

D'ARGENZIO WINERY PRIVATE GATHRING MENU

We have two options for bar service. **Option 1.)** Two-case wine minimum. The price per case of wine varies depending on which wines you choose. **OR, Option 2.)** If you don't want the two-case wine minimum, we have the Open Bar option, with a service charge of \$4/guest (including children). In this option, you may pick-up the total drink tab or you may have your guests pay for their own drinks. In either option - beer and soda are also available. No outside alcoholic beverages are allowed to be brought in.

WINE

If you decide on the 2-case wine minimum. The purchase of your 2 cases will secure your wine selection. Wine Selection to be chosen and paid for a minimum of 5 days prior to event date.

Wine by the Glass - \$9

2016 Chardonnay, Unoaked, Russian River Valley - \$35

2017 Sauvignon Blanc, Russian River Valley - \$32

2017 Sangiovese, De Natale Vineyard
Russian River Valley - \$42

2017 D'Alfonso Super Tuscan Blend - \$40

2017 Negroamaro, Foxhill Vineyard, Mendocino County - \$34

2017 Dolcetto, Foxhill Vineyard, Mendocino County - \$38

2007 Vin Santo Dessert Wine, Sonoma County
10 year aged in Barrel, 375 ml. - \$30

ANTHESIS WINES

2016 Chardonnay — \$55

2016 Picpoul Blanc, orange wine — \$55

2016 Falanghina, orange wine — \$55

2016 Pinot Noir — \$55

Reserve Wine List available upon request.

BEER

Beer by the Bottle – \$6

STELLA ARTOIS, LAGUNITAS IPA
SIERRA NEVADA, PALE ALE, CORONA

Pony Keg (about 40 pints) - \$220

Growlers (about 4 pints) - \$32

Made by local brewery - Old Possum Brewing Company

OTHER BEVERAGES

Sparkling Water (750 ml.) - \$6

San Pellegrino Soda – Blood Orange/ Lemon - \$3

Soda - 7UP, COKE & DIET COKE - \$3

If you would like something specific, let us know and we will check if our suppliers have it available.

CIBO RUSTICO PIZZERIA CATERING MENU

We ask for the finalized order a minimum of 5 days prior to the event date.

All food is served on a buffet spread.

Each pizza is individually crafted in a classic Italian style, cooked in a wood-fired pizza oven. The restaurant can make about three pizzas at a time and they would come out in rounds. It takes about 7 minutes per round. All pizza toppings are listed above. Some items may change with season. Customized food items available upon request, inquire for details.

Plates and Flatware, 20 sets/\$15 -- AUTOMATICALLY ADDED ACCORDING TO QTY OF GUESTS WHEN CIBO IS CATERING EVENT.

ANTIPASTI BOARD

each order serves 3 guests.

*Buffalo mozzarella, prosciutto, salami, pepperoni, grilled artichokes and caramelized onions, peppers, cherry tomatoes, olives, and dates.
Served with bread sticks. - \$18*

APPETIZERS

each order serves 2 guests.

*Prosciutto Wrapped Asparagus
& Bread Sticks 10*

*Roasted Zucchini Squash & Ricotta
with Bread Crumb 10*

*Roasted Fava Beans, Garlic,
fresh Cherry Tomatoes Sea Salt 10*

Mama Rosa's Meatballs 10

*Roasted Zucchini Flower filled with
Mozzarella and Battered 10*

Flatbread with Herbs and Roasted Onions 10

PIZZA

*gluten free dough 10" – additional \$4
each order serves 2 guests.*

*Margherita – Buffalo Mozzarella, Tomato Sauce, Fresh
Basil and Olive Oil 17*

*Pepperoni – Spicy Pepperoni, Tomato Sauce
& Dust of Parmesan 17*

*Limone – Arugula, Lemon Zest,
& Shaved Parmesan 19*

*Truffle Veggie – Truffle Oil, Red Peppers,
and Mushrooms 19*

*Sausage Mushroom – Italian Fennel Sausage,
Mushrooms, Tomato Sauce & Oregano 19*

*Pesto, Garlic, Sausage, & Mushroom Or
Pesto, Garlic, Prosciutto, & Mushroom 19*

Anchovies, Capers, Oregano, Tomato Sauce 19

*Roasted Onions, Mushrooms, Truffle Oil & Shaved
Parmesan 19*

*Zucchini Squash with Fresh Tomatoes, Ricotta,
Pesto & Olive Oil 19*

PASTA

each order serves 2 guests.

*Fontina & Asiago Cheese Ravioli
with Pesto Sauce 13*

*Porcini Mushroom Panzerotti Ravioli
with Black Pepper & Olive Oil 13*

*Rigatoni Pasta with choice of
Tomato Sauce or Pesto Sauce 13*

Bolognese Rigatoni 16

SALAD

each order serves 2 guests.

*Organic Arugula Salad with Roasted Prosciutto, Shaved
Parmesan,
Balsamic Vinaigrette & Olive Oil 9*

*Wood Roasted Organic Seasonal Vegetables – Carrots,
Cauliflower, Asparagus, Spring Onions, Broccoli & Olive
Oil 9*

*Classico Caesar Salad – Romaine Lettuce, Croutons,
Homemade Caesar Dressing & Parmesan 9
Add Anchovies 4*

*Caprese – Buffalo Mozzarella, Tomato,
Fresh Basil & Olive Oil 10*

MEATS 16

10 order minimum; each order serves 1 guest.

Spiedini Lioidice Lamb, Chard, & Tomatoes

*Braciole stuffed with Parsley, Herbs, & Cheese
in a Tomato Sauce*

*Chicken Piccata with Lemon Capers &
White Wine Sauce*

DESSERT 8

each order serves 1 guest.

Coppa Tre Cioccolati Mousse

Coppa Catalana - Custard Caramelized

Coppa Crema Pistachio - Gelato

Nonna Zeppoli