



Tuscan Kitchen Holiday Platters

Bring Tuscan Kitchen to Your House!

Assaggi Platters

Serves 10 Guests

Wood Roasted Portabello Mushrooms
Pan Seared Broccolini with Slivered Garlic
Wood Roasted Tomatoes in Aged Balsamic Vinegar
In House Fire Roasted Peppers in Fresh Lemon and Extra Virgin Olive Oil
Roasted Balsamic Onions
Tuscan Olives with Braised Garlic and Rosemary
\$80.00

Salumi e Formaggi

Serves 10 Guests

Grand Tasting of Artisan Cured Meats and Specialty Cheeses,
Prosciutto di Parma, Parmigiano Reggiano
\$90.00

Assaggi & Salumi Platters Served with House Made Artisan Bread & Olive Oil
Ciabatta & Caramelized Onion & Rosemary Focaccia

Crostini Platters

20 Pieces per Order

Crostini di Burrata e Pomodoro
Extra Virgin Grilled Ciabatta, Wood Roasted Roma Tomato, Burrata Cheese, Balsamic Reduction, First
Press Sicilian Olive Oil @ \$45.00

Check Today's Chef Crostini for Our Daily Special

Duck Breast, Truffle Goat Cheese & Orange Zest Crostini \$60.00

Assorted Bruschetta: Wood Roasted Asparagus, Tomato or Eggplant and Burrata on Focaccia \$50.00

Butternut Squash Crostini with Burrata & Aged Balsamic our Crostini \$50.00

Tuscan Platters

20 Pieces Per Order

Polpettoni

House Made Meatballs of Certified Angus Sirloin, Veal and Pancetta with Caramelized Tomato and
Barolo Sauce, Parmigiano Fonduta \$80.00

Arancini Classico

Sicilian "Rice Balls"

Risotto Dumpling, Braised Veal and Pancetta Ragu, House Made Mozzarella,
San Marzano Tomato & Barolo Reduction \$75.00

Wild Mushroom Arancini

Wild Mushrooms, Ricotta Impastata, Arugula Pesto, Truffle Oil \$75.00

Mini Parma Panini

Prosciutto Di Parma, Locally Made Burrata Cheese and Wood Roasted Tomatoes on House Made
Ciabatta with First Press Sicilian Olive Oil, Aged Balsamic, Fresh Basil
\$110.00



Primi Trays

Serves 20 Guests

Tagliatelle alla Bolognese

Signature Dish from Emilia Romagna

Thin House Made Noodles, Rich Sauce of Beef & Veal, Shaved Parmigiano Reggiano
\$90.00

Ravioli ai Quattro Formaggi

Delicate Pasta Pillows Stuffed with Hand Dipped Ricotta, Burrata, Fontina and Parmigiano Cheeses,
Light Brown Butter Pan Sauce, Shaved Black Truffles
\$60.00

Pappardelle al Cinghiale

House Rolled Wide Noodles with Braised Wild Boar Ragù,
Wood Roasted Wild Mushrooms and Shaved Parmigiano
\$110.00

Roasted Wild Mushroom Ravioli

Wood Roasted Chicken, Porcini Mushroom, Braised Garlic
\$70.00

Lobster Ravioli

Housemade Pasta with Fresh Maine Lobster Meat and Hand Dipped Ricotta, Cabreo Lobster Brodo, Tear
Drop Tomatoes and Caramelized Fennel
\$125.00

Handmade Roasted Butternut Squash Cappellacci

Thin Pasta "Hats" Stuffed with Roasted Squash, Sage Brown Butter Sauce, Parmigiano Reggiano
\$65.00

Tortelli Brasato

Hand Rolled Pasta Stuffed with Slow Braised Short Rib and Parmigiano, Pan Roasted Cipollini Onion,
Super Tuscan Demiglace
\$90.00

Please place your orders at least 48 hours before time and date of pick up.

Orders can be taken via email or phone:

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