TERRONI

SET MENUS

WINTER 2026

$25 APERITIVO MENU $25 PER PERSON 2

$35 APERITIVO MENU $35 PER PERSON 3

$65 SET MENU $65 PER PERSON: 4 COURSES · SERVED FAMILY STYLE 4

$85 SET MENU $85 PER PERSON: 4 COURSES · SERVED FAMILY STYLE AND PLATED 6

$130 SET MENU $130 PER PERSON: 5 COURSES · SERVED FAMILY STYLE AND PLATED 8

$180 SET MENU $180 PER PERSON: 6 COURSES + 1 HOUR PASSED BITES 10

MENU ALL'IMPIEDI PASSED BITES MENU 12

MENU STAZIONI STATIONS MENU · FOR STANDUP EVENTS 50+ 14

LATE NIGHT MENU $25 PER PERSON 16

TERRONI

NOV 2026

$25 APERITIVO MENU

$25 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
- **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 Vegetariane (vegetarian option)

ADDITIONAL $8 PER PERSON ADD ON

- ○ **Gamberi Fritti in Pastella**
  deep fried shrimp with lemon & parsley
- ○ **Arrosticini**
  grilled lamb skewer

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

TERRONI

NOV 2026

$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

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TERRONI

NOV 2026

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** — V – GF
  mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil
- ○ **Insalata Ricchia** — VG – GF
  arugula, button mushrooms, Parmigiano Reggiano shavings, lemon
- ○ **Farinata con le Barbabietole** — VG – GF
  Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint
- ○ **Caprese di Bufala** — VG – GF
  fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil
- ○ **Funghi Assoluti** — VG
  baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar
- ○ **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** — V
  tomato, garlic (no mozzarella), basil, herbs
- ○ **Peppino** — VG – CAN BE MADE V
  tomato, grilled eggplant, zucchini, red peppers, Parmigiano Reggiano, garlic
- ○ **Margherita** — VG
  tomato, mozzarella, basil
- ○ **Veloce** — VG
  tomato, mozzarella, button mushrooms
- ○ **Da Dó a Dà** — VG
  tomato, mozzarella, goat cheese, eggplant, roasted red peppers
- ○ **Primavera** — VG
  tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives
- ○ **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
- ○ **San Giorgio**
  tomato, mozzarella, hot calabrese salame, fresh mushrooms
- ○ **Natalina**
  tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives, garlic
- ○ **Affitisciuta**
  tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage
- ○ **Mangiabun**
  white pizza with mozzarella, rapini, spicy sausage, garlic
- ○ **C't Mang**
  white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

PRIMI CHOOSE 2 SERVED FAMILY STYLE

- ○ **Penne ca' Pummarola n'Goppa** VG - V
  tomato sauce, basil
- ○ **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
- ○ **Cavatelli al Sugo d'Agnello**
  braised lamb, dandelion greens, pecorino
- ○ **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
- ○ **Rigatoni alla Iosa**
  house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil
- ○ **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano
- ○ **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
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with white chocolate ganache
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF - V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)
- ○ **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- ○ **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- ○ **Gelato Artigianale di Terroni** GF
  house made gelato (select one)
  - ○ Crema (vanilla)
  - ○ Cioccolato (chocolate)
  - ○ Sorbetto di limone (lemon sorbet) V

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

TERRONI

NOV 2026

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

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PRIMI CHOOSE 2 SERVED FAMILY STYLE

- ○ **Penne ca' Pummarola n'Goppa** VG - V
  tomato sauce, basil
- ○ **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
- ○ **Rigatoni alla Bolognese**
  traditional bolognese ragù (pork & beef), Grana Padano
- ○ **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
- ○ **Rigatoni alla Iosa**
  house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil
- ○ **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 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, sautéed rapini
- ○ **Parmigiana di Melanzane** VG
  eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- ○ **Bombolini**
  fried mini sweet buns filled with crema or Nutella
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with white chocolate ganache
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF - V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)
- ○ **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- ○ **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- ○ **Gelato Artigianale di Terroni** GF
  house made gelato (select one)
  - ○ Crema (vanilla)
  - ○ Cioccolato (chocolate)
  - ○ Sorbetto di limone (lemon sorbet) V

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TERRONI

NOV 2026

SET MENUS: $130 PER PERSON

5 COURSES

INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL

APERITIVO	CHOOSE 3 SERVED FAMILY STYLE
APRISTOMACO/INSALATE	CHOOSE 2 SERVED FAMILY STYLE
PRIMI	CHOOSE 2 SERVED FAMILY STYLE
SECONDI	**PRE-SELECT TWO OPTIONS – 1 MEAT 1 FISH**
DOLCI	CHOOSE 1 SERVED FAMILY STYLE

APERITIVO SERVED FAMILY STYLE: SERVED WITH A 3OZ GLASS OF PROSECCO UPON ARRIVAL (OR UPGRADE TO A 3OZ GLASS 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** V – GF
  mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil
- ○ **Insalata Ricchia** VG – GF
  arugula, button mushrooms, Parmigiano Reggiano shavings, lemon
- ○ **Farinata con le Barbabietole** VG – GF
  Ligurian chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint
- ○ **Caprese di Bufala** VG – GF
  fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil
- ○ **Funghi Assoluti** VG
  baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar
- ○ **Burrata e Prosciutto**
  fresh burrata from Puglia, prosciutto di Parma, Sud Forno crostini
- ○ **Tagliere Mezzo e Mezzo**
  a selection of Italian & local cured meats and cheeses
- ○ **Frittura di Calamari**
  deep fried lightly floured calamari, served with fresh lemon
- ○ **Polpette al Sugo**
  beef and pork meatballs, herbs, tomato sauce, Grana Padano
- ○ **Gnocco Fritto**
  fried pizza dough, prosciutto di Parma
- ○ **Pizza Marinara** V
  tomato, garlic (no mozzarella), basil, herbs
- ○ **Pizza Peppino** VG – CAN BE MADE V
  tomato, grilled eggplant, zucchini, red peppers, Parmigiano Reggiano, garlic
- ○ **Pizza Margherita** VG
  tomato, mozzarella, basil
- ○ **Pizza Veloce** VG
  tomato, mozzarella, button mushrooms
- ○ **Pizza Da Dó a Dà** VG
  tomato, mozzarella, goat cheese, eggplant, roasted red peppers
- ○ **Pizza Primavera** VG
  tomato, mozzarella, button mushrooms, red peppers, artichokes, black olives
- ○ **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

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PRIMI CHOOSE 2 SERVED FAMILY STYLE

- ○ **Penne ca' Pummarola n'Goppa** VG - V
  tomato sauce, basil
- ○ **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** VG
  house-made cannelloni filled with ricotta, Grana Padano, pecorino, mushroom sauce
- ○ **Garganelli Geppetto**
  house-made spicy Italian sausage, dandelion greens,fontina, Grana Padano, extra virgin olive oil
- ○ **Rigatoni alla Iosa**
  house-made spicy Italian sausage, peas, Grana Padano, button & oyster mushrooms, extra virgin olive oil
- ○ **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 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
- ○ **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
- ○ **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
- ○ **Merluzzo alla Mammolese (SEASONAL FALL/WINTER)** GF
  baked cod on puttanesca sauce (anchovy, tomatoes, capers, potatoes, black olives, chili flakes, garlic)

DOLCI CHOOSE 1 SERVED FAMILY STYLE

- ○ **Bombolini**
  fried mini sweet buns filled with crema or Nutella
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
  warm flourless chocolate cake with white chocolate ganache
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF - V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)
- ○ **Tiramisù**
  mini espresso soaked savoiardi, mascarpone
- ○ **Budino di Caramello** GF
  mini buttterscotch pudding, vanilla caramel
- ○ **Gelato Artigianale di Terroni** GF
  house made gelato (select one)
  - ○ Crema (vanilla)
  - ○ Cioccolato (chocolate)
  - ○ Sorbetto di limone (lemon sorbet) V

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TERRONI

NOV 2026

SET MENUS: $180 PER PERSON

6 COURSES + 1 HOUR PASSED ASSAGINI

○ $190 TO INCLUDE A 3OZ 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 – APERITIVO STATION
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

ASSAGGINI INCLUDED – ALL SERVED PASSED

● **Bruschette** VG – V
chef's selection of assorted bruschette

● **Spiedini** VG – GF – V
vegetarian mini skewers of buffalo mozzarella,
cherry tomatoes & grilled seasonal vegetables

● **Salmone Affumicato** GF
cucumber, mascarpone cream, smoked salmon

● **Arrosticini** GF – DF
seasoned lamb skewers

APERITIVO INCLUDED – APERITIVO STATION

● **Burrata con Pomodorini** VG
fresh burrata from Puglia, cherry tomatoes, basil,
sourdough crostini, extra virgin extra virgin olive oil

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

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

○ **Funghi Assoluti** VG
baked oyster mushrooms, Grana Padano, breadcrumbs,
garlic, arugula, extra virgin olive oil, balsamic vinegar

○ **Insalata Ricchia** VG – GF
arugula, button mushrooms, Parmigiano
Reggiano shavings, lemon

○ **Farinata con le Barbabietole** VG – GF
Ligurian chickpea pancake, roasted beets, heirloom
carrots, ricotta salata, arugula, watercress, sunflower
sprouts, pistachios, mint

○ **Caprese di Bufala** VG – GF
fresh mozzarella di bufala from Campania, tomatoes,
extra virgin olive oil, fresh basil

○ **Tartare di Manzo** CAN BE MADE GF
beef, capers, red onions, smoked paprika, egg,
crostini, extra virgin olive oil

○ **Calamari alla Griglia** GF
grilled calamari, mixed greens, fresh tomatoes, onion, capers

○ **Pesce Crudo** GF
chef's selection - market fish

○ **Polipo e Patate, Pomodorini** GF
octopus, black olives, potatoes, parsley,
cherry tomatoes

○ **Frittura di Calamari**
deep fried lightly floured calamari, served with fresh lemon

○ **Polpette al Sugo**
beef and pork meatballs, herbs, tomato sauce, Grana Padano

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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** VG
  house-made cannelloni filled with ricotta, Grana Padano, pecorino, mushroom sauce
- ○ **Tagliolini Butter and Truffle** VG
  aromatic butter, parmigiano, black truffle
- ○ **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
  grilled seabass fillet served with a seasonal side
- ○ **Halibut al Forno** GF
  oven roasted halibut, lemon caper butter, sautéed spinach, lentils and n'duja (contains pork)
- ○ **Filetto di Salmone alla Griglia** GF
  grilled salmon fillet served with roasted baby carrots, salsa verde
- ○ **Merluzzo alla Mammolese (SEASONAL FALL/WINTER)** GF
  baked cod on puttanesca sauce (anchovy, tomatoes, capers, potatoes, black olives, chili flakes, garlic)

CARNE: CHOOSE 1 OPTION

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

VEGETARIAN/VEGAN: CHOOSE 1 OPTION

- ○ **Parmigiana di Melanzane** VG
  eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil
- ○ **Polpette di Ricotta e Spinaci** VG
  vegetarian meatballs - ricotta, spinach, tomato sauce
- ○ **Funghi e Polenta** VG – GF
  wild mushrooms and parsnips, soft polenta, truffle, taleggio sauce
- ○ **Cavolfiore Arrostito** V – CAN BE MADE GF
  roasted cauliflower steaks with crispy chickpeas, croutons, salsa verde

DOLCI CHOOSE 3 – DOLCI STATION OR SERVED FAMILY STYLE

- ○ **Bombolini**
  - ○ Crema (vanilla)
  - ○ Nutella
  - ○ Mixed
- ○ **Macedonia di Frutta ($3 SURCHARGE)** GF – V
  mixed seasonal fresh fruits, sugar, lemon juice, mint (48-hour advance notice required)
- ○ **Torta Calda al Cioccolato ($3 SURCHARGE)** GF
- ○ **Budino di Caramello** GF
- ○ **Panna Cotta** GF
- ○ **Mini Tarts**
- ○ **Assorted Cantucci Biscotti**
- ○ **Gelato Artigianale di Terroni**
  - ○ Crema (vanilla)
  - ○ Cioccolato (chocolate)
  - ○ Sorbetto di limone (lemon sorbet) V
- ○ **Tiramisù**

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

TERRONI

MENU ALL'IMPIEDI
PASSED BITES

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
tomato, mozzarella, basil

○ **Primavera** VG
tomato, mozzarella, button mushrooms, red peppers,artichokes, black olives

○ **San Giorgio**
tomato, mozzarella, hot calabrese salame, fresh mushrooms

○ **Sofia**
tomato, mozzarella, sweet genoa salame

○ **Don Corrado**
white pizza with mozzarella, gorgonzola, potatoes, house-made spicy sausage, fresh rosemary

CARNE

○ **Arrosticini** GF - DF
seasoned lamb skewers

○ **Polpette al Sugo**
beef and pork meatballs, herbs, tomato sauce, Grana Padano

○ **Bombolini con Porchetta**
mini sandwiches with slow roasted porchetta, caramelized onions

○ **Bombolini Prosciutto di Parma**
mini sandwiches with prosciutto, arugula, pesto, grana padano

○ **Arancine Siciliane**
deep fried traditional sicilian arancini with veal ragu, peas
- ○ Meat
- ○ Vegetarian

PASTA

○ **Risotto** GF - VG - A - V
choose flavour:
- ○ Asparagus
- ○ Squash
- ○ Mushoroom
- ○ Peas

○ **Rigatoni Arcobaleno** VG - CAN BE MADE V
fresh mozzarella di bufala from Campania, zucchini, Grana Padano, light cherry tomato sauce, onion, basil

○ **Gnocchi al Pomodoro** VG - A
gnocchi with tomato sauce, fresh ricotta, basil, Grana Padano

○ **Cavatelli alla Bolognese** A
house-made cavatelli traditional bolognese ragù (pork & beef), Grana Padano

○ **Cavatelli con Cime di Rapa e Salsiccia** A
cavatelli with rapini and pork sausage

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

VEGETARIANO

- ○ **Crostino** — VG - V
  seasonal crostini
- ○ **Funghi Assoluti** — VG - CAN BE MADE V
  baked oyster mushrooms, Grana Padano, breadcrumbs, garlic, arugula, extra virgin olive oil, balsamic vinegar
- ○ **Spiedini** — VG - V
  vegetarian mini skewers of chef's seasonal selection
- ○ **Bombolini ai Carciofi** — VG
  mini sandwiches with sheep's milk cheese and artichokes

VEGAN

- ○ **Risotto** — GF - VG - A - V
  choose flavour:
  - ○ Asparagus
  - ○ Squash
  - ○ Mushoroom
  - ○ Peas
- ○ **Farinata** — VG - V
  chickpea crepe, roasted mushrooms, spicy caramelized onions and arugula
- ○ **Polenta Bites** — VG - V
  baked polenta with caponata vegetables
- ○ **Marinara** — VG - V
  garlic, tomato, basil, herbs
- ○ **Primavera** — VG - V
  tomato, button mushrooms, red peppers, artichokes, black olives

PESCE

- ○ **Spiedini di Gamberi e Menta** — GF
  grilled shrimp skewers with mint
- ○ **Bombolini al Salmone affumicato**
  mini sandwiches with mascarpone, shallots, capers, lettuce, smoked salmon
- ○ **Tartare di Salmone con panna acida**
  crostini with salmon tartare and sour cream
- ○ **Fritto Misto**
  fried calamari and vegetables

MINI DOLCI

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

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 di Caramello	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

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

TERRONI

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) V
tomato sauce, basil

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

○ **Alla Norma** VG
tomato, eggplant, ricotta salata, basil

○ **Arcobaleno** (CAN BE MADE V OR GF ON REQUEST) VG
fresh mozzarella di bufala from Campania, zucchini, light cherry tomato sauce, onion, basil

○ 2HR $25 ○ 3HR $30

○ INSALATE / VEGETARIANO SELECT 3

○ **Insalata di Cavolo Nero** VG - GF - N
kale, pecorino, nuts, lemon juice

○ **Funghetto** VG - N
mushrooms, kale, Parmigiano Reggiano, pecans, barley, freekeh

○ **Caprese di Bufala** VG - GF
fresh mozzarella di bufala from Campania, tomatoes, extra virgin olive oil, fresh basil

○ **Insalata Quinoa** V - GF
quinoa, rosted carrots, roasted leeks, candy beets

○ **Insalata di Finocchio** V - GF
fennel, butter lettuce, orange, herb dressing

○ **Insalata Verde** V - GF
mixed greens, baby romaine, frisée and lolla rossa lettuce, sunflower sprouts, watercress, cherry tomatoes, sherry vinaigrette, dijon, maple syrup, extra virgin olive oil

○ 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

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

○ CARNE ALL ITEMS INCLUDED - ACCOMPANIED BY SEASONSAL SIDES

Salsiccia della Casa GF
house-made pork sausage

Spiedini di Agnello GF
lamb skewers

Porchetta GF
slow cook pork roast

Arrosto di Manzo GF
slow cook roast beef and herbs

○ 2HR $45 ○ 3HR $55

○ PESCE ALL ITEMS INCLUDED - ACCOMPANIED BY SEASONSAL SIDES

Salmone Arrosto GF
whole roasted salmon

Filetto di Trota al forno GF
roasted trout fillet

Gamberetti alla griglia GF
grilled shrimp

Dentice or Branzino al forno GF
baked red snapper or seabass

○ 2HR $40 ○ 3HR $50

○ PESCE CRUDO

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

○ STAZIONE PIZZA ALL ITEMS INCLUDED

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

Margherita VG
tomato, mozzarella, basil

Pizza Peppino (NO CHEESE) V
tomato, grilled eggplant, zucchini, red peppers, garlic

Affitisciuta
tomato, mozzarella, smoked scamorza, house-made spicy Italian sausage

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

San Giorgio
tomato, mozzarella, hot calabrese salame, fresh mushrooms

○ 1HR $20 ○ 2HR $25

○ BOMBOLINI SALATI MISTI SELECT 1

○ 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 di Caramello 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

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

TERRONI

NOV 2026

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 (VG - V)** 18.90
tomato sauce, basil, herbs, garlic (no mozzarella)
quantity: _____

○ **Margherita (VG)** 19.90
tomato sauce, mozzarella, basil
quantity: _____

○ **Bufalina (VG)** 24.90
tomato sauce, fresh mozzarella di bufala from Campania, basil
quantity: _____

○ **Primavera (VG)** 22.90
tomato sauce, mozzarella, button mushrooms, red peppers, artichokes, black olives
quantity: _____

○ **Li Pecuri (VG)** 22.90
tomato sauce, mozzarella, goat cheese, sundried tomatoes, arugula, parmigiano
quantity: _____

○ **Sofia** 20.90
tomato sauce, mozzarella, sweet Genoa salame
quantity: _____

○ **San Giorgio** 23.90
tomato sauce, mozzarella, hot Calabrese salame, button mushrooms
quantity: _____

○ **Natalina** 23.90
tomato sauce, mozzarella, roasted red peppers, hot Calabrese salame, black olives, garlic
quantity: _____

○ **Puzza (VG)** 24.90
white pizza with mozzarella, Italian mascarpone, gorgonzola, button mushrooms
quantity: _____

○ **Smendozzata** 24.90
tomato sauce, mozzarella, house-made spicy Italian sausage, gorgonzola, red onions
quantity: _____

○ **Capricciosa** 24.90
tomato sauce, mozzarella, button mushrooms, artichokes, olives, Italian ham
quantity: _____

○ **Focu Meu** 23.90
tomato sauce, mozzarella, fried eggplant, spicy 'nduja sausage, shaved parmigiano
quantity: _____

○ **Affitisciuta** 23.90
tomato sauce, mozzarella, smoked scarmoza, house-made spicy Italian sausage
quantity: _____

○ **Santo Spirito** 23.90
tomato sauce, fior di latte, anchovies, cherry tomatoes, capers
quantity: _____

○ **Don Corrado** 24.90
white pizza with mozzarella, gorgonzola, potatoes, house-made spicy Italian sausage, fresh rosemary
quantity: _____

○ **Santo Stefano** 27.90
tomato sauce, fresh mozzarella di bufala from Campania, fresh arugula, prosciutto di Parma
quantity: _____

○ **Mangiabun** 23.90
white pizza with mozzarella, rapini, house-made spicy Italian sausage, garlic
quantity: _____

○ **C't Mang** 23.90
white pizza with mozzarella, gorgonzola, fresh pears, walnuts, speck (smoked prosciutto), honey
quantity: _____

○ **Scattagengive** 23.90
tomato sauce, mozzarella, hot cacciatore salame, spicy auricchio provolone
quantity: _____

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL

ADD ONS PRE-SELECT QUANTITY OF EACH

- ○ **Mini Burger Sliders** 7.00/each
  beef patty, tomato, lettuce, cheddar cheese
  quantity: _____
- ○ **Patatine fritte** 6.50/each
  fries with parmigiano
  quantity: _____
- ○ **Polenta Fries or Chickpea Fries** 5.00/each
  cornmeal flour or chickpea flour
  quantity: _____
- ○ **Verdure Fritte** 5.00/each
  fried mixed seasonal vegetables (lightly flavoured)
  quantity: _____
- ○ **Shishito Peppers** 5.00/each
  quantity: _____
- ○ **Bombolini Salati Misti** 4.00/each
  assortment of savoury Bombolini
  - ○ Vegetarian (Caprese, Carciofi)
  - ○ Non-vegetarian (Salami, Prosciutto, Porchetta)
  - ○ Mixed (Salami, Prosciutto, Caprese)
- ○ **Mini panino con Porchetta/whole Porchetta**
  mini porchetta sliders (upon request)

V_ VEGAN VG_ VEGETARIAN N_ CONTAIN NUTS GF_ GLUTEN FREE DF_ DAIRY FREE A_ ALCOHOL