

# COCKTAIL MENU

## PASSED & BRUSCHETTE

- 3 PASSED & 2 BRUSCHETTE - \$7/PP (PER HOUR)
- 4 PASSED & 3 BRUSCHETTE - \$9/PP (PER HOUR - 25 PERSON MIN)
- 5 PASSED & 4 BRUSCHETTE - \$11/PP (PER HOUR - 25 PERSON MIN)

## PASSED

- FRIED RICE BALLS WITH TOMATO & MOZZARELLA
- MEATBALLS WITH MARINARA
- MEATBALLS WITH SPICY MARINARA
- SCALLOPS WITH CAPONATA
- ROASTED SHRIMP WITH LEMON VINAIGRETTE
- BEEF SKEWERS WITH BALSAMIC REDUCTION
- POLENTA & GORGONZOLA
- SALMON CAKES WITH BASIL AIOLI

## BRUSCHETTE

- TOMATO & BASIL
- CANNELLINI BEAN PUREE
- EGGPLANT CAPONATA
- PEAR, BRIE, & PROSCIUTTO
- WILD MUSHROOMS
- ARTICHOKES & BEANS
- TOMATO & OLIVE
- TOMATO & MOZZARELLA

## STATIONARY

CHOOSE ONE | \$5/PP PER HOUR

- FORMAGGI MISTI  
Assorted Cheeses
- AFFETTATI MISTI  
Assorted Italian Meats with Crostini
- CALAMARI  
Crispy Calamari
- CAPRESE  
Tomato and Mozzarella

## PIZZETTE

CHOOSE ONE | \$5/PP PER HOUR

- MARGHERITA (Tomato & Basil)
- QUATTRO FORMAGGI (4 Cheese)
- SALSICCIA E FUNGHI (Sausage & Mushrooms)
- CALABRESE (Spicy Sausage)
- ROSALINA (White Pizza with Gorgonzola, Pears and Brie)

## PICCOLI DOLCI E BISCOTTINI

3 SELECTIONS \$7/PP (PER HOUR)  
4 SELECTIONS \$9/PP (PER HOUR)

- CHOCOLATE CHEESECAKE
- TIRAMISU'
- ZEPPOLE
- CREME BRULEE
- MINI VANILLA BEAN CREME BRULEE
- PANNA COTTA
- CITRUS PANNA COTTA
- LEMON PARFAIT
- BISCOTTI
- ROSETTES