

HOLIDAY CATERING

Each dish feeds ~ 6-8

Antipasti

Tagliere di Affettati - 45

Chef's selection of cured meats and cheese

Polpette all'Arrabbiata - 40

Beef, ricotta, and porcini meatballs, arrabbiata sauce

Cavoletti Ortolani - 40

Brussels sprouts, butternut squash, almonds, chickpeas, truffle honey, parmigiano, straciatella

Melanzane alla Parmigiana - 40

Roasted eggplant, marinara, parmigiano

Entrees

Costata di Manzo - 90

Braised and slow-cooked beef short ribs, roasted potatoes, stracotto sauce

Lasagna Bolognese - 80

Baked lasagna, bolognese, bechamel

Zuppa di Pesce - 90

Seafood bouillabaisse with clams, mussels, prawn, scallop and Atlantic cod, served with crostini

Baccala alla Livornese - 80

Atlantic cod, soft polenta, onions, bell pepper, citrus tomato sauce

Dolci

Tiramisu - 30

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder

Cannoli - 30

Crispy Sicilian cannoli shell filled with either pistacchio mascarpone or chocolate chip ricotta