

CATERING MENU

Please Call 212-533-3663 for information & orders

Platters: \$5

Salumi

*Culatello, Mortadella, Sopresotta
Prosciutto di Parma-24 month +\$3pp*

Formaggi

Market selection of artisanal Cheeses

Bruschettas

*Marinated Tomato
Ricotta-Hazelnuts & Honey
Chopped Liver
Tuna & WhiteBean*

Assorted Panini: +\$4pp

*Eggplant, Mozzarella & Toasted Garlic Tomato Sauce
Prosciutto, Fontina & Arugula
Sliced Beef, Wild Mushroom & Horseradish
Tuna, Hard Cooked Egg, Meyer Lemon Aioli
Marinated & Grilled Chicken, Telegio & Radicchio
Grilled Vegetable & Salsa Verde*

Antipasti: \$6pp

Vegetable Crudo, Olive Pesto & Bagna Cauda

Marinated Tuna +\$3pp

Cucumber & Tomato salad

Beef Carpaccio

Capers, braised Celery, chopped Egg

Poached & Chilled Shrimp +\$3pp

Cooked in Limoncello

Bufala Mozzarella & Marinated Tomatoes

Insalate: \$6pp

Crisp Lettuces, Anchovy Vinaigrette & Parmesan

Arugula Salad

Red Onion, Pecorino, Herbed Croutons

Roasted Beet Salad

Fennel & Blood Orange

Chopped Salad

*Egg, White Beans, Tomatoes, Scallions, Pancetta & Olives
Choice of grilled Chicken, Tuna or marinated grilled Skirt Steak +\$3pp*

Sliced Grilled Tuna +\$5pp

Served over Lentil salad

Hot Food: \$10pp

(Heated by client)

Meatballs

Spinach & Ricotta Lasagna

Bolognese, Ricotta & Tomato Lasagna

Penne, Fontina Fonduta & Truffle Oil

Roasted Chicken, Lemon & Rosemary

Baked Rigatoni, Tomato, Mozzarella & Basil

Carving: \$15pp

10 guest minimum

Marinated & Roasted Beef

Mushroom conserva & Tomato fonduta

Rosemary Grilled Tuna Loin

Ceci & Tomato salad, Salsa Verde

Braised Pork Belly

Lentils & Mostardo

Contorni: \$3pp

Rapini, toasted Garlic
Roasted Brussels Sprouts
Herb roasted Potatoes
Roasted Beets
Sweet Potatoes, Honey & Mint
Butternut Squash, Mint & Red Onion

Extras:

Bread Service: \$2pp

*Country bread, raisin/walnut bread, ciabatta rolls
olive oil &/or butter*

Buttermilk Biscuits: \$2pp

Poppyseed & Lemon or Black Pepper & Rosemary

Olives &/or Giardiniera: \$1.5pp

Sweets: \$6pp

Tiramisu

Pomegranate Cheesecake

Tartufo Pops

Walnut Crumb Cake

Ricotta, Apple or Chocolate

Pistachio Cake

Chocolate Pudding, Hazelnut whipped cream

Please Call 212-533-3663 for information & orders

Please order 48 hours in advance

Custom Menus can be tailored for any event.

Staff, Beverage & Rental services provided at additional cost.

China Platters & Service Ware can be arranged for additional cost.

For Delivery, a service charge will be added.