



444 PLANDOME RD
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HORS D'OUVRES

*Ordering a nice variety of 3 or more is perfect
for passing around to your guests for that small bite to enjoy.
These delicious hors d'ouvres are sold by the piece, please call for pricing.*

Mini Aracine

Rice croquettes with fontina cheese and peas

Crostinis Caprese

Fresh mozzarella tomato & basil pesto

Pollo Milanese

Parmigiano and parsley breaded chicken with baby arugula on skewer

Pollo Alla Griglia

Grilled chicken tenders on a skewer with balsamic reduction and spicy cherry tomato dipping sauces

Spiedini Di Carne

Steak skewers with balsamic reduction and spicy cherry tomato dipping sauces

Carpaccio Di Manzo

Seared spice crusted beef fillet on flatbread with white truffle oil

Bruschetta Ai Funghi

Toasted bread with shitakee mushrooms and parmigiano reggiano

Baby Lamb Chops

Baby lamb chops grilled with rosemary

Gamberi E Prosciutto

Crisp prosciutto wrapped shrimp

Endivia E Caprino

Endive tips filled with goat cheese and oven roasted walnuts

Mozzarella E Pomodorini

Mozzarella and cherry tomatoes on skewer

Focaccia Di Pomodoro

Tomato focaccia with fresh mozzarella basil and tomato

Tartara Di Tonno

Thinly sliced cucumber rolled and filled with sashimi grade tuna

Baccala

Crisp fried miniature salt cod cakes with garlic aeoli and black tpenade

Asparagi E Prosciutto

Asparagus tips wrapped with prosciutto di parma

Grissini Al Prosciutto

Breadsticks wrapped with prosciutto di parma

Eggplant Bruschetta

Eggplant fried in triangular shape topped with a fresh tomato bruschette

Prosciutto E Melone

Prosciutto Di Parma with cantaloupe balls

BRUSCHETTE

Passed or served on table. Min 25 pieces at \$1.25 ea.

Classica

Fresh tomato, garlic, fresh basil

Gamberi

Roasted jumbo shrimp, tomato, hot peppers

Mozzarella Basilico

Roasted red peppers, mozzarella and basil pesto

Pomodorini

Roasted cherry tomatoes and fresh mozzarella

Parma

Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil

Portobello

Roasted portobello and walnut with goat cheese

Firenze

Basil pesto, plum tomato & Prosciutto di Parma

Verona

Pan seared steak with tomato bruschetta

Caprino Con Noci

Goat cheese, roasted grapes and walnuts

ANTIPASTI

Enjoy these dishes as family style, pieces tend to be larger than in Hors'd'ouvres, but are great for a sit-down or cocktail style setting. Prices are full tray portions for 18-20 ppl.

Antipasto All'italiana 70

Selection of italian cold cuts and cheeses with olives,
Roasted peppers and fresh mozzarella

Mozzarella Caprese 50

Home-made mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette

Formaggi Misti 95

Italian cheeses with fresh fruit, dried figs
and balsamic reduction (choose from our cheese menu)

Antipasto Di Vegetali 70

Grilled and marinated zucchini, eggplant,
Bell peppers, artichokes, mushrooms, onions and olives

Asparagi 70

Roasted and marinated asparagus and tomatoes,
topped with farm raised goat cheese and balsamic vinaigrette

Funghi Ripieni 65

Roasted mushroom filled with bread crumbs, garlic, Parsley and mixed wild mushrooms

Polpettine Di Manzo 70

100 % ground beef meatballs in a fresh tomato sauce

Mini Arancine 70

Bite size rice balls filled with fontina cheese and peas lightly breaded and deep fried to perfection

Vongole/ Cozze Posillipo 90

Clams or mussels sautéed in a tomato white wine sauce

Calamari Fritti 60

Fried calamari served with fresh tomato sauce

Vongole \$9.50 doz

Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine