

# RISTORAZIONE

## [ CATERING MENU ]

### [ APPETIZERS ]

#### Anti-Pasta Tray

Prosciutto, salami, mortadella, parmigiano, olives

\$60/\$120

#### Large Meatball

House-made, 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)