

\$25 APERITIVO MENU.

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

\$25 PER PERSON

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

YOU WILL RECEIVE THE FOLLOWING 3 ASSAGGINI

ASSAGGINI

- Bruschette
chef's selection
 - Spiedini
vegetarian mini skewers with buffalo mozzarella, cherry tomatoes and grilled seasonal vegetables
 - Salmone Affumicato
cucumber, mascarpone cream, smoked salmon
-

ADDITIONAL \$5 PER PERSON ADD ON

- ☐ Arancine Siciliane
deep fried traditional sicilian arancini with beef and pork ragu, peas
 - ☐ Arancine Siciliane (vegetarian option available)
-

ADDITIONAL \$8 PER PERSON ADD ON

- ☐ Gamberi Fritti in Pastella
deep fried shrimp with lemon & parsley
- ☐ Arrostitini
grilled lamb skewer

TERRONI

SET MENUS

\$65 PER PERSON

APRIL 2026

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

4 COURSES ALL SERVED FAMILY STYLE:

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL.

V_ VEGAN

VG_ VEGETARIAN

GF_ GLUTEN FREE

APRISTOMACO/INSALATE CHOOSE 2 SERVED FAMILY STYLE

- **Pane, Olive e Taralli** **VG - V**
Sud Forno bread, olives and taralli
- **Funghi Assoluti** **VG**
oyster mushrooms baked with parmigiano,
bread crumbs, extra-virgin olive oil, garlic,
balsamic vinegar, arugula
- **Frittura di Calamari**
deep fried lightly floured calamari
- **Verde** **VG - GF - V**
organic mixed greens, baby romaine, frisee and lolla
lettuce, sunflower sprouts, watercress, cherry tomatoes
- **Ricchia** **VG - GF**
arugula, fresh mushrooms, parmigiano shavings, lemon
- **Farinata con le Barbabietole** **VG - GF**
chickpea pancake, roasted beets, heirloom carrots,
ricotta salata, arugula, watercress, sunflower sprouts,
pistachios, mint
- **Caprese** **VG - GF**
seasonal tomatoes, mozzarella di bufala,
basil, extra-virgin olive oil, oregano

PIZZE CHOOSE 2 SERVED FAMILY STYLE

- **Margherita** **VG**
tomato, mozzarella, basil
- **Marinara** **V**
tomato, basil, herbs, garlic (no mozzarella)
- **Pizza di Sofia**
tomato, mozzarella, sweet genoa salame
- **Napoli**
tomato, mozzarella, anchovies
- **Capricciosa**
tomato, mozzarella, mushrooms, artichokes,
black olives, Italian ham
- **San Giorgio**
tomato, mozzarella, hot calabrese salame, fresh mushrooms
- **Natalina**
tomato, mozzarella, roasted red peppers,
hot calabrese salame, black olives, garlic
- **Santo Spirito**
tomato, fior di latte, anchovies, cherry tomatoes, capers
- **Affitisciuta**
tomato, mozzarella, smoked scamorza,
house-made spicy Italian sausage
- **Pizza Veloce** **VG**
tomato, mozzarella, button mushrooms
- **Mangiabun**
white pizza with mozzarella, rapini, spicy sausage, garlic

- **Da Dó a Dà** **VG**
tomato, mozzarella, goat cheese, eggplant, roasted red peppers
- **C't Mang**
white pizza with mozzarella, gorgonzola, fresh pears,
walnuts, speck (smoked prosciutto), honey
- **Peppino** **VG - can be made V**
tomato, grilled eggplant, zucchini,
red peppers, parmigiano, garlic
- **Don Corrado**
white pizza with mozzarella,
gorgonzola, potatoes, house-made spicy sausage, fresh rosemary
- **Primavera** **VG**
tomato, mozzarella, button mushrooms, red
peppers, artichokes, black olives

PRIMI CHOOSE 2 SERVED FAMILY STYLE

- **Penne ca' Pummarola n'Goppa** **VG - V**
tomato sauce, basil
- **Garganelli al Limone** **VG**
spinach, capers, parmigiano shavings,
lemon, extra-virgin olive oil
- **Garganelli Geppetto**
dandelions, house-made spicy Italian sausage,
fontina, parmigiano, extra-virgin olive oil
- **Rigatoni Arcobaleno** **VG - V**
mozzarella di bufala, zucchini, light cherry tomato sauce, basil
- **Rigatoni alla Iosa**
house-made spicy Italian sausage, button & oyster
mushrooms, peas, parmigiano, extra-virgin olive oil
- **Rigatoni alla Bolognese**
traditional bolognese ragù (pork & beef), parmigiano
- **Ravioli alla Lilli** **VG**
stuffed with spinach, ricotta, butter, sage, parmigiano
- **Cavatelli al Sugo d'Agnello (SEASONAL FALL & WINTER)**
braised lamb, dandelion greens and pecorino

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- **Budino di Caramello**
mini butterscotch pudding, vanilla caramel, wafer, rosemary salt
- **Torta Calda al Cioccolato (\$3 SURCHARGE)**
warm flourless chocolate cake with white chocolate ganache
- **Tiramisù**
mini espresso soaked savoiardi, mascarpone
- **Gelato Artigianale di Terroni**
house made gelato (select one)
 - **Crema (vanilla)**
 - **Cioccolato (chocolate)**
 - **Sorbetto di limone (lemon sorbet)**

TERRONI

SET MENUS

\$85 PER PERSON

MAY 2026

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

4 COURSES: INCLUDES COMPLIMENTARY SUD FORNO BREAD AND TERRONI EXTRA VIRGIN OLIVE OIL.

V_ VEGAN VG_ VEGETARIAN GF_ GLUTEN FREE

APRISTOMACO/INSALATE/PIZZE

CHOOSE 2 SERVED FAMILY STYLE

- **Funghi Assoluti** VG
oyster mushrooms baked with parmigiano, bread crumbs, extra-virgin olive oil, garlic, balsamic vinegar, arugula
- **Frittura di Calamari**
deep fried lightly floured calamari
- **Verde** VG - GF - V
organic mixed greens, baby romaine, frisee and lolla lettuce, sunflower sprouts, watercress, cherry tomatoes
- **Ricchia** VG - GF
arugula, fresh mushrooms, parmigiano shavings, lemon
- **Farinata con le Barbabietole** VG - GF
chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint
- **Caprese** VG - GF
seasonal tomatoes, mozzarella di bufala, basil, extra-virgin olive oil, oregano
- **Pizza Margherita** VG
tomato, mozzarella, basil
- **Pizza Marinara** V
tomato, basil, herbs, garlic (no mozzarella)
- **Pizza Peppino** VG - V
tomato, grilled eggplant, zucchini, red peppers, parmigiano, garlic
- **Pizza Primavera** VG
tomato, mozzarella, mushrooms, red peppers, artichokes, black olives with no pits
- **Pizza Da Dó a Dà** VG
tomato, mozzarella, goat cheese, eggplant, roasted red peppers
- **Pizza Veloce** VG
tomato, mozzarella, button mushrooms
- **Pizza di Sofia**
tomato, mozzarella, sweet genoa salame
- **Pizza Capricciosa**
tomato, mozzarella, mushrooms, artichokes, olives with no pits, Italian ham
- **Pizza Natalina**
tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives with no pits, garlic
- **Pizza San Giorgio**
tomato, mozzarella, hot calabrese salame, fresh mushrooms
- **Pizza C't Mang**
white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey
- **Pizza Affitisciuta**
tomato, mozzarella, smoked scamorza, house-made spicy sausage
- **Pizza Mangiabun**
white pizza with mozzarella, rapini, spicy sausage, garlic
- **Pizza Don Corrado**
white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary

PRIMI CHOOSE 2 SERVED FAMILY STYLE

- **Penne ca' Pummarola n'Goppa** VG - V
tomato sauce, basil
- **Garganelli al Limone** VG
spinach, capers, parmigiano shavings, lemon, extra-virgin olive oil
- **Garganelli Geppetto**
dandelions, house-made spicy Italian sausage, fontina, parmigiano, extra-virgin olive oil
- **Rigatoni Arcobaleno** VG - V
mozzarella di bufala, zucchini, light cherry tomato sauce, basil
- **Rigatoni alla Iosa**
house-made spicy Italian sausage, button & oyster mushrooms, peas, parmigiano, extra-virgin olive oil
- **Rigatoni alla Bolognese**
traditional bolognese ragù (pork & beef), parmigiano
- **Ravioli alla Lilli** VG
stuffed with spinach, ricotta, butter, sage, parmigiano
- **Cavatelli al Sugo d'Agnello** (SEASONAL FALL & WINTER)
braised lamb, dandelion greens and pecorino

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

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

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- **Torta Calda al Cioccolato** (\$3 SURCHARGE)
warm flourless chocolate cake w/ white chocolate ganache
- **Tiramisù**
mini espresso soaked savoiardi, mascarpone
- **Budino di Caramello**
mini butterscotch pudding, vanilla caramel, wafer, rosemary salt
- **Gelato Artigianale di Terroni**
house made gelato (select one)
 - Crema (vanilla)
 - Cioccolato (chocolate)
 - Sorbetto di limone (lemon sorbet) vegan

TERRONI

SET MENUS

\$130 PER PERSON

APRIL 2026

APERITIVO: INCLUDED
APRISTOMACO/INSALATE/PIZZE: CHOOSE 2 SERVED FAMILY STYLE
PRIMI: CHOOSE 2 SERVED FAMILY STYLE
SECONDI: CHOOSE 2 DOLCI: CHOOSE 1 SERVED FAMILY STYLE
5 COURSES:
INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL.

V_ VEGAN VG_ VEGETARIAN GF_ GLUTEN FREE

APERITIVO INCLUDED

Tagliere Mezzo e Mezzo*
a selection of Italian & local cured meats and cheeses
served with a 3oz glass of Prosecco upon arrival
(or upgrade to a 3oz glass Franciacorta add \$5 pp)

APRISTOMACO/INSALATE/PIZZE

CHOOSE 2 SERVED FAMILY STYLE

- ☐ Funghi Assoluti VG - GF - V
oyster mushrooms baked with parmigiano, bread crumbs,
extra-virgin olive oil, garlic, balsamic vinegar, arugula
- ☐ Frittura di Calamari
deep fried lightly floured calamari
- ☐ Insalata Verde VG - GF - V
organic mixed greens, baby romaine, frisee and lolla lettuce,
sunflower sprouts, watercress, cherry tomatoes
- ☐ Insalata Ricchia VG - GF
arugula, fresh mushrooms, parmigiano shavings, lemon
- ☐ Farinata con le Barbabietole VG - GF
chickpea pancake, roasted beets, heirloom carrots,
ricotta salata, arugula, watercress, sunflower sprouts,
pistachios, mint
- ☐ Insalata Caprese VG - GF
seasonal tomatoes, mozzarella di bufala,
basil, extra-virgin olive oil, oregano
- ☐ Pizza Margherita VG
tomato, mozzarella, basil
- ☐ Pizza Marinara V
tomato, basil, herbs, garlic (no mozzarella)
- ☐ Pizza Peppino VG - can be made V
tomato, grilled eggplant, zucchini,
red peppers, parmigiano, garlic
- ☐ Pizza Primavera VG
tomato, mozzarella, mushrooms, red peppers,
artichokes, black olives
- ☐ Pizza Da Dó a Dà VG
tomato, mozzarella, goat cheese, eggplant,
roasted red peppers
- ☐ Pizza Veloce VG
tomato, mozzarella, button mushrooms
- ☐ Pizza di Sofia VG
tomato, mozzarella, sweet genoa salame
- ☐ Pizza Capricciosa VG
tomato, mozzarella, mushrooms, artichokes,
olives, Italian ham
- ☐ Pizza Natalina VG
tomato, mozzarella, roasted red peppers, hot
calabrese salame, black olives, garlic
- ☐ Pizza San Giorgio VG
tomato, mozzarella, hot calabrese salame, fresh mushrooms
- ☐ Pizza C't Mang VG
white pizza with mozzarella, gorgonzola, fresh pears,
walnuts, speck (smoked prosciutto), honey
- ☐ Pizza Affitisciuta VG
tomato, mozzarella, smoked scamorza, house-made spicy sausage
- ☐ Pizza Mangiabun VG
white pizza with mozzarella, rapini, spicy sausage, garlic
- ☐ Pizza Don Corrado VG
white pizza with mozzarella, gorgonzola, potatoes,
house-made spicy sausage, fresh rosemary

PRIMI CHOOSE 2 SERVED FAMILY STYLE

- ☒ Penne ca' Pummarola n'Goppa VG - V
tomato sauce, basil
- ☒ Garganelli al Limone VG
spinach, capers, parmigiano shavings, lemon, extra-virgin olive oil
- ☒ Garganelli Geppetto VG
dandelions, house-made spicy Italian sausage,
fontina, parmigiano, extra-virgin olive oil
- ☒ Rigatoni Arcobaleno VG - V
mozzarella di bufala, light cherry tomato sauce,
zucchini, basil
- ☒ Rigatoni alla Iosa VG - V
house-made spicy Italian sausage, button & oyster
mushrooms, peas, parmigiano, extra-virgin olive oil
- ☒ Rigatoni alla Bolognese VG
traditional bolognese ragù (pork & beef), parmigiano
- ☒ Ravioli alla Lilli VG
stuffed with spinach, ricotta, butter, sage, parmigiano
- ☐ Cavatelli al Sugo d'Agnello (SEASONAL FALL & WINTER)
braised lamb, dandelion greens and pecorino

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 GF
8oz New York strip served grilled, with roasted potatoes
and sautéed rapini.
- ☒ Branzino alla Griglia GF
grilled seabass fillet served with a seasonal side
- ☒ Filetto di Salmone alla Griglia GF
grilled salmon fillet served with roasted baby carrots,
salsa verde
- ☒ Stinco d'Agnello Brasato GF
lamb shank slow-cooked in tomato sauce with leccine
olives, mint, mashed potatoes, sauteed spinach
- ☐ Costolette di Carne Brasate GF
braised beef short ribs in red wine, butternut
squash puree, sauteed mushrooms
- ☒ Parmigiana di Melanzane VG
eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- ☒ Torta Calda al Cioccolato (\$3 SURCHARGE)
warm flourless chocolate cake with white chocolate ganache
- ☒ Tiramisù
mini espresso soaked savoiardi, mascarpone
- ☒ Budino di Caramello
mini butterscotch pudding, vanilla caramel, wafer, rosemary salt
- ☐ Gelato Artigianale di Terroni
house made gelato (select one)
 - ☒ Crema (vanilla)
 - ☒ Cioccolato (chocolate)
 - ☒ Sorbetto di limone (lemon sorbet)

TERRONI

SET MENUS

\$180 PER PERSON

APRIL 2026

ASSAGGINI (INCLUDED)

ALL SERVED PASSED

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

APERITIVO (INCLUDED)

2 SERVED FAMILY STYLE

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

APRISTOMACO

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

☐ Funghi Assoluti * oyster mushrooms baked with parmigiano, bread crumbs, extra virgin extra virgin olive oil, garlic, balsamic vinegar, arugula	VG
☐ Insalata Ricchia * arugula, fresh mushrooms, parmigiano shavings, lemon	VG - GF
☐ Farinata con le Barbabietole* chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint	VG - GF
☐ Insalata Caprese* seasonal tomatoes, mozzarella di bufala, basil, oregano, extra virgin olive oil	VG - GF
☐ Frittura di Calamari deep fried lightly floured calamari	
☐ Calamari alla Griglia grilled calamari, mixed greens, capers, onions, fresh tomatoes	GF
☐ Crudo Pesce chef's selection- Market fish	GF
☐ Beef Tartar beef, capers, red onions, smoked paprika, extra virgin olive oil, egg, crostini	can be made GF
☐ Polipo e Patate, Pomodorini octopus, black olives, potatoes, parsley, cherry tomatoes	GF

PRIMI

CHOOSE 1 INDIVIDUALLY PLATED - (1/2 PORTION)

☐ Garganelli al Limone spinach, capers, parmigiano shavings, lemon, extra-virgin extra virgin olive oil	VG
☐ Garganelli Geppetto dandelions, house-made spicy Italian sausage, fontina, parmigiano, extra-virgin extra virgin olive oil	
☐ Rigatoni Arcobaleno mozzarella di bufala, zucchini, light cherry tomato sauce, basil	VG - can be made V
☐ Rigatoni alla Bolognese traditional bolognese ragù (pork & beef), parmigiano	
☐ Ravioli alla Lilli stuffed with spinach, ricotta, butter, sage, parmigiano	VG
☐ Tonnarelli alla Norcina house-made spicy sausage, pecorino, black truffle	

6 COURSES + 1 HOUR PASSED ASSAGGINI

☐ \$190 TO INCLUDE A 3OZ GLASS OF FRANCIACORTA
(ADDITIONAL \$10 PP)

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

V_ VEGAN VC_ VEGETARIAN GF_ GLUTEN FREE

☐ Tagliolini Butter and Truffle aromatic butter, parmigiano, black truffle	VG
☐ Ravioli di Burrata stuffed with burrata, ricotta, bufala mozzarella	VG
☐ Cavatelli al Sugo d'Agnello (SEASONAL FALL & WINTER) braised lamb, dandelion greens and pecorino	

SECONDI

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

PESCE (CHOOSE 1 OPTION)

☐ Branzino alla Griglia grilled seabass fillet served with a seasonal side	GF
☐ Filetto di Salmone alla Griglia grilled salmon fillet served with roasted baby carrots, salsa verde	GF
☐ Halibut al Forno oven roasted halibut, lemon caper butter, sautéed spinach, lentils and n'duja (contains pork)	GF

CARNE (CHOOSE 1 OPTION)

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

VEGETARIAN/VEGAN (CHOOSE 1 OPTION)

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

DOLCI

CHOOSE 3 - DOLCI STATION OR SERVED FAMILY STYLE

- ☐ Tiramisù
- ☐ Budino di Caramello
- ☐ Assorted Cantucci Biscotti
- ☐ Panna Cotta
- ☐ Mini Tarts
- ☐ Bombolini Crema & Nutella

LATE NIGHT MENU

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

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

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

PIZZE A LA CARTE SERVED CUT INTO 8 SLICES

Select pizzas choices and advise quantity
for each – price per pizza.

■ Margherita tomato sauce, mozzarella, basil quantity: _____	19 ⁹⁰	■ Li Pecuri tomato sauce, mozzarella, goat cheese, sundried tomatoes, arugula, parmigiano quantity: _____	22 ⁹⁰
■ Marinara tomato sauce, basil, herbs, garlic (no mozzarella) quantity: _____	18 ⁹⁰	■ Focu Meu tomato sauce, mozzarella, fried eggplant, spicy 'nduja sausage, shaved parmigiano quantity: _____	23 ⁹⁰
■ Bufalina tomato sauce, fresh mozzarella di bufala from Campania, basil quantity: _____	24 ⁹⁰	■ Affitisciuta tomato sauce, mozzarella, smoked scarmoza, house-made spicy Italian sausage quantity: _____	23 ⁹⁰
■ Sofia tomato sauce, mozzarella, sweet Genoa salame quantity: _____	20 ⁹⁰	■ Santo Spirito tomato sauce, fior di latte, anchovies, cherry tomatoes, capers quantity: _____	23 ⁹⁰
○ San Giorgio tomato sauce, mozzarella, hot Calabrese salame, button mushrooms quantity: _____	23 ⁹⁰	■ Don Corrado white pizza with mozzarella, gorgonzola, potatoes, house-made spicy Italian sausage, fresh rosemary quantity: _____	24 ⁹⁰
■ Natalina tomato sauce, mozzarella, roasted red peppers, hot Calabrese salame, black olives, garlic quantity: _____	23 ⁹⁰	○ Santo Stefano tomato sauce, fresh mozzarella di bufala from Campania, fresh arugula, prosciutto di Parma quantity: _____	27 ⁹⁰
■ Puzza white pizza with mozzarella, Italian mascarpone, gorgonzola, button mushrooms quantity: _____	24 ⁹⁰	○ Mangiabun white pizza with mozzarella, rapini, house-made spicy Italian sausage, garlic quantity: _____	23 ⁹⁰
■ Smendozzata tomato sauce, mozzarella, house-made spicy Italian sausage, gorgonzola, red onions quantity: _____	24 ⁹⁰	○ C't Mang white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey quantity: _____	23 ⁹⁰
■ Capricciosa tomato sauce, mozzarella, button mushrooms, artichokes, olives, Italian ham quantity: _____	24 ⁹⁰	○ Scattagengive tomato sauce, mozzarella, hot cacciatore salame, spicy auricchio provolone quantity: _____	23 ⁹⁰
■ Primavera tomato sauce, mozzarella, button mushrooms, red peppers, artichokes, black olives quantity: _____	22 ⁹⁰		

ADD ONS PRE-SELECT QUANTITY OF EACH

○ Mini Burger Sliders beef patty, tomato, lettuce, cheddar cheese quantity: _____	7 ⁰⁰ /each	○ Shishito Peppers quantity: _____	5 ⁰⁰ /each
○ Patatine fritte fries with parmigiano quantity: _____	6 ⁵⁰ /each	○ Bombolini Salati Misti assortment of savoury Bombolini ○ Vegetarian (Caprese, Carciofi) ○ Non-vegetarian (Salami, Prosciutto, Porchetta) ○ Mixed (Salami, Prosciutto, Caprese)	4 ⁰⁰ /each
○ Polenta Fries or Chickpea Fries cornmeal flour or chickpea flour quantity: _____	5 ⁰⁰ /each	○ Mini panino con Porchetta/whole Porchetta mini porchetta sliders (upon request)	
○ Verdure Fritte fried mixed seasonal vegetables (lightly flavoured) quantity: _____	5 ⁰⁰ /each		

V_ VEGAN
VG_ VEGETARIAN

N_ CONTAIN NUTS
GF_ GLUTEN FREE

DF_ DAIRY FREE
A_ ALCOHOL

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 | ☐ Don Corrado
white pizza with mozzarella, gorgonzola, potatoes,
homemade spicy sausage, fresh rosemary | |
| ☐ San Giorgio
tomato sauce, mozzarella, hot calabrese salame,
fresh mushrooms | | ☐ Sofia
tomato sauce, mozzarella, sweet genoa salame | |
| ☐ Primavera
tomato sauce, mozzarella, zucchini, roasted cherry
tomatoes, artichokes, black olives, oregano, basil, evoo | VG | ☐ Bufalina
tomato sauce, mozzarella di bufala, basil | VG |

CARNE

- | | | | |
|---|---------|---|---|
| ☐ Arrosticini
seasoned lamb skewers | GF - DF | ☐ Polpette
meatballs (pork & beef) in tomato sauce | A |
| ☐ Datteri ripieni di Salsiccia
baked dates stuffed with n'duja sausage, served
on skewers with a dash of tomato sauce | GF - A | ☐ Bombolini Prosciutto di Parma
mini sandwiches with prosciutto, arugula,
pesto, grana padano | |
| ☒ Bombolini con Porchetta
mini sandwiches with slow roasted porchetta,
caramelized onions | | | |

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	N	Bombolini alla Nutella	N
Torta di Frutta		Cantucci Biscotti	N
Bombolini alla Crema		Budino	
		Tiramisù	
		Cannoli - \$3 extra	

■ 1hr \$25 ■ 2hr \$30

MENU STAZIONI (STATIONS)
FOR STAND UP EVENTS 50+

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

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.

PLEASE SELECT FROM EACH CATEGORY AND DURATION.

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.

ALL PRICES LISTED ARE PER PERSON

○ 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

○ VEGETARIANO (SELECT 3)

○ Insalata di Cavolo nero
kale, pecorino, nuts, lemon juice

VG - N - GF

○ Insalata di Finocchio
fennel, butter lettuce, herb dressing

VG - V - GF

○ Funghetto
mushrooms, kale, parmigiano, pecans, barley, freekeh

VG - N

○ Quinoa
quinoa, roasted carrots, roasted leeks, candy beets

VG - V - GF

○ Insalata Caprese
tomato, mozzarella di bufala, basil, extra virgin olive oil

VG - GF

○ 2hr \$27

○ 3hr \$33

■ PASTA (SELECT 3)

○ Al Pomodoro
tomato sauce, basil
(can be made gluten free on request)

V

○ Alla Norma
tomato, eggplant, ricotta salata, basil

VG

○ Alla Bolognese
traditional bolognese ragù, parmigiano
(can be made gluten free on request)

A

○ Arcobaleno
fresh mozzarella di bufala from Campania, zucchini, light cherry tomato sauce, onion, basil
(can be made vegan or gluten free on request)

VG

○ 2hr \$25

○ 3hr \$30

○ 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)

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

All stations are accompanied by seasonal sides

○ PESCE

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

All stations are accompanied by seasonal sides

○ PESCE CRUDO (ALL ITEMS INCLUDED)

Ostriche - \$4 per piece
oysters with a selection of chef-s choice garnish
chef recommends 5 per person

GF

○ STAZIONE PIZZA (ALL ITEMS INCLUDED)

Marinara
tomato sauce, basil, herbs, garlic (no mozzarella)

V

Affitisciuta
tomato, mozzarella, smoked scamorza,
homemade spicy Italian sausage

Margherita
tomato, mozzarella, basil

VG

Primavera
tomato, mozzarella, button mushrooms,
red peppers, artichokes, black olives

San Giorgio
tomato, mozzarella, hot calabrese, fresh mushrooms

○ 1hr \$20 ○ 2hr \$25

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VG_ VEGETARIAN

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GF_ GLUTEN FREE

DF_ DAIRY FREE
A_ ALCOHOL

○ 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

Torta di Cioccolato		Cannoli - \$3 extra	
Torta al Limone	N	Cantucci Biscotti	N
Torta di Frutta		Budino	
Bombolini alla Crema		Tiramisù	
Bombolini alla Nutella	N		

○ 1hr \$25 ○ 2hr \$30