

Antipasto Misto market price

roasted red peppers, grilled asparagus, caramelized cipolini onions, roasted eggplant, marinated olives, grilled artichokes, housemade mozzarella, soprasata, salami, prosciutto, arugula, house infused oils, balsamic

Meatball Platter \$60

veal, golden raisins, pine nuts, golden pear tomato, veal gravy, pecorino

White Bean & Roasted Garlic Dip \$30

truffle oil, lemon zest, housemade crostinis, grilled flatbread

Prosciutto Wrapped Figs \$60 (approx 20 figs)

fresh roasted figs, gorgonzola, balsamic syrup, toasted walnuts

Pistachio/Fig Crostinis \$40

sweet ricotta & pistachio cream, housemade crostini, fresh sliced fig, pomegranate balsamic reduction

Pumpkin/Fig Crostinis \$35

sweet ricotta & pumpkin cream, housemade crostini, fresh sliced fig, pomegranate balsamic reduction

Prosciutto Wrapped Melon market price

seasonal melon, bosc pear, cracked black pepper, balsamic syrup

Olive Tapenade \$40

green & black olive tapenade, housemade crostinis, grilled flatbread

Fregula Salad \$30

toasted fregula, grilled vegetables, lemon basil vinaigrette,

Assorted Olive Tray \$30

Prosciutto Wrapped Jumbo Shrimp market price

pomegranate balsamic glaze

Mozzarella Caprese Sliders \$45

marinated mozzarella, tomato, fresh basil, sweet balsamic glaze

Assorted Cookie Platter \$40

macarons, biscottis, cherry chocolate chip cookies, mini cannolis

- *platters serve approximately 12-15 people*
- *platters and prices subject to change based upon availability*

Appetizers & Hors D'Oeuvres

Stationary Items

<i>Roasted Garlic & White Bean Dip</i>	\$2
<i>Truffle oil, lemon zest, housemade crostinis</i>	
<i>Veal Meatballs</i>	\$4
<i>Golden raisins, pine nuts, golden pear tomato, veal gravy, pecorino</i>	
<i>Artesinal Cheeses</i>	market price
<i>Mountain Gorgonzola, Aged Pecorino, Smoked Provolone</i>	
<i>Antipasta Misto</i>	\$6
<i>Roasted red peppers, grilled asparagus, caramelized cipolini onions, roasted eggplant, marinated olives, grilled artichokes, housemade mozzarella</i>	
<i>Antipasta Classico</i>	market price
<i>add soprasata, salami, prosciutto, aged pecorino</i>	
<i>Fregula Salad</i>	\$3
<i>Grilled vegetables, lemon basil vinaigrette</i>	
<i>Marinated Olives</i>	\$1.50 pp
<i>Herbs, EVOO</i>	
<i>Prosciutto Wrapped Jumbo Shrimp</i>	
<i>Pomegranate balsamic glaze</i>	\$4 per shrimp

Passed Items

<i>Pumpkin & Fig Crostini</i>	\$3
<i>Pistachio & Fig Crostini</i>	\$4
<i>Prosciutto Wrapped Figs</i>	\$market
<i>Prosciutto Wrapped Melon</i>	\$market