



Antipasti

Minimum 25 pieces

Passed or Stationary Appetizers: Priced Per Piece

- ROASTED SHRIMP LOLIPOPS Green Olives | Calabrese Peppers \$3.25
- GOAT CHEESE CROSTINI Port Wine Grapes | Toasted Almonds \$2.50
- SPICED BEEF TENDERLOIN Gorgonzola Crostini | Saffron Aioli \$3
- WILD MUSHROOMS Fontina | Puff Pastry \$2.75
- MINI TARTS Smoked Pancetta | Caramelized Onion | Whipped Ricotta \$2.75
- SEARED SCALLOPS Mustard | Crispy Pancetta \$3.25
- CRAB & GOLDEN BEET COCKTAIL \$3.25
- CHILLED FRUIT GAZPACHO SHOOTER \$2
- ROCK SHRIMP & SPICED TOMATO SHOOTER \$2.75
- PROSCIUTTO CROSTINI Balsamic Pear | Cracked Pepper Crostini \$3
- SEARED TUNA CROSTINI Snap Peas | Balsamic Caviar | Sea Salt Crostini \$3
- ROASTED BUTTERNUT SQUASH CROSTINI Walnut Mista | Burrata | Aged Balsamic Vinegar \$2.50
- GRILLED CALAMARI SALAD Sweet Peppers | Preserved Lemon \$2.50
- TRUFFLE SACCHIETTE Parmigiano Crema \$2.75
- CAPRESE Tomato | Basil | Mozzarella \$2.25
- SMOKED SALMON Cippolini Creme Fraiche \$3
- POLPETTONI House Made Meatballs | San Marzano Tomato | Veal | Beef | Pork \$2.75
- ARANCINI CLASSICO Sicilian "Rice Balls" | Braised Veal & Pancetta Ragu | House Made Mozzarella \$2.50