



RISTRAZIONE

[CATERING]

ASCIONE
— BISTRO —

RISTRUZIONE

[CATERING MENU]

[APPETIZERS]

Anti-Pasta Tray

Prosciutto, salami, mortadella,
parmigiano, olives

\$60/\$120

Large Meatball

Marinara sauce

\$4/each

Sausage & Peppers

\$60/\$120

[PASTA]

Pasta

Pennoni, spicy sausage,
basil-infused tomato sauce

\$60/\$120

Paccheri ala Amatriciana

Red onion, guanciale,
basil-infused tomato sauce,
pecorino cheese

\$50/\$100

Eggplant Parmigiano

Marinara sauce

\$40/\$80

Linguine

Seafood & shellfish, garlic,
fresh herbs

\$90/\$180

Pumpkin Gnoccheria

Light tomato cream sauce

\$50/\$100

Potato Gnoccheria

Assorted sauce choices

\$50/\$100

Pappardelle al Sugo di Cinghiale

Wild mushroom ragou

\$60/\$120

[SALAD]

Mixed Green

Cherry tomatoes, cucumber,
olives, italian dressing

\$40/\$70

Arugula & Radicchio Trevisano

Endive, black truffle vinaigrette

\$40/\$70

[CHICKEN]

Chicken Marsala

Sweet marsala wine demi-glaze,
mushrooms

\$60/\$120

Chicken Lemone

marinara sauce, butter,
lemon, mushrooms, white wine

\$60/120

Chicken Parmigiano

\$60/\$120

Chicken Vesuvio (on the bone)

potatoes, garlic, rosemary

\$60/\$120

Chicken Vesuvio (breast)

\$70/\$130

[DESSERT]

Tiramisu in Tazza

Ladyfingers dipped in espresso
liqueur, mascarpone cream

\$50/\$100

Chocolate Cake

Chocolate on chocolate
with more chocolate

\$70

Cannoli

\$3/each

Prices indicate Half Pan (Serves 8-10) & Full Pan (Serves 16-20)