



Experience Artisan Italian

INSALATA

MISTA SALAD~ Baby Greens, Tear Drop Tomatoes, Shaved Fennel, Honey Chardonnay Vinaigrette
\$4 | person

TUSCAN KITCHEN CAESAR~ Hearts of Romaine, Ciabatta Croutons
\$5 | person

INSALATA CAPRESE~ Fresh Mozzarella, Vine Ripened Tomato, Basil, Hearts of Romaine, White Balsamic & Extra Virgin
\$6 | person

CONTORNI

Roasted Weight Price Per Pound

Sage Roasted Butternut Squash and Caramelized Walnut Mista | \$7.99

Roasted Garlic & Mascarpone Whipped Potatoes | \$6.99

Fire Roasted Carrots | \$6.99

Fire Roasted Sweet Potatoes | \$7.99

Fire Roasted Yukon Gold Potatoes | \$5.99

Broccoli Lemon Zest & Roasted Garlic | \$9.99

Orange & Honey Roasted Carrots, Parsnips & Turnips | \$7.99



Experience Artisan Italian

DOLCI

6-Inch Four Layer Cake | serves 6-10 ~ 8-Inch Four Layer Cake | serves 8-12
10-Inch Four Layer Cake | serves 12-18
Half Sheet Cake | serves 18-25 ~ Full Sheet Cake | serves 30-60

TRIPLE CHOCOLATE ZABAGLIONE

\$27 | \$37 | \$48 | \$65 | \$120

LEMON COCONUT CAKE

\$26 | \$36 | \$48 | \$65 | \$120

CARROT CAKE

\$27 | \$37 | \$48 | \$65 | \$120

MOCHA HAZELNUT CAKE

\$27 | \$37 | \$48 | \$65 | \$120

STRAWBERRY WHIPPED CREAM

\$29 | \$39 | \$50 | \$66 | \$120

TIRAMISU CAKE~ \$26 square | \$45 half sheet | \$90 full sheet

ASSORTED MINI PASTRIES~ \$2 | each

Cream puffs, Triple Chocolate Zabaglione, Tiramisu, Assorted Tarts

ASSORTED ITALIAN CANNOLI~ \$2.50 | piece

ASSORTED ITALIAN COOKIES~ \$12.99 | lb

ALMOND MACAROONS~ \$17.99 | lb

PANE

Served by the Loaf

Ciabatta	\$4.99
Pane Pugliese	\$4.99
Olive Bread	\$5.99
Cranberry Walnut	\$4.99
Seven Grain	\$4.99
Rustic Wheat	\$5.99
Focaccia	\$19.99 half sheet

Menu Selections and Prices Subject to Change



Catering Menu

603.912.5467
63 Main Street Salem, NH

781.229.0300
24 NE Executive Park Burlington, MA

ANTIPASTI

ASSAGGI~ Roasted Vegetables~ 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, Tuscan Market Ciabatta Baguette

\$35 serves 10 | \$70 serves 20 | \$105 serves 30

SALUMI E FORMAGGI~ Grand Tasting of Artisan Cured Meats & Specialty Cheeses, Tuscan Market Ciabatta Baguette

\$50 serves 10 | \$100 serves 20 | \$150 serves 30

ANTIPASTO PLATTER~ Salumi Formaggi & Assaggi

\$45 serves 10 | \$90 serves 20 | \$135 serves 30

ASSORTED ARTISAN PANINIS~ Prosciutto & Mozzarella, Pollo, Caprese, Italian Grinder & Bistecca

\$50 serves 10 as appetizer | \$90 serves 10 as entree

POLPETTONI~ House Made Meatballs of Sirloin, Veal and Pancetta with Caramelized Tomato

\$2.25 | per piece

ARANCINI CLASSICO~ Sicilian "Rice Balls" Risotto Dumpling, Braised Veal and Pancetta Ragu, House Made Mozzarella, San Marzano Tomato

\$2 | per piece

GRILLED SCALLOPS~ Wrapped in Pancetta

\$3 | per piece

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

\$1.25 | per piece

BRUSCHETTA~ Roasted Portobello & Fresh Tomato, Basil, Balsamic, Extra Virgin Oil

\$1.50 | per piece

PASTA FRESCA

Half Serves 8-10 Full Serves 15-20 Guests

FUSILLI ALLA BOLOGNESE~ House Made Noodles, Rich Sauce of Beef & Veal, Shaved Parmigiano Reggiano \$40 | \$80

RAVIOLI AI QUATTRO FORMAGGI~ Delicate Pasta Pillows Stuffed with Hand Dipped Ricotta, Burrata, Fontina and Parmigiano Cheeses, Light Brown Butter Pan Sauce or San Marzano Tomato Sauce \$40 | \$80

TORTELLI BRASATO~ Hand Rolled Pasta Stuffed with Slow Braised Short Rib and Parmigiano, Pan Roasted Cippolini Onion, Super Tuscan Demiglace \$45 | \$90

HANDMADE POTATO GNOCCHI~ San Marzano Tomato Sauce, Burrata Cheese, Shaved Reggiano \$35 | \$70

LOBSTER RAVIOLI~ Housemade Pasta with Fresh Maine Lobster Meat and Hand Dipped Ricotta, Lobster Brodo, Tear Drop Tomatoes and Caramelized Fennel \$65 | \$120

ROASTED MUSHROOM RAVIOLI~ Housemade Pasta Stuffed with Roasted Portobello & Cremini Mushrooms, Hand Dipped Ricotta, Porcini Mushroom and Braised Garlic Crema \$40 | \$80

HANDMADE ROASTED BUTTERNUT SQUASH CAPPELLACCI~ Thin Pasta "Hats" Stuffed with Roasted Squash, Sage Brown Butter Sauce, Parmigiano Reggiano \$45 | \$90

ORECCHIETTE~ Fresh Made Rustic Pasta, with House Made Sausage, Seared Broccolini, Slivered Garlic \$40 | \$80

CLASSICO LASAGNA~ Housemade Pasta, San Marzano Sauce, Bolognese & Quattro Formaggi Filling \$45 | \$75

SECONDI

All Meats are Butchered in House

CHICKEN PARMESAN~ Reggiano Breadcrumbs, San Marzano Pomodoro, House Made Mozzarella, Fresh Basil
\$45 | \$90

TUSCAN VEGETABLE CACCIATORE~ Roasted Vegetables & Chickpeas, San Marzano Tomato, Crushed Red Pepper, Fennel
\$37 | \$75

CHICKEN PICCATA~ Sautéed Tender Chicken, White Wine, Lemon Caper Sauce
\$45 | \$90

CHICKEN MARSALA~ Cutlets seared in extra Virgin Olive Oil, Button Mushrooms, Sweet Marsala Wine Sauce, Sage
\$45 | \$90

ROCK SHRIMP & FUSILLI PASTA~ Sweet Rock Shrimp, White Wine, Lemon, Parsley
\$65 | \$130

MARKET ROAST

Pre-Cooked Weight

BONELESS TURKEY BREAST~ Rosemary, Cider Balsamic Glazed, Spit Roasted, 3-4 lbs | \$11.99 per pound

PROSCIUTTO WRAPPED BONELESS PORK LOIN~ Rosemary Rubbed, Spit Roasted, 3-4 lbs | \$11.99 per pound

HAM~ Imported Leoncini, Herbed, Oven Roasted | \$14.99 per pound

SIRLOIN~ Garlic & Herb Marinated, Roasted | \$17 per pound

BEEF TENDERLOIN~ Center Cut, Grilled | \$39 per pound