Braised Beef Ribs**

**Grilled Sirloin** with Balsamic Glaze

**House Made Meatballs**

**Grilled Filet Mignon** with Chianti Basil Butter (add \$10/person)

**Veal:** Parmesan or Marsala or Saltimbocca or Piccata

**Pan Seared Scallop** (add \$10/person)

**Espresso, Chipotle Rubbed Duck Breast** (add \$5/person)

## Desserts (select one)

**House Made Cannoli** with Bittersweet Chocolate Chips

**Elizabeth's Tiramisu**

**Chocolate Lava Cake** with Choice of Gelato (add \$2/person)

**Olive Oil Madeleines** with Citrus Crème Anglaise

**Fried Apple Ravioli** with Salted Caramel Gelato

**House Made Gelato:** Stracciatella, Salted Caramel, Pistachio, Chocolate, Mocha, Mint Chocolate (choose one)

**House Made Sorbetto:** Coconut, Mango, Berry (choose one)