

# COCKTAIL PARTY ANTIPASTI MENU

CHOICE OF 4: \$16 PER PERSON, PER HOUR  
CHOICE OF 8: \$32 PER PERSON, PER HOUR  
CHOICE OF 10: \$40 PER PERSON, PER HOUR

## *Antipasti*

### **ARANCINETTE AL PROSCIUTTO**

Small rice balls with prosciutto di Parma

### **PICCOLI CANAPÉ ASSORTITI**

Assorted small canapé s

### **GAMBERI IN CROSTA CON SALSA PICCANTE**

Tempura-style shrimp with spicy sauce

### **BRUSCHETTE AL POMODORO**

Tomato bruschetta

### **BRUSCHETTE AL FUNGHI**

Wild mushroom bruschetta

### **TARTELETTE ALLA SPUMA DI SALMONE**

Mini tart with salmon mousse

### **TARTELETTE ALLA CAPONATA**

Mini tart with caponata topped with toasted almonds

### **PANELLE AL CAPRINO**

Crisp chickpea fritters with goat cheese

### **CROCHETTE DI BACCALÁ**

Salt cod croquette with aioli sauce

### **FUNGHI GRATINATI**

Stuffed mushroom caps

### **PERLINE DI PARMIGIANO IN CAMICIA DI PROSCIUTTO**

Parmigiano cheese wrapped in prosciutto di Parma

### **CALAMARI FRITTI**

Crispy calamari with spicy lemon sauce

### **INVOLANTINI DI MELANZANE**

Rolled eggplant, pine nuts, raisins and pecorini

# CLASSIC TUSCAN PARTY MENU

## *Antipasto*

### ANTIPASTI ASSORTITI

Chef's selection of antipasti - assorted Italian salami and cheeses,  
olives and more



## *Insalata*

### MISTA VERDE

Mixed seasonal greens, cherry tomatoes, onion, parmesan shavings and balsamic  
vinaigrette



## *Secondi Piatti*

Choice of:

### **PESCE SPADA ALLA GHIOTTA**

Swordfish stewed with fresh tomatoes, capers, olives, potatoes and oregano

### **PENNE AL SUGO TOSCANO**

Original Florentine ragú of ground beef, celery, carrots and herbs

### **POLLO ROLLATINI**

Breast of chicken filled with spinach, prosciutto and mozzarella in a light Dijon mustard  
sauce



## *Dolci*

Choice of:

### **TIRAMISU**

Ladyfingers steeped in espresso and brandy with mascarpone cheese

### **TORTA ALLA MOUSSE DI CIOCCOLATO**

Chocolate mousse cake

# SUPREME TUSCAN PARTY MENU

## *Antipasto*

### ANTIPASTI ASSORTITI

Chef's selection of antipasti - assorted Italian salami and cheeses, olives and more

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## *Zuppe e Insalata*

Choice of:

### MISTA VERDE

Mixed seasonal greens, cherry tomatoes, onion, parmesan shavings and balsamic vinaigrette

### ZUPPA DI FAGIOLI

White bean soup with white truffle oil

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## *Primi Piatti*

### RISOTTO AL FUNGI SALVAGI

Wild mushroom risotto

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## *Secondi Piatti*

Choice of:

### POLLO ROLLATINI

Breast of chicken filled with spinach, prosciutto and mozzarella in a light Dijon mustard sauce

### SALMONE ARROSTO

Horseradish crusted wild king salmon with asparagus and leek ravioli and baby arugula

### TAGLIATA DI MANZO CON CIME DI RAPA E RIDUZIONE AL BAROLO

Sliced prime aged boneless shell steak with broccoli rabe, roasted country potatoes and Barolo wine reduction

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## *Dolci*

### TORTA GIANDUJA

Flourless chocolate hazelnut cake with hazelnut gelato and orange sauce

# BRUNCH PARTY MENU

YOUR CHOICE OF ONE OF THE FOLLOWING DRINKS:  
PROSECO ~ BELLINI ~ MIMOSA

## *To Start*

### CESTINO ASSORTITO DI DOLCINI

Basket of mini-croissants and assorted homemade mini-muffins served with jam



## *Antipasti*

Choice of:

### MIXED BERRY SALAD

### MISTA VERDE

Mixed seasonal greens, cherry tomatoes, onion, parmesan shavings and balsamic vinaigrette

### ZUPPA DI FAGIOLI

White bean soup with basil oil



## *Secondi Piatti*

Choice of:

### TAHITIAN VANILLA FRENCH TOAST

With banana compote and seasonal fresh berries

### THREE-CHEESE FRITTATA

With fontina, mozzarella and parmigiano reggiano

### GRILLED CHICKEN AND ROASTED VEGETABLE OMLETTE

### CAVATELLI WITH MEAT SAUCE



## *Dolci*

Choice of:

### TORTA ALLA MOUSSE DI CIOCCOLATO

Chocolate mousse cake

### ASSORTIMENTO DI BISCOTTI

Homemade Italian biscotti