



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: \$42** per person, plus 18% gratuity and 5% service charge. Please be advised there is a non-refundable deposit what 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)