

MENU ALL'IMPIEDI
PASSED BITES

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

SET MENU GUIDELINES

CHOOSE 6 SELECTIONS

\$45 PER PERSON FOR 1 HOUR

\$55 PER PERSON FOR 2 HOURS

\$65 PER PERSON FOR 3 HOURS

ADDITIONAL ITEMS: \$7 PER PERSON

MINIMUM 20 GUESTS

PRICE POINTS ARE PER PERSON AND
DO NOT INCLUDE BEVERAGES, GRATUITIES
AND TAX AS OUTLINED IN BOOKING FORM

ALLERGY ALERTS & DIETARY RESTRICTIONS

LET US ASSIST YOU! PLEASE ADVISE US OF ANY ALLERGIES
OR DIETARY RESTRICTIONS IN ADVANCE. PROVIDE US
WITH THE NAME OF THE GUEST(S) AND RESTRICTIONS
IN ORDER TO BEST SERVE YOU AND YOUR PARTY.WE ARE NOT A NUT-FREE OR GLUTEN-FREE
ENVIRONMENT THEREFORE CROSS CONTAMINATION
MAY OCCUR BEYOND OUR CONTROL.SPECIAL REQUESTS OR MENU CHANGES
MAY RESULT IN PRICE ADJUSTMENTS.

PIZZE

Margherita

tomato sauce, mozzarella, basil

VG

San Giorgio

tomato sauce, mozzarella, hot calabrese salame,
fresh mushrooms

Primavera

tomato sauce, mozzarella, zucchini, roasted cherry
tomatoes, artichokes, black olives, oregano, basil, evoo

VG

Don Corrado

white pizza with mozzarella, gorgonzola, potatoes,
homemade spicy sausage, fresh rosemary

Sofia

tomato sauce, mozzarella, sweet genoa salame

Bufalina

tomato sauce, mozzarella di bufala, basil

VG

CARNE

Arrosticini

seasoned lamb skewers

GF - DF

Datteri ripieni di Salsiccia

baked dates stuffed with n'duja sausage, served
on skewers with a dash of tomato sauce

GF - A

Bombolini con Porchetta

mini sandwiches with slow roasted porchetta,
caramelized onions

Polpette

meatballs (pork & beef) in tomato sauce

A

Bombolini Prosciutto di Parma

mini sandwiches with prosciutto, arugula,
pesto, grana padano

PASTA

Risotto

choose flavour:

asparagus

mushroom

squash

peas

VG - GF - A - V

Cavatelli alla Bolognese

cavatelli with a traditional bolognese
ragù (pork & beef), parmigiano

A

Gnocchi al Pomodoro

gnocchi with tomato sauce, fresh ricotta, basil, parmigiano

VG - A

Cavatelli con Cime di Rapa e Salsiccia

cavatelli with rapini and pork sausage

A

V_ VEGAN
VG_ VEGETARIANN_ CONTAIN NUTS
GF_ GLUTEN FREEDF_ DAIRY FREE
A_ ALCOHOL

VEGETARIANO

Crostino seasonal crostini	VG - V	Funghi assoluti baked oyster mushroom, parmigiano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar	VG
Bombolini ai Carciofi mini sandwiches with sheep's milk cheese and artichokes	VG	Spiedini vegetarian mini skewers of chef's seasonal selection	VG - V

VEGAN

Risotto choose flavour: asparagus mushroom squash peas	VG - GF - A - V	Farinata chickpea crepe, roasted mushrooms, spicy caramelized onions and arugula	VG - V
Funghi Assoluti baked oyster mushroom, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar	VG - V	Primavera tomato, button mushrooms, red peppers, artichokes, black olives	VG - V
		Marinara garlic, tomato, basil, herbs	VG - V
		Polenta bite baked polenta with caponata vegetables	VG - V

PESCE

Spiedini di Gamberi e Menta grilled shrimp skewers with mint	GF	Tartare di Salmone con panna acida crostini with salmon tartare and sour cream
Bombolini al Salmone affumicato mini sandwiches with mascarpone, shallots, capers, lettuce, smoked salmon		Fritto Misto fried calamari and vegetables
Acciughe bianche, Pomodoro e Origano crostini with anchovies, tomato, oregano		

MINI DOLCI

Tiramisù mascarpone mousse, espresso, savoiardi, cocoa		Budino al Caramello butterscotch pudding, vanilla caramel, rosemary salt	GF
Biscotti Assortiti selection of Sud Forno biscotti	N	Gelato Artigianale Limone house-made lemon sorbet	V

BOMBOLINI SALATI MISTI

assorted Bombolini Salati

Vegetarian: Caprese, Carciofi

Non-vegetarian: Salami, Prosciutto, Porchetta

Mixed: Salami, Prosciutto, Caprese

1hr \$15

2hr \$20

STAZIONE DOLCE

CHEF'S ASSORTMENT OF SUD FORNO MINI DOLCI OR SELECT 3

Torta di Cioccolato

Torta al Limone

Torta di Frutta

Bombolini alla Crema

N

Bombolini alla Nutella

Cantucci Biscotti

Budino

Tiramisù

Cannoli - \$3 extra

N

N

1hr \$25

2hr \$30

V_ VEGAN
VG_ VEGETARIAN

N_ CONTAIN NUTS
GF_ GLUTEN FREE

A_ ALCOHOL