

OFF-SITE CATERING MENU

APPETIZER

	HALF - PAN	FULL - PAN
SAUSAGE & PEPPERS <i>italian sausage, hungarian hot peppers, fresno pepper, tomato, potato, rosemary</i>	\$90	\$165
SUPPLI CLASSICO <i>peas, mozzarella saffron risotto, parmesan, tomato sauce, E.V.O.O., fresh basil</i>	\$75 20 PCS	\$140 40 PCS
SHRIMP DIAVOLA <i>sautéed jumbo tiger shrimp, spicy diavola sauce, crostini</i>	\$95 20PCS	\$175 40PCS
MEATBALL SICILIANO (30Z) <i>house-made prime beef and veal meatball, tomato basil sauce, mornay</i>	\$75 15 PCS	\$140 30 PCS

SALAD

RUSTICA SALAD <i>tri-color beets, watercress, baby gem lettuce, bulgarian feta, persian cucumbers, lemon, heirloom tomatoes, vinaigrette</i>	\$55	\$85
AURORA SALAD <i>baby romaine, ceci beans, salami, mozzarella, roasted peppers, marinated olives, chef's signature vinaigrette</i>	\$55	\$85
CAESAR SALAD <i>traditional caesar salad</i>	\$55	\$85

PASTA

PASTA CARBONE <i>mezzo rigatoni, spicy vodka sauce</i>	\$65	\$95
STROZZAPRETTI ALFREDO <i>cream, butter, parmigiano reggiano, mascarpone</i>	\$65	\$95
STROZZAPRETTI NORCINA <i>italian fennel sausage, palomino sauce, parmigiano reggiano, white truffle oil</i>	\$65	\$95
MEZZI RIGATONI BOLOGNESE <i>house-made veal & beef bolognese sauce</i>	\$65	\$95
RIGATONI AL BOSCO <i>filet mignon tips, wild mushrooms, creamy truffle demi-glace</i>	\$95	\$155

ENTRÉE

SALMON SCAMPI 4oz <i>pan-seared faroe island salmon fillet, scampi sauce, cherry tomatoes</i>	\$90 8 PCS	\$160 16 PCS
CHICKEN PICCATA <i>sautéed organic chicken, lemon, capers, artichoke, white wine</i>	\$90 10 PCS	\$160 20 PCS
CHICKEN MARSALA <i>prepared with mushroom and marsala wine sauce</i>	\$90 10 PCS	\$160 20 PCS
CHICKEN PARMESAN <i>pan-fried and baked breaded organic chicken, havarti cheese, palomino sauce</i>	\$120 10 PCS	\$200 20 PCS
LAMB CHOPS <i>grilled to perfection, served with zip sauce</i>	\$300 20 PCS	\$600 40 PCS
BEEF TENDERLOIN 3OZ <i>char-broiled 8oz filet mignon, zip sauce</i>		\$350 12-14 PCS

SIDE

BRUSSELS SPROUTS <i>parmesan, garlic</i>	\$55	\$90
GREEN BEANS <i>olive oil</i>	\$55	\$90
CORN DOLCE <i>sweet corn, sautéed butter, parmigiano</i>	\$55	\$90
CANDIED BABY CARROTS <i>pan-glazed baby carrots, brown sugar, butter, grand marnier liqueur</i>	\$55	\$90
PATATE FRITTE <i>truffle parmesan fries</i>	\$45	\$80