

lupo di mare

Party Platters

Serves 10-14

Antipasto Misto	market
assorted roasted vegetables, marinated olives, fresh mozzarella, Italian cured meats, on a bed of arugula with house infused oils, balsamic vinegar	
Veal Meatballs	\$60
golden raisins, pine nuts, pear tomato, veal gravy, pecorino	
White Bean & Roasted Garlic Dip	\$30
truffle oil, lemon zest, housemade crostinis	
Prosciutto Wrapped Melon	market
seasonal melon and fruit, cracked pepper, balsamic syrup	
Prosciutto Wrapped Jumbo Shrimp	market
pomegranate balsamic glaze	
Mozzarella Caprese Sliders	\$45
marinated mozzarella, tomato, fresh basil, sweet balsamic glaze	
Fregula Salad	\$30
toasted fregula, grilled vegetables, lemon basil vinaigrette	
Pistachio & Fig Crostinis	\$40
pistachio or pumpkin sweet ricotta cream, fresh fig, pomegranate balsamic reduction	

Dolce

Ricotta Cheesecake	\$70
sugar spiced walnuts, honey	
Tiramisu	\$50
espresso soaked lady fingers, mascarpone cream, cocoa	
Mini Cannolis	\$40
chocolate, chocolate chip, or regular sweet ricotta cream	

Please Give Us 72 Hours Notice For Platters

Our Skilled Chefs Are Also Willing To Work With You To Put Together Exciting New Platters

Contact Us At (302)226.2240
Or email karen@sodelconcepts.com

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