

# CATERING MENU

These are our most popular items, but we welcome any custom requests or orders. We will do our best to accommodate delivery requests, fees may apply.

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## CHARCUTERIE BOARDS

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Our charcuterie platters will at minimum include chef-selected Italian imported meat & cheese, honey, jam, and a wooden cutting board.

**SMALL, Serves 4 to 6 – \$115**

**MEDIUM, Serves 10 to 15 – \$150**

**LARGE, Serves 15 to 20 – \$210**

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## HANDMADE PASTAS

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Serves 10

**Fettuccine al Pesto Ligure – \$95**

handmade "ribbon" pasta with pesto alla Genovese, Grana Padano D.O.P.

**Casoncelli alla Bergamasca – \$150**

Bergamo-style stuffed pasta with beef, prosciutto, pork shoulder, Grana Padano D.O.P., smoked pancetta, butter, sage

**Spaghetti al Pomodoro con Polpette – \$110**

spaghettone, imported San Marzano D.O.P., tomato sauce, beef meatballs, basil

**Pappardelle al tocco D'Agnello – \$150**

pappardelle pasta tossed with slow braised Lamb shoulder in a red wine tomato sauce

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## SMALL BITES

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**Classic Bruschetta – \$100**

Qty. 40

**Polpette (Meatballs) – \$45**

Qty. 30

**Tartine – \$2 each**

Made with salmon, shrimp, salami, or pâté

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## OTHER FAVORITES

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**Classic Lasagna – \$90**

Serves 10

**Homemade Focaccia – \$30**

Serves 15 - 20

**Caesar Salad – \$50**

Serves 10

**Caprese – \$100**

Serves 20

**Large Tiramisu – \$60**

Serves 15

**Chicken Piccata – \$100**

Serves 10