

Assaggini Tray Passed Hors d' Oeuvres

Hot Tray Passed Hors d' Oeuvres

Pizzetta al Pomodoro

Thin crust Pizza with Tomato Sauce & Mozzarella Cheese \$2.75 Per Person

Focaccia di Recco

Baked Paper Thin Focaccia sheets filled with Imported Italian cheese, drizzled with Truffle oil
\$3.25 per person

Focaccia con Mortadella e Fontina

Baked Focaccia bread filled with Mortadella and Fontina Cheese \$3.25 Per Person

Panino con Manzo:

Herbs marinated Medallion of Filet Mignon on a soft savory roll with Gorgonzola Cheese
\$5.50 Per Person

Funghi Farciti:

Baked Mushrooms stuffed with Shallots Mustard and Fresh Crab Meat \$4.50 Per Person

Ricotta frita:

Lightly breaded and Fried Ricotta, Mascarpone, and Parmigiano Cheese \$3.50 Per Person

Small Antipasto Platter

Assorted Italian Cured Meats , Eggplant, Cheese & Olives \$3.25 Per Person

Cold Tray Passed Hors d' Oeuvres

Endivia con Salmone Affumicato:

Belgian Endive leaves filled with a Smoked Salmon and Mascarpone Cheese Mousse,
Sprinkled with Thinly Sliced Leeks \$3.25 per person

Asparagi con Prosciutto di Parma

Asparagus Tips grilled and wrapped with Parma Prosciutto, Drizzled with Aged Balsamic Vinegar
\$4.50 Per Person

Cestino con Pera e Gorgonzola:

Poached Pears, Candied Walnuts and Gorgonzola Cheese in a baked Puff Pastry
Drizzled with Aged Balsamic Vinegar \$3.75 Per Person

Spiedino di Mozzarella

Fresh Red and Yellow Cherry Tomatoes Skewered with Fresh Basil and Mozzarella
Seasoned with Oregano and Olive Oil \$3.25 Per Person

Crostino con Cinghiale e Tartufo

Thin slices of toasted Ciabatta Bread topped with
Thin slices of Wild Boar Drizzled with Truffle Cream Fresh \$4.25 Per Person

Antipasto Platter

Assorted Meats, Variety of Cheeses, Roasted Peppers, Olives, Eggplant &
Fresh Baked Italian Breads \$6.95 per Person