

# EASTER CATERING MENU

## SPUNTINI

<b>POLPETTE AL SUGO</b>	\$70/\$110
<i>Wood-fired, oven roasted meatballs of veal, beef, pork, and lamb, finished to slow cook in San Marzano DOP tomato sauce and topped with Reggiano</i>	
<b>RICOTTA DI BUFFALA E TARTUFO</b>	\$80
<i>Fresh buffalo ricotta with Urbani Truffles honey, fresh black truffle, and arugula; Serves 6-8 guests</i>	
<b>FIOR DI ZUCCHINI E MOZZARELLA</b>	\$70/\$135
<i>Stuffed zucchini flowers with mozzarella, battered and fried, served with San Marzano tomato sauce, garlic, and basil; 10 pieces or 20 pieces</i>	
<b>BURRATA E POMODORINI</b>	\$19/PIECE
<i>Burrata with roasted confit cherry tomatoes and fennel; sold by the piece</i>	
<b>TAGLIERE DI SALUMI E FORMAGGI</b>	\$100/\$180
<i>Chef's selection of cured meats, cheeses, olives, preserves, and honey served with a selection of bread</i>	
<b>FRITTURA DI CALAMARI</b>	\$100
<i>Fried fresh calamari served with lemon garlic aioli; Serves 6-8 guests</i>	
<b>GAMBERI E CALAMARI CALABRESE</b>	\$100
<i>Sauté of shrimp and calamari in a spicy Calabrian tomato sauce; Serves 6-8 guests</i>	

## PRIMI PIATTI

<b>MEZZI RIGATONI ARRABIATA</b>	\$90/\$150
<i>Mezzi rigatoni pasta with San Marzano tomato sauce with garlic, Calabrian chili pepper, parsley, and EVOO</i>	
<b>BUCATINI ALL'AMATRICIANA</b>	\$90/\$150
<i>Bucatini pasta with San Marzano tomato sauce, guanciale, aged pecorino, and a touch of Calabrian chili</i>	
<b>PACCHERI ZAFFERNO E PISTACHIO</b>	\$100/\$160
<i>Paccheri pasta and a creamy saffron sauce with reggiano and pesto of pistachio from Bronte</i>	
<b>PENNE AL POMODORO</b>	\$80/\$140
<i>Penne pasta with San Marzano tomato sauce, EVOO, garlic, basil, and parmigiano</i>	
<b>AGNOLOTTI DI VITELLO E TARTUFO</b>	\$140/\$200
<i>Fresh homemade stuffed pasta with braised veal and truffles, reggiano cream, truffled veal demi, fresh black truffles, and parmigiano</i>	
<b>STROZZAPRETTI AL FUME</b>	\$90/\$150
<i>Homemade strozzapretti pasta in a San Marzano tomato sauce with smoked pancetta, cream, chili, parmigiano, and smoked provola</i>	
<b>LASAGNA</b>	\$100/\$180
<i>Traditional meat lasagna made with ragu, bechamel sauce, and mozzarella</i>	
<b>LASAGNA BIANCA</b>	\$100/\$180
<i>Lasagna with ricotta di buffala, bechamel sauce, asparagus, artichoke, spinach, and lemon</i>	
<b>PENNE AL FORNO</b>	\$90/\$170
<i>Penne pasta with tomato sauce, cream, mozzarella, and reggiano</i>	

With the exception of the Lasagna and Penne al Forno, all of our pasta dishes are intended to be finished at home in order to ensure the best possible quality of the food.  
Each dish will come with pre-cooked pasta, containers of the selected sauce, and instructions on how to properly finish the dish.

Pricing is listed as half tray/full tray unless otherwise indicated.  
For reference, a half tray serves 6-8 guests, while a full tray serves 10-12 guests.

## INSALATE

<b>INSALATA DI ARANCE E FINOCCHIO</b>	\$65/\$110
<i>Fennel and orange salad with red onions, olives, EVOO, and a touch of red vinegar</i>	
<b>PINZIMONIO</b>	\$65/\$110
<i>Beets, carrots, watermelon radish, and cauliflower with an EVOO lemon emulsion</i>	
<b>INSALATA DI RUCULA</b>	\$65/\$110
<i>Arugula salad with cherry tomatoes, parmigiano, and balsamic</i>	

## SECONDI PIATTI

<b>POLETTO ARROSTO</b>	\$60
<i>Full organic young chicken roasted with rosemary, thyme, garlic, and lemon; Two pieces per order</i>	
<b>PORCHETTA</b>	\$100
<i>6 lb Berkshire pork belly porchetta</i>	
<b>BAKED ROSEMARY HAM</b>	\$210
<i>Baked rosemary ham with a brown sugar glaze and vincotto; serves 12-14 guests</i>	
<b>COTOLETTA ALLA MILANESE</b>	\$120
<i>16 oz breaded veal chop with cherry tomatoes; Two pieces per order</i>	
<b>VEAL CHOP PARMIGIANA</b>	\$140
<i>16 oz breaded veal chop topped with San Marzano tomato sauce and burrata; Two pieces per order</i>	
<b>FRITTO MISTO</b>	\$140
<i>Fried shrimp, octopus, calamari, and zucchini; Serves 6-8 guests</i>	
<b>DOVER SOLE</b>	\$80
<i>Two filet of dover sole made in a lemon sauce</i>	
<b>AGNELLO ALLA GRIGLIA</b>	\$210
<i>Marinated and grilled Colorado lamb chops; Total of 14 lamb chops</i>	
<b>BRAISED LAMB SHANK</b>	\$200
<i>Braised lamb shank in a barolo demi glace sauce; Serves 4 guests</i>	
<b>AGNELLO FRITTO</b>	\$240
<i>Breaded and fried Colorado lamb chops; 14 pieces per order</i>	

## CONTORNI

<b>PATATE ARROSTO</b>	\$75
<i>Roasted potatoes, rosemary, and garlic; Serves 6-8 guests</i>	
<b>RAPINI AL FORNO</b>	\$75
<i>Broccoli rabe roasted in our wood fired oven with lemon, EVOO, and garlic; Serves 6-8 guests</i>	
<b>ASPARAGI AL FORNO</b>	\$75
<i>Asparagus roasted in our wood-fired oven; Serves 6-8 guests</i>	
<b>PADELLA DI FUNGHI</b>	\$100
<i>Sauté of seasonal wild mushrooms with garlic, parsley, EVOO, and lemon zest; Serves 6-8 guests</i>	
<b>ROASTED ROOT VEGETABLES</b>	\$75
<i>Roasted seasonal root vegetables; serves 6-8 guests</i>	
<b>POTATO GRATIN</b>	\$80
<i>Tray of twelve pieces</i>	