# SAMPLE A LA CARTE MENU ITEMS + PRICING

# Italianissimo PRIVATE EVENTS

### ANTIPASTI

Smoked Salmon Rosettes \$3-5 Ham and Cheese Puff Pastries \$2-5 Castelvetrano Olives \$2-4 Meat and Cheese Platter \$4-10 Dungeness Crab Crepes \$5-10 Carpaccio di Manzo \$8+ Balsamic Stained Mushrooms \$3-8 Crostini with Custom Spread \$2-5 Caprese Salad Skewers \$2-5

#### SALADS

Caesar \$3-6 Caprese \$3-6 Chopped \$4-7 Mixed Greens, Tomatoes, Vinaigrette \$3-6 Mixed Greens, Nuts, Poached Pear \$3-6

#### PASTAS

Gnocchi Panna Rosa \$5-10 Canneloni \$8+ Lasagna \$4-8 Penne Bolognese\* \$4-8 Sausage and Porcini Rigatoni\* \$4-8 Fusilli Putanesca\* \$4-8

## **MEATS, ENTREES, SIDES**

Housemade Sausages \$5-10 Housemade Meatballs \$5-10 Roast Park \$5-15 Chicken Dorato \$5-15 Chicken Marsala \$5-15 Chateaubriand \$10-20 Seasonal Fish MP Vegetarian: Eggplant Parmigiana \$4-8 Add Mixed Roasted Vegetables \$1-3 Add Side of Potatoes \$1-2

#### DESSERTS

Tiramisu Bites \$1-3 Tiramisu \$3-5 Chocolate Mousse \$4-6 Panna Cota with Custom Topping \$4-8 Cheesecake with Custom Topping/Flavoring \$40+/cake

# THE FINE PRINT

\* These dishes have a pre-selected pasta that is easiest to eat in a party setting and hold up well over time (in chaffers or to-go containers). Any dishes can have different pasta substituted. We make 8 pastas in house (fettucine, pappardelle, ravioli and more!), and also carry several dried pastas (for a more "al dente" style dish).

Additional specialty items are available upon request with custom pricing. Anything from our regular dining menu can be done off premise, some requiring certain resources (ie – cream sauce does not travel and would need to be made on premise, or mixed with half tomato sauce to maintain integrity during transportation).

We provide a pricing range for your personal planning, but every bid is custom. If you order 5 different appetizers, you won't need large quantities – hence the low end of the range. If you order one appetizer, you will want a larger portion, and your price will be on the high end of the range.

Vegetarian, vegan and gluten-free are ALWAYS accommodated. Please ask!

