



ANTIPASTI MENU

All antipasti orders must be place 72 hours in advance to your event date unless otherwise specified.

PER DOZEN

SPIENDINI ~ Italian style skewers

Lamb balsamic, orange marinade	\$38
Pork loin, honey lavender glaze	\$36
Chicken breast, lemon marjoram	\$36
Zucchini, pepper, onion, mushroom	\$24

CROSTINI

Tapenade, goat cheese	\$22
Nut pesto, toscano cheese	\$22
Tomato, currant, pine nut	\$22
Mountain gorgonzola, crispy pancetta	\$26

SPECIALTIES ~ minimum 2 dozen

Risotto crab cakes	\$44
Spicy garlic shrimp	\$39
Pancetta wrapped dates, stuffed with gorgonzola	\$30
Grilled eggplant, fresh mozzarella, tomato, basil vinaigrette	\$22
Fresh local oysters, seasonal accompaniments (7 day advance notice)	MP
Baked clams, bread crumbs, parmesan, herbs	\$36
Chocolate covered strawberries	\$24
Assorted mini biscotti	\$18

PIZZETTE ~ price per each, 6 slices

Rosemary pizzette, wild cultivated mushroom salad	\$18
Prosciutto pizzette, fresh arugula, shaved parmesan, olive oil	\$22

DISPLAYS ~ priced per person

Antipasti ~ prosciutto, mortadella, crescenza, marinated olives, pepperonata, grilled bread	\$18
Fresh market vegetables, choice of dip: creamy pesto <i>or</i> bagna càuda (warm anchovy garlic dip)	\$10
House marinated olives	\$9
Assorted italian cheeses, fresh fruit	\$13
Smoked seafood plate - assortment of seasonal smoked seafood	\$17
Beet, fennel, orange, parmesan salad	\$10

Bruschetta

Gorgonzola, pear, arugula	Choice of two	\$14
Basil pesto, goat cheese, grape tomato	Choice of four	\$22
Eggplant, mozzarella, pepperonata		
Prosciutto, caramelized apple, rosemary		
Tomato, basil, olive oil		



Prices do not include a 17% service charge, 5% administrative fee and 9.5% tax.
Prices & tax are subject to change without notice.

