**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
Broccolini Lemon Zest & Roasted Garlic | $9.99
Orange & Honey Roasted Carrots, Parsnips & Turnips | $7.99

**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 | $47 | $57 | $120

Lemon Coconut Cake
$26 | $36 | $46 | $56 | $120

Carrot Cake
$27 | $37 | $47 | $57 | $120

Mocha Hazelnut Cake
$27 | $37 | $47 | $57 | $120

Strawberry Whipped Cream
$29 | $39 | $49 | $59 | $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 – $2.99 | piece

Assorted Italian Cookies – $12.99 | lb

Almond Macaroons – $17.99 | lb

**PANE**

Served by the Loaf

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

Menu Selections and Prices Subject to Change

Experience Artisan Italian
ANTIPASTI


$15 serves 10 | $30 serves 20 | $60 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

$10 serves 10 as appetizer | $90 serves 10 as entrée

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 Ragù, House Made Mozzarella, San Marzano Tomato

$2.15 | per piece

GRILLED SCALLOPS – Wrapped in Pancetta

$3.15 | per piece

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

$4.25 | per piece

BRUSCHETTA – Roasted Portobella & 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 $10 | $16

RAVIOLE 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 $10 | $16

TORTELLI BRASATO – Hand Rolled Pasta Stuffed with Slow Braised Short Rib and Parmigiano, Pan Roasted Cippolini Onion, Super Tuscan Demiglace $15 | $20

HANDMADE POTATO GNOCCHI – San Marzano Tomato Sauce, Burrata Cheese, Shaved Reggiano $12 | $18

ROASTED MUSHROOM RAVIOLI – Housemade Pasta with Roasted Portobello & Cremini Mushrooms, Hand Dipped Ricotta, Porcini Mushroom and Braised Garlic Crema $16 | $20

HANDMADE ROASTED BUTTERNUT SQUASH CAPPELLACCI – Thin Pasta “Hats” Stuffed with Roasted Squash, Sage Brown Butter Sauce, Parmigiano Reggiano $15 | $20

ORECCHIETTE – Fresh Made Rustic Pasta, with House Made Sausage, Seared Broccolini, Slivered Garlic $10 | $16

CLASSICO LASAGNA – Housemade Pasta, San Marzano Sauce, Bolognese & Quattro Formaggi Filling $45 | $90

SECONDII

All Meats are Butchered in House

CHICKEN PARMESAN – Reggiano Breadcrumbs, San Marzano Pomodoro, House Made Mozzarellae, Fresh Basil $45 | $90

TUSCAN VEGETABLE CACCIATORE – Roasted Vegetables & Chickpea, San Marzano Tomato, Crushed Red Pepper, Fennel $17 | $25

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 | $110

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 | $14.99 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 | $19 per pound