

COCKTAIL PARTIES

CROSTINI MISTI

	SM (6-8)	LG (14-16)
Tuscan Bean & Kale (V)	\$35	\$80
Salsa Di Noci (V)		
Ricotta, Roasted Squash & Tarragon Oil (V)		
Pate Toscana (Chicken Liver)	+\$5	+\$10
Alici E Mascarpone (Anchovies)	+\$5	+\$10

HERB FOCACCIA

\$12 / Half	\$20 / Whole
-------------	--------------

SALUMI

	SM (6-8)	LG (14-16)
Mortadella, Soppressata & Finocchiona	\$40	\$80
Prosciutto, Capocollo & Finocchiona	\$55	\$100

HOT BITES*

Fried Polenta with Salsa Verde	\$30 Dozen
Arancini with Spicy/Simple Tomato Sauce	\$30 Dozen
Ricotta Stuffed Shells with Tomato Sauce	\$36 Dozen
Meatballs	\$36 Dozen

**Minimum 6 pieces per item.*

FROM THE PANTRY

	SM (6-8)	LG (14-16)
Pickled Vegetables	\$15	\$25
Marinated Olives	\$15	\$25
Assorted Sott' Olio Vegetables	\$15	\$25

PINZIMONIO

	SM (6-8)	LG (14-16)
Assorted Raw Vegetables with Herb Oil & Dip	\$40	\$75

CHEESE

	SM (6-8)	LG (14-16)
A G E D Assorted Hard & Soft Cheeses served with Fruit, Crostini & Honey	\$50	\$95
F R E S H Mozzarella di Bufala with Roasted Beets & Lemon Thyme with Grilled Sourdough	\$45	\$85
Burrata with Roasted Squash, Honey & Olive Oil with Focaccia	\$50	\$95

