



CATERING MENU

(Full trays: serves 10-15 people, please allow 48 hour advance notice)

SALADS

MIXED GREENS \$30

CAESAR SALAD \$45

romaine lettuce, herbed croutons, Caesar dressing

CAPRESE \$52

fresh mozzarella, tomatoes, basil, balsamic reduction

BEEF SALAD \$60

arugula, goat cheese, honey glazed walnuts, balsamic vinaigrette

POACHED PEAR SALAD \$60

arugula, Gorgonzola dolce, pumpkin seeds, cranberries, honey vinaigrette

KALE CAESAR SALAD \$60

baby kale, parmesan, preserved lemon, Caesar dressing

PASTA

SPAGHETTI POMODORO \$82

FARFALLE PESTO \$97

farfalle, pesto sauce, pine nuts

FETTUCINE FLORENTINE \$97

seasonal mushrooms, spinach, sun-dried tomatoes and Marsala wine

PENNE PRIMAVERA \$97

artichoke hearts, mushrooms, sun dried tomatoes, sweet peas

FETTUCINE FUNGHI \$105

fettuccine, creamy mushroom sauce & black truffle pate

RIGATONI BUTTERA \$105

rigatoni with Italian sausage, sweet peas and creamy tomato sauce

RIGATONI BOLOGNESE \$105

rigatoni with meat sauce

PASTA AL FORNO \$112

rigatoni, meat sauce, pulled pork and melted parmesan cheese

SPAGHETTI POLPETTE \$112

spaghetti pomodoro served with lamb meat balls

ENTREES

EGGPLANT PARMESAN \$105

served with spaghetti pomodoro

CHICKEN CACCIATORE \$105

grilled chicken breast in mushroom tomato sauce with creamy polenta

CHICKEN MARSALA \$115

grilled chicken paillard in marsala wine sauce with spaghetti

MAHI MAHI LIVORNESE \$135

served with Livornese sauce and roasted potatoes

SALMONE AL FORNO \$142

served with leeks, sun-dried tomatoes and artichoke hearts

VEAL MARSALA \$157

veal medallions in marsala wine sauce with spaghetti

EXTRAS

TIRAMISU \$72

BRUSCHETTA \$70 (45 pieces)

tomatoes, basil and garlic/ pesto, roasted red peppers and fresh mozzarella/ Gorgonzola dolce and figs

POLPETTE POMODORO \$60 (30 pieces)

lamb meatballs, pomodoro sauce, fresh basil

ROASTED MUSHROOMS WITH CREAMY POLENTA \$75

topped with goat cheese and black truffle pate