

Holiday Catering Menu

Each Platter serves 10 to 12 people. Please place orders 48 hours in advance
Last pick up: December 24th 4:00 pm

ANTIPASTO PLATTER \$85

Grilled and marinated vegetables, fiore di latte, fontina, roasted pears, candied nuts, olives

BACCALA CROQUETTES \$55

Whipped cod and potato, breaded and fried

SHRIMP & SCALLOP SKEWERS \$95

Marinated and roasted with garlic lemon & breadcrumbs

FRITTO MISTO \$65

Fried calamari and shrimp, lemon & herbs

GRAND FRITTO MISTO \$95

Fried Calamari, shrimp, scallops, cod, smelts, lemon & herbs

ARANCINI \$45

Saffron & pea, smoked mozzarella, tomato sugo

SMOKED SALMON PLATTER \$55

Sliced red onions, capers, lemon mascarpone crema

CROSTINI \$ 35 X 20 pieces

- Wild Mushroom, goat cheese, Garlic bread crumbs
- Ricotta di bufala, chives, Sicilian anchovies, olive oil
- Smoked salmon, lemon mascarpone, fried capers, red onion

SALADS

MISTA sherry vinaigrette, sliced radishes \$35

AMARO

Castlefranco radicchio, escarole, butter lettuce, roasted grapes, pears,
shaved parmigiano, cider honey vinaigrette \$52

BARBABIETOLE

baby heirloom beets, caprine cheese, pickled beets, orange segments,
beet chips, balsamic vinegar & olive oil \$110

KALE

rosemary croutons, roasted garlic & pecorino dressing,
marinated anchovies, quail egg \$58

PASTA

LASAGNA - Vegetarian \$90

- Bolognese \$110

PENNE - Pomodoro \$70

- Rose \$85

FISH & SEAFOOD

SALMONE

Grilled organic Irish salmon, lentils & Swiss chard \$220

ZUPPA DI PESCE \$265

Shrimp, scallop, squid mussels, clams, crab, fresh fish,
white wine tomato broth grilled ciabatta

BRANZINO \$245

Grilled Mediterranean seabass, tomato & taggiasca olive salsa

POLIPO \$216

Grilled octopus, romesco salsa, marcona almonds,
shaved fennel, friggiteli

GRILLED CALAMARI \$180

Baby spinach, caramelized onions, roasted cherry tomatoes,
lemon pommery vinaigrette

ACCOMPANIMENTS

RAPINI \$35

Sautéed with olive oil, garlic and chili

HEIRLOOM CARROTS \$35

Roasted with rosemary garlic & olive oil

POTATOES \$30

Baked with rosemary, garlic & olive oil