

\$35 APERITIVO MENU

\$35 PER PERSON

(20 OR MORE GUESTS) - THIS MENU CAN ONLY
BE ADDED IF PROCEEDING WITH A SET MENU

PARTY NAME _____ DATE _____
GUEST # _____ ROOM _____

ASSAGGINI YOU WILL RECEIVE THE FOLLOWING ITEMS

- **Bruschette**
chef's selection
- **Olive Ascolane**
deep fried meat stuffed olives
- **Crostini di Salmone Affumicato**
cucumber, mascarpone cream, smoked salmon, house-made crostini
- **Spiedini** GF - V
vegetarian mini skewers with fresh mozzarella di bufala from Campania,
cherry tomatoes, grilled seasonal vegetables
- **Arrosticini** GF - DF
seasoned lamb skewers
- **Gamberi Fritti in Pastella** DF
deep fried shrimp with lemon & parsley

SET MENUS: \$65 PER PERSON

4 COURSES ALL SERVED FAMILY STYLE

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APRISTOMACO/INSALATE	CHOOSE 2 SERVED FAMILY STYLE
PIZZE	CHOOSE 2 SERVED FAMILY STYLE
PRIMI	CHOOSE 2 SERVED FAMILY STYLE
DOLCI	CHOOSE 1 SERVED FAMILY STYLE

APRISTOMACO/INSALATE CHOOSE 2 SERVED FAMILY STYLE

Insalata Verde mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil	V - GF	Caprese di Bufala fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil	VG - GF
Insalata Ricchia arugula, button mushrooms, Parmigiano Reggiano shavings, lemon	VG - GF	Funghi Assoluti baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar	VG
Farinata con le Barbabietole Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint	VG - GF	Frittura di Calamari deep fried lightly floured calamari, served with fresh lemon	
		Polpette al Sugo beef and pork meatballs, herbs, tomato sauce, Grana Padano	

PIZZE CHOOSE 2 SERVED FAMILY STYLE

Marinara tomato, garlic (no mozzarella), basil, herbs	V	San Giorgio tomato, mozzarella, hot calabrese salame, fresh mushrooms	
Peppino tomato, grilled eggplant, zucchini, red peppers, Parmigiano Reggiano, garlic	VG - CAN BE MADE V	Natalina tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives, garlic	
Margherita tomato, mozzarella, basil	VG	Affitisciuta tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage	
Veloce tomato, mozzarella, button mushrooms	VG	Mangiabun white pizza with mozzarella, rapini, spicy sausage, garlic	
Da Dó a Dà tomato, mozzarella, goat cheese, eggplant, roasted red peppers	VG	C't Mang white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey	
Primavera tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives	VG		
Don Corrado white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary			
Sofia tomato, mozzarella, sweet genoa salame			
Capricciosa tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham			

PRIMI CHOOSE 2 SERVED FAMILY STYLE

Penne ca' Pummarola n'Goppa tomato sauce, basil	VG - V	Garganelli Geppetto house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil	
Rigatoni Arcobaleno fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil	VG - CAN BE MADE V	Rigatoni alla Iosa house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil	
Garganelli al Limone spinach, Parmigiano Reggiano shavings, capers, onion, lemon	VG	Rigatoni alla Bolognese traditional bolognese ragù (pork & beef), Grana Padano	
Ravioli alla Lilli stuffed with spinach, ricotta, butter, sage, Grana Padano	VG	Cavatelli al Sugo d'Agnello braised lamb, dandelion greens, pecorino	
Cannelloni di Ricotta e Bietole house-made cannelloni filled ricotta and greens - kale, dandelion, béchamel, Fontina, toasted walnuts	VG - N	Ravioli al Brasato (SEASONAL FALL/WINTER) ravioli filled with braised beef, butter, sage, Grana Padano	

DOLCI CHOOSE 1 SERVED FAMILY STYLE

Bombolini fried mini sweet buns filled with crema or Nutella		Budino di Caramello mini butterscotch pudding, vanilla caramel, wafer, rosemary salt	GF
Crema (vanilla)			
Nutella		Gelato Artigianale di Terroni house made gelato (select one)	GF
Mixed		Crema (vanilla)	
Torta Calda al Cioccolato (\$3 SURCHARGE) warm flourless chocolate cake with white chocolate ganache	GF	Cioccolato (chocolate)	
Tiramisù mini espresso soaked savoiardi, mascarpone		Sorbetto di limone (lemon sorbet)	V
		Macedonia di Frutta (\$3 SURCHARGE) seasonal fruit platter	GF - V

SET MENUS: \$85 PER PERSON

4 COURSES

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APRISTOMACO/INSALATE/PIZZE CHOOSE 2 SERVED FAMILY STYLE
PRIMI CHOOSE 2 SERVED FAMILY STYLE
SECONDI GUESTS WILL SELECT 1 FROM THE INDIVIDUALLY PLATED OPTIONS
DOLCI CHOOSE 1 SERVED FAMILY STYLE

APRISTOMACO/INSALATE/PIZZE CHOOSE 2 SERVED FAMILY STYLE

Insalata Verde mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil	V - GF
Insalata Ricchia arugula, button mushrooms, Parmigiano Reggiano shavings, lemon	VG - GF
Farinata con le Barbabietole Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint	VG - GF
Caprese di Bufala fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil	VG - GF
Funghi Assoluti baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar	VG
Frittura di Calamari deep fried lightly floured calamari, served with fresh lemon	
Polpette al Sugo beef and pork meatballs, herbs, tomato sauce, Grana Padano	
Pizza Marinara tomato, garlic (no mozzarella), basil, herbs	V
Pizza Peppino tomato, grilled eggplant, zucchini, red peppers, Parmigiano Reggiano, garlic	VG - CAN BE MADE V
Pizza Margherita tomato, mozzarella, basil	VG
Pizza Veloce tomato, mozzarella, button mushrooms	VG
Pizza Da Dó a Dà tomato, mozzarella, goat cheese, eggplant, roasted red peppers	VG
Pizza Primavera tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives	VG

Pizza Don Corrado white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary
Pizza Sofia tomato, mozzarella, sweet genoa salame
Pizza Capricciosa tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham
Pizza San Giorgio tomato, mozzarella, hot calabrese salame, fresh mushrooms
Pizza Natalina tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives, garlic
Pizza Affitisciuta tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage
Pizza Mangiabun white pizza with mozzarella, rapini, spicy sausage, garlic
Pizza C't Mang white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey

PRIMI CHOOSE 2 SERVED FAMILY STYLE

Penne ca' Pummarola n'Goppa tomato sauce, basil	VG - V	Garganelli Geppetto house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil	
Rigatoni Arcobaleno fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil	VG - CAN BE MADE V	Rigatoni alla Iosa house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil	
Garganelli al Limone spinach, Parmigiano Reggiano shavings, capers, onion, lemon	VG	Rigatoni alla Bolognese traditional bolognese ragù (pork & beef), Grana Padano	
Ravioli alla Lilli stuffed with spinach, ricotta, butter, sage, Grana Padano	VG	Cavatelli al Sugo d'Agnello braised lamb, dandelion greens, pecorino	
Cannelloni di Ricotta e Bietole house-made cannelloni filled ricotta and greens - kale, dandelion, béchamel, Fontina, toasted walnuts	VG - N	Ravioli al Brasato (SEASONAL FALL/WINTER) ravioli filled with braised beef, butter, sage, Grana Padano	

SECONDI GUESTS WILL SELECT 1 FROM THE FOLLOWING INDIVIDUALLY PLATED OPTIONS ON EVENT DATE

Branzino alla Griglia grilled seabass fillet served with a seasonal side	GF	Parmigiana di Melanzane eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil	VG
Controfiletto di Manzo alla Griglia 8oz New York strip served grilled with roasted potatoes, sautéed rapini	GF		

DOLCI CHOOSE 1 SERVED FAMILY STYLE

Bombolini fried mini sweet buns filled with crema or Nutella		Tiramisù mini espresso soaked savoiardi, mascarpone	
Crema (vanilla)		Budino di Caramello mini butterscotch pudding, vanilla caramel, wafer, rosemary salt	GF
Nutella		Gelato Artigianale di Terroni house made gelato (select one)	GF
Mixed		Crema (vanilla)	
Torta Calda al Cioccolato (\$3 SURCHARGE) warm flourless chocolate cake with white chocolate ganache	GF	Cioccolato (chocolate)	
Macedonia di Frutta (\$3 SURCHARGE) seasonal fruit platter	GF - V	Sorbetto di limone (lemon sorbet)	V

TERRONI

SET MENUS: \$130 PER PERSON

AUG 2026

5 COURSES

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

- APERITIVO
- APRISTOMACO/INSALATE
- PRIMI
- SECONDI
- DOLCI
- CHOOSE 1 SERVED FAMILY STYLE
- CHOOSE 2 SERVED FAMILY STYLE
- CHOOSE 2 SERVED FAMILY STYLE
- PRE-SELECT TWO OPTIONS - 1 MEAT 1 FISH
- CHOOSE 1 SERVED FAMILY STYLE

APERITIVO SERVED FAMILY STYLE: SERVED WITH A 3OZ CLASS OF PROSECCO UPON ARRIVAL (OR UPGRADE TO A 3OZ CLASS FRANCIACORTA ADD \$5 PP)

- Olive Ascolane

deep fried meat stuffed olives

● Crocchette di Patate

Potato Croquettes (contains pork)
- Patatine Fritte di Ceci

crispy chickpea fries, chili flakes, grana padano

● Cacciatorino con Grana e Taralli

traditional cured pork salami, with Grana Padano and traditional taralli, a traditional Italian snack pairing

APRISTOMACO/INSALATE/PIZZE CHOOSE 2 SERVED FAMILY STYLE

Insalata Verde mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil V - GF	Pizza Margherita tomato, mozzarella, basil VG
Insalata Ricchia arugula, button mushrooms, Parmigiano Reggiano shavings, lemon VG - GF	Pizza Veloce tomato, mozzarella, button mushrooms VG
Farinata con le Barbabietole Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint VG - GF	Pizza Da Dó a Dà tomato, mozzarella, goat cheese, eggplant, roasted red peppers VG
Caprese di Bufala fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil VG - GF	Pizza Primavera tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives VG
Funghi Assoluti baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar VG	Pizza Don Corrado white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary
Burrata e Prosciutto fresh burrata from Puglia, prosciutto di Parma, Sud Forno crostini	Pizza Sofia tomato, mozzarella, sweet genoa salame
Tagliere Mezzo e Mezzo a selection of Italian & local cured meats and cheeses	Pizza Capricciosa tomato, mozzarella, button mushrooms, artichokes, olives, Italian ham
Frittura di Calamari deep fried lightly floured calamari, served with fresh lemon	Pizza San Giorgio tomato, mozzarella, hot calabrese salame, fresh mushrooms
Polpette al Sugo beef and pork meatballs, herbs, tomato sauce, Grana Padano	Pizza Natalina tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives, garlic
Gnocco Fritto fried pizza dough, prosciutto di Parma	Pizza Affitisciuta tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage
Pizza Marinara tomato, garlic (no mozzarella), basil, herbs V	Pizza Mangiabun white pizza with mozzarella, rapini, spicy sausage, garlic
Pizza Peppino tomato, grilled eggplant, zucchini, red peppers, Parmigiano Reggiano, garlic VG - CAN BE MADE V	Pizza C't Mang white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey

PRIMI CHOOSE 2 SERVED FAMILY STYLE

Penne ca' Pummarola n'Goppa tomato sauce, basil	VG - V	Garganelli Geppetto house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
Rigatoni Arcobaleno fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil	VG - CAN BE MADE V	Rigatoni alla Iosa house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil
Garganelli al Limone spinach, Parmigiano Reggiano shavings, capers, onion, lemon	VG	Rigatoni alla Bolognese traditional bolognese ragù (pork & beef), Grana Padano
Ravioli alla Lilli stuffed with spinach, ricotta, butter, sage, Grana Padano	VG	Cavatelli al Sugo d'Agnello braised lamb, dandelion greens, pecorino
Cannelloni di Ricotta e Bietole house-made cannelloni filled ricotta and greens - kale, dandelion, béchamel, Fontina, toasted walnuts	VG - N	Ravioli al Brasato (SEASONAL FALL/WINTER) ravioli filled with braised beef, butter, sage, Grana Padano

SECONDI PRE-SELECT TWO OPTIONS FROM THE FOLLOWING ITEMS: HOST TO SELECT 1 MEAT AND 1 FISH OPTION (EGGPLANT VEGETARIAN OPTION INCLUDED)
HOST TO PROVIDE GUEST SECONDI SELECTIONS A MINIMUM OF 8 WEEKS IN ADVANCE

Controfiletto di Manzo alla Griglia 8oz New York strip served grilled, with roasted potatoes and sautéed rapini	GF	Branzino alla Griglia grilled seabass fillet served with a seasonal side	GF
Stinco d'Agnello Brasato lamb shank slow-cooked in tomato sauce with leccine olives, mint, mashed potatoes, sauteed spinach	GF	Filetto di Salmone alla Griglia grilled salmon fillet served with roasted baby carrots, salsa verde	GF
Costolette di Carne Brasate braised beef short ribs in red wine, butternut squash puree, sauteed mushrooms	GF	Merluzzo alla Mammolese (SEASONAL FALL/WINTER) baked cod on puttanesca sauce (anchovy, tomatoes, capers, potatoes, black olives, chili flakes, garlic)	GF
Parmigiana di Melanzane eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil	VG		

DOLCI CHOOSE 1 SERVED FAMILY STYLE

Bombolini fried mini sweet buns filled with crema or Nutella		Tiramisù mini espresso soaked savoiardi, mascarpone	
Crema (vanilla)		Budino di Caramello mini butterscotch pudding, vanilla caramel, wafer, rosemary salt	GF
Nutella		Gelato Artigianale di Terroni house made gelato (select one)	GF
Mixed		Crema (vanilla)	
Torta Calda al Cioccolato (\$3 SURCHARGE) warm flourless chocolate cake with white chocolate ganache	GF	Cioccolato (chocolate)	
Macedonia di Frutta (\$3 SURCHARGE) seasonal fruit platter	GF - V	Sorbetto di limone (lemon sorbet)	V

TERRONI

SET MENUS: \$180 PER PERSON

AUG 2026

6 COURSES + 1 HOUR PASSED ASSAGINI

\$190 TO INCLUDE A 30Z GLASS OF FRANCIACORTA
(ADDITIONAL \$10 PER PERSON)

PLEASE ADVISE OF ANY ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED.

ASSAGINI	INCLUDED - ALL SERVED PASSED
APERITIVO	INCLUDED - 2 SERVED FAMILY STYLE
APRISTOMACO	CHOOSE 2 SERVED FAMILY STYLE (OR) 1 INDIVIDUALLY PLATED
PRIMI	CHOOSE 1 INDIVIDUALLY PLATED - 1/2 PORTION
SECONDI	PRE-SELECT 3 OPTIONS FROM THE CATEGORIES PROVIDED 1 PRE-SELECTED PLATED MAIN WILL BE SERVED TO GUESTS INDIVIDUALLY
DOLCI	CHOOSE 3 - DOLCI STATION (OR) SERVED FAMILY STYLE

ASSAGINI INCLUDED - ALL SERVED PASSED

● Bruschette	VG - V	● Salmone Affumicato	GF
chef's selection of assorted bruschette		cucumber, mascarpone cream, smoked salmon	
● Spiedini	VG - GF - V	● Arrostitini	GF - DF
vegetarian mini skewers of buffalo mozzarella, cherry tomatoes & grilled seasonal vegetables		seasoned lamb skewers	

APERITIVO INCLUDED - 2 SERVED FAMILY STYLE

● Burrata con Pomodorini	VG	● Tagliere Mezzo e Mezzo	
fresh burrata from Puglia, cherry tomatoes, basil, sourdough crostini, extra virgin extra virgin olive oil		a selection of Italian & local cured meats and cheeses	

APRISTOMACO CHOOSE 2 FAMILY STYLE (OR)
1 INDIVIDUALLY PLATED (*PLATED OPTION)

Funghi Assoluti	VG	Calamari alla Griglia	GF
baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar		grilled calamari, mixed greens, fresh tomatoes, onion, capers	
Insalata Ricchia	VG - GF	Pesce Crudo	GF
arugula, button mushrooms, Parmigiano Reggiano shavings, lemon		chef's selection - market fish	
Farinata con le Barbabietole	VG - GF	Polipo e Patate, Pomodorini	GF
Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint		octopus, black olives, potatoes, parsley, cherry tomatoes	
Caprese di Bufala	VG - GF	Frittura di Calamari	
fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil		deep fried lightly floured calamari, served with fresh lemon	
Beef Tartar	CAN BE MADE GF	Polpette al Sugo	
beef, capers, red onions, smoked paprika, egg, crostini, extra virgin olive oil		beef and pork meatballs, herbs, tomato sauce, Grana Padano	

PRIMI CHOOSE 1 INDIVIDUALLY PLATED - 1/2 PORTION

Rigatoni Arcobaleno	VG - CAN BE MADE V
fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil	
Garganelli al Limone	VG
spinach, Parmigiano Reggiano shavings, capers, onion, lemon	
Ravioli alla Lilli	VG
stuffed with spinach, ricotta, butter, sage, Grana Padano	
Cannelloni di Ricotta e Bietole	VG - N
house-made cannelloni filled ricotta and greens - kale, dandelion, béchamel, Fontina, toasted walnuts	
Tagliolini Butter and Truffle	VG
aromatic butter, parmigiano, black truffle	
Ravioli di Burrata	VG
stuffed with burrata, ricotta, bufala mozzarella	

Garganelli Geppetto
house-made spicy Italian sausage, dandelion greens, fontina, Grana Padano, extra virgin olive oil
Tonnarelli alla Norcina
house-made spicy Italian sausage, Pecorino Romano, garlic, Italian black truffle shavings
Rigatoni alla Bolognese
traditional bolognese ragù (pork & beef), Grana Padano
Cavatelli al Sugo d'Agnello
braised lamb, dandelion greens, pecorino
Ravioli al Brasato (SEASONAL FALL/WINTER)
ravioli filled with braised beef, butter, sage, Grana Padano

SECONDI PRE-SELECT 3 OPTIONS FROM THE CATEGORIES BELOW - FINAL QUANTITY REQUIRED (I.E. X10, VEG X20 FISH, X50 MEAT) (1 PRE-SELECTED PLATED MAIN WILL BE SERVED TO GUESTS INDIVIDUALLY)

PESCE: CHOOSE 1 OPTION

Branzino alla Griglia	GF	Filetto di Salmone alla Griglia	GF
grilled seabass fillet served with a seasonal side		grilled salmon fillet served with roasted baby carrots, salsa verde	
Halibut al Forno	GF	Merluzzo alla Mammolesse (SEASONAL FALL/WINTER)	GF
oven roasted halibut, lemon caper butter, sautéed spinach, lentils and n'duja (contains pork)		baked cod on puttanesca sauce (anchovy, tomatoes, capers, potatoes, black olives, chili flakes, garlic)	

CARNE: CHOOSE 1 OPTION

Costolette di Carne Brasate	GF	Filetto di Manzo	GF
braised beef short ribs in red wine, butternut squash puree, sautéed mushrooms		8oz beef tenderloin, fingerling potatoes, oyster mushrooms, red wine sauce	
Costolette d'Agnello	GF	Controfiletto di Manzo alla Griglia	GF
lamb chops, cannellini beans, roasted zucchini		8oz New York strip served grilled, with roasted potatoes and sautéed rapini	

VEGETARIAN/VEGAN: CHOOSE 1 OPTION

Parmigiana di Melanzane	VG	Funghi e Polenta	VG - GF
eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil		wild mushrooms and parsnips, soft polenta, truffle, taleggio sauce	
Polpette di Ricotta e Spinaci	VG	Cavolfiore Arrostito	V - CAN BE MADE GF
vegetarian meatballs - ricotta, spinach, tomato sauce		roasted cauliflower steaks with crispy chickpeas, croutons, salsa verde	
Spaghetti di zucca (SEASONAL FALL/WINTER)	V - GF		
roasted spaghetti squash, puttanesca sauce			

DOLCI CHOOSE 3 - DOLCI STATION OR SERVED FAMILY STYLE

Bombolini		Mini Tarts	
Crema (vanilla)		Assorted Cantucci Biscotti	
Nutella		Gelato Artigianale di Terroni	
Mixed		Crema (vanilla)	
Macedonia di Frutta (\$3 SURCHARGE)	GF - V	Cioccolato (chocolate)	
seasonal fruit platter		Sorbetto di limone (lemon sorbet)	V
Torta Calda al Cioccolato (\$3 SURCHARGE)	GF	Tiramisù	
Budino di Caramello	GF		
Panna Cotta	GF		

LATE NIGHT MENU

\$25 PER PERSON

(+) ADDITIONAL \$200 FOR KEEPING THE KITCHEN
OPEN/STAFFED PAST 11:00PM UNTIL MIDNIGHT.

PLEASE ADVISE OF ANY ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED.

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

PIZZE A LA CARTE SERVED CUT INTO 8 SLICES

SELECT PIZZAS CHOICES AND ADVISE QUANTITY FOR EACH. PRICE PER PIZZA.

Marinara (VC - V) tomato sauce, basil, herbs, garlic (no mozzarella) quantity: _____	18⁹⁰	Capricciosa tomato sauce, mozzarella, button mushrooms, artichokes, olives, Italian ham quantity: _____	24⁹⁰
Margherita (VC) tomato sauce, mozzarella, basil quantity: _____	19⁹⁰	Focu Meu tomato sauce, mozzarella, fried eggplant, spicy 'nduja sausage, shaved parmigiano quantity: _____	23⁹⁰
Bufalina (VC) tomato sauce, fresh mozzarella di bufala from Campania, basil quantity: _____	24⁹⁰	Affitisciuta tomato sauce, mozzarella, smoked scarmoza, house-made spicy Italian sausage quantity: _____	23⁹⁰
Primavera (VC) tomato sauce, mozzarella, button mushrooms, red peppers, artichokes, black olives quantity: _____	22⁹⁰	Santo Spirito tomato sauce, fior di latte, anchovies, cherry tomatoes, capers quantity: _____	23⁹⁰
Li Pecuri (VC) tomato sauce, mozzarella, goat cheese, sundried tomatoes, arugula, parmigiano quantity: _____	22⁹⁰	Don Corrado white pizza with mozzarella, gorgonzola, potatoes, house-made spicy Italian sausage, fresh rosemary quantity: _____	24⁹⁰
Sofia tomato sauce, mozzarella, sweet Genoa salame quantity: _____	20⁹⁰	Santo Stefano tomato sauce, fresh mozzarella di bufala from Campania, fresh arugula, prosciutto di Parma quantity: _____	27⁹⁰
San Giorgio tomato sauce, mozzarella, hot Calabrese salame, button mushrooms quantity: _____	23⁹⁰	Mangiabun white pizza with mozzarella, rapini, house-made spicy Italian sausage, garlic quantity: _____	23⁹⁰
Natalina tomato sauce, mozzarella, roasted red peppers, hot Calabrese salame, black olives, garlic quantity: _____	23⁹⁰	C't Mang white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey quantity: _____	23⁹⁰
Puzza (VC) white pizza with mozzarella, Italian mascarpone, gorgonzola, button mushrooms quantity: _____	24⁹⁰	Scattagengive tomato sauce, mozzarella, hot cacciatore salame, spicy auricchio provolone quantity: _____	23⁹⁰
Smendozzata tomato sauce, mozzarella, house-made spicy Italian sausage, gorgonzola, red onions quantity: _____	24⁹⁰		

ADD ONS PRE-SELECT QUANTITY OF EACH

Mini Burger Sliders beef patty, tomato, lettuce, cheddar cheese quantity: _____	7⁰⁰/each
Patatine fritte fries with parmigiano quantity: _____	6⁵⁰/each
Polenta Fries or Chickpea Fries cornmeal flour or chickpea flour quantity: _____	5⁰⁰/each
Verdure Fritte fried mixed seasonal vegetables (lightly flavoured) quantity: _____	5⁰⁰/each

Shishito Peppers quantity: _____	5⁰⁰/each
Bombolini Salati Misti assortment of savoury Bombolini Vegetarian (Caprese, Carciofi) Non-vegetarian (Salami, Prosciutto, Porchetta) Mixed (Salami, Prosciutto, Caprese)	4⁰⁰/each
Mini panino con Porchetta/whole Porchetta mini porchetta sliders (upon request)	

TERRONI

MENU ALL'IMPIEDI
PASSED BITES

AUG 2026

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

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.

APERITIVO ADDITIONAL - 45 MIN, \$15 PER PERSON

Tagliere Mezzo e Mezzo
a selection of Italian & local cured meats and cheeses

PIZZE

Margherita	VG	Sofia
tomato, mozzarella, basil		tomato, mozzarella, sweet genoa salame
Primavera	VG	Don Corrado
tomato, mozzarella, button mushrooms, red peppers,artichokes, black olives		white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary
San Giorgio		
tomato, mozzarella, hot calabrese salame, fresh mushrooms		

CARNE

Arrosticini	GF - DF	Bombolini Prosciutto di Parma
seasoned lamb skewers		mini sandwiches with prosciutto, arugula, pesto, grana padano
Polpette al Sugo		Arancine Siciliane
beef and pork meatballs, herbs, tomato sauce, Grana Padano		deep fried traditional sicilian arancini with veal ragu, peas
Bombolini con Porchetta		Meat
mini sandwiches with slow roasted porchetta, caramelized onions		Vegetarian

PASTA

Risotto	GF - VG - A - V	Gnocchi al Pomodoro	VG - A
choose flavour:		gnocchi with tomato sauce, fresh ricotta, basil, Grana Padano	
Asparagus	Squash	Cavatelli alla Bolognese	A
Mushoroom	Peas	house-made cavatelli traditional bolognese ragù (pork & beef), Grana Padano	
Rigatoni Arcobaleno	VG - CAN BE MADE V	Cavatelli con Cime di Rapa e Salsiccia	A
fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil		cavatelli with rapini and pork sausage	

VEGETARIANO

Crostino seasonal crostini	VG - V	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 Squash Mushoroom Peas	GF - VG - A - V	Marinara garlic, tomato, basil, herbs	VG - V
Funghi Assoluti baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar	VG - CAN BE MADE V	Farinata chickpea crepe, roasted mushrooms, spicy caramelized onions and arugula	VG - V
Polenta Bite baked polenta with caponata vegetables	VG - V	Primavera tomato, button mushrooms, red peppers, artichokes, black olives	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	

MINI DOLCI

Bombolini fried mini sweet buns filled with crema or Nutella Crema (vanilla) Nutella Mixed	N	Spiedini di Frutta fresh fruit skewers	V - GF - DF
Tiramisù mascarpone mousse, espresso, savoiardi, cocoa		Gelato Artigianale Limone house-made lemon sorbet	V
		Budino al Caramello butterscotch pudding, vanilla caramel, rosemary salt	GF
		Biscotti Assortiti selection of Sud Forno biscotti	N

ADDITIONAL

Bombolini Salati Misti assorted Bombolini Salati Vegetarian: caprese, carciofi Non-vegetarian: salame, prosciutto, porchetta Mixed: salame, prosciutto, caprese 1HR \$15 2HR \$20	Stazione Dolce chef's assortment of sud forno mini dolci or select 3 Tiramisù Torta di Frutta Budino Bombolini alla Crema Torta di Cioccolato Torta al Limone Bombolini alla Nutella Cantucci Biscotti Cannoli (\$3 extra) 1HR \$25 2HR \$30	GF	N N N N
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MENU STAZIONI STATIONS

MENU FOR STAND UP EVENTS 50+

SELECT FROM EACH CATEGORY AND DURATION.
ALL PRICES LISTED ARE PER PERSON.

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

ALLERGY ALERTS & DIETARY RESTRICTIONS. LET US ASSIST YOU!

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ANTIPASTO MISTO

Selection of italian regional salumi (cured meats) & cheeses accompanied by seasonal fruits, homemade jams, honey, nuts and Sud Forno bread

SMALL (SERVES 15-20) \$240

MEDIUM (SERVES 20-30) \$330

LARGE (SERVES 45-50) \$550

PASTA SELECT 3

Al Pomodoro (CAN BE MADE GF ON REQUEST)
tomato sauce, basil

V

Alla Norma

tomato, eggplant, ricotta salata, basil

VG

Alla Bolognese (CAN BE MADE GF ON REQUEST)
traditional bolognese ragù (pork & beef), Grana Padano

A

Arcobaleno (CAN BE MADE V OR GF ON REQUEST)

fresh mozzarella di bufala from Campania, zucchini, light cherry tomato sauce, onion, basil

VG

2HR \$25

3HR \$30

INSALATE / VEGETARIANO SELECT 3

Insalata di Cavolo Nero
kale, pecorino, nuts, lemon juice

VG - GF - N

Insalata Quinoa

quinoa, roasted carrots, roasted leeks, candy beets

V - GF

Funghetto
mushrooms, kale, Parmigiano Reggiano, pecans, barley, freekeh

VG - N

Insalata di Finocchio

fennel, butter lettuce, herb dressing

V - GF

Caprese di Bufala
fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil

VG - GF

Insalata Verde

mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil

V - GF

2HR \$27

3HR \$33

PINZIMONIO

Selection of fresh vegetables and olive oil dipping

SMALL (SERVES 15-20) \$120

MEDIUM (SERVES 20-30) \$180

LARGE (SERVES 40-50) \$290

CARNE ALL ITEMS INCLUDED - ACCOMPANIED BY SEASONAL SIDES

Salsiccia della Casa house-made pork sausage	GF	Porchetta slow cook pork roast	GF
Spiedini di Agnello lamb skewers	GF	Arrosto di Manzo slow cook roast beef and herbs	GF
2HR \$45		3HR \$55	

PESCE ALL ITEMS INCLUDED - ACCOMPANIED BY SEASONAL SIDES

Salmone Arrosto whole roasted salmon	GF	Gamberetti alla griglia grilled shrimp	GF
Filetto di Trota al forno roasted trout fillet	GF	Dentice or Branzino al forno baked red snapper or seabass	GF
2HR \$40		3HR \$50	

PESCE CRUDO

Ostriche (\$4 PER PIECE)	GF
oysters with accompaniments: mignonette, lemon wedges, hot sauce garnish (chef recommends 5 per person) quantity: _____	

STAZIONE PIZZA ALL ITEMS INCLUDED

Marinara tomato, garlic (no mozzarella), basil, herbs	V	Affittisciuta tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage	
Margherita tomato, mozzarella, basil	VG	Primavera tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives	
Pizza Peppino (NO CHEESE) tomato, grilled eggplant, zucchini, red peppers, garlic	V	San Giorgio tomato, mozzarella, hot calabrese salame, fresh mushrooms	
1HR \$20		2HR \$25	

BOMBOLINI SALATI MISTI

assortment of Bombolini Salati	
Vegetarian: Caprese, Carciofi	
Non-vegetarian: Salami, Prosciutto, Porchetta	
Mixed: Salami, Prosciutto, Caprese	
1HR \$15	2HR \$20

STAZIONE DOLCE ASSORTMENT OF SUD Forno MINI DOLCI

Tiramisù	
Torta di Frutta	
Budino	GF
Bombolini alla Crema	
Torta di Cioccolato	N
Torta al Limone	N
Bombolini alla Nutella	N
Cantucci Biscotti	N
Cannoli (\$3 extra)	
1HR \$25	2HR \$30