



ALLAVITA

NASHVILLE

CATERING

523 HOUSTON ST, NASHVILLE, TN 37203

629.224.1777

HOW TO PLACE YOUR CATERING ORDER

Restaurant Hours:

Monday to Saturday | 4:30pm to 10pm

Sunday | 4:30pm to 9pm

Catering Hours:

Monday to Sunday | 11am to 9pm

TO PLACE AN ORDER:

Please email info@allavitanashville.com

All orders must be confirmed **48 hours** in advance.

Delivery is available via DoorDash. Fees apply and vary depending on location.

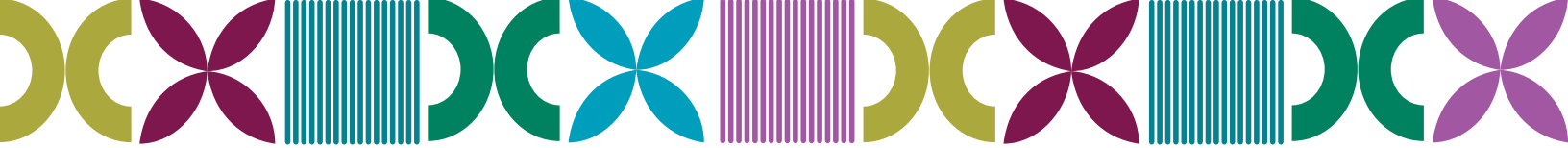
Disposable utensils, plates, and napkins are available for **\$3 per person**.

A set of two Sterno cans and one wire rack is available for **\$10 per pan**.

Drop-off menus are available for a minimum of **10 guests**.

All major credit cards are accepted and processed via our third-party event system.





ALLA VITA

CASUAL ITALIAN DINING

Alla Vita catering brings refined casual Italian cuisine, modern charm, and inspired food by Michelin-starred Chef Lee Wolen to your event.

APPETIZERS

serves 10-12 people

Focaccia & Burrata Platter \$90
seasonal accompaniments

Arancini \$65
scamorza cheese, 'nduja aioli, fennel pollen

Meatball \$75
roasted tomato sauce, parmesan

PIZZA

priced per item | serves 3-4 people

Black Truffle and Mushroom \$28
black truffle, caramelized onion, taleggio

Margherita \$24
san marzano, fior di latte, basil

Soppressata \$27
provolone, calabrian chili, honey

Fennel Sausage \$26
pickled chilis, roasted garlic, fontina

SANDWICHES

serves 10-12 people

Chicken Parmesan Sandwich \$115
fire roasted tomato sauce, buffalo mozzarella, basil

Classic Italian Sandwich \$115
toscana salami, pepperoni mortadella, capicola piccante, provolone, lettuce, tomato, onion

ENTREES

each pan serves 10-12 people

Alla Vita Chopped Salad \$120
gem lettuce, radicchio, toscano salami, pepperoncini, red onion, tomato, red wine vinaigrette, vecchio ricotta

Kale Caesar Salad \$110
sourdough croutons, black pepper, red onion, parmigiana dressing

Rigatoni \$110
choice of: Alla Vodka, Roasted Tomato
Beef Ragu \$150
Spicy Seafood \$180

Ricotta Dumplings \$110
cacio e pepe

Chicken Parmigiana \$185
fire-roasted tomato sauce, buffalo mozzarella, basil

Roasted Half Chicken \$185
chili onion agrodolce, salsa verde, knob onion

Herb Roasted Salmon \$200
salsa verde, requires 72 hours notice

SIDES

Roasted Broccolini \$80
preserved lemon, garlic, olive oil

Crispy Potatoes \$80
piparra salsa verde, parmesan

DESSERTS

each pan serves 12-15 people

Tiramisu \$90
crème de cacao, mascarpone, coffee

*Serveware is available upon request.