



PICCOLO ASSAGGI

PASSED

\$34.00 per guest Choose 4

STUFFED MUSHROOMS ~ In House Sausage, Risotto, Reggiano Parmigiano

"House Made" Cheese & Ciabatta ~ Pecorino, Parmigiano, Mozzarella, Fontina & Local Honey

ROASTED BUTTERNUT SQUASH CROSTINI ~ Walnut Mista, Burrata, Aged Balsamic

WOOD GRILLED BEEF TENDERLOIN CROSTINI ~ Eggplant Caponata, Truffle Aioli

ROSEMARY GRILLED SHRIMP CROSTINI ~ Roasted Tomato Sauce

SEARED DUCK BREAST CROSTINI ~ Orange Scented Truffle Goat Cheeses, Arugula Salad

SHAVED PORK LOIN CROSTINI ~ Wood Roasted Onion, Balsamic Fig Jam, Burrata

BRUSCHETTA ~ Choice~ Wood Roasted Asparagus, Tomato & Burrata or Eggplant Caponata

CAPESANTE WOOD GRILLED SCALLOPS ~ Wrapped in Pancetta, Balsamic, Fig Jam

GORGONZOLA STUFFED DATES ~ Wrapped in Pancetta

Stationary

POLPETTONI ~ House Made Meatballs of Certified Angus Sirloin, Veal and Pancetta with Caramelized Tomato and Barolo Sauce ~

FRESH FRUIT PLATTER ~ Seasonal Fruit

ANTIPASTO PLATTER ~ Salumi e Formaggi & Assaggi~ Grand Tasting of Artisan Cured Meats and Specialty Cheeses, Truffle Honey, Portobello Mushrooms, Tomatoes in Aged Balsamic Vinegar, Pan Seared Broccolini with Slivered Garlic, Roasted Peppers in Fresh Lemon & Extra Virgin Olive Oil, Roasted Balsamic Onions