



Al La Carte, Plated

A custom Menu can be created by our Chef, prices require a minimum of 25 guests per catering

Entrées

Grilled lamb lollipop \$35

with Roasted Plums and Wild Mushroom Crepes and Baby Arugula

Costolette Brasate Gorgonzola (short ribs)\$26

Braised short ribs with crispy gnochetti sardi, Brussels sprouts

Sea bass \$32

with Artichokes and Lobster Bordelaise

Potato-skinned salmon \$28

with Whole Grain and Red Wine essence Leek and Cippolini Compote

Grilled diversea scallops \$32

with Crispy Artichokes and a Truffled Fumé

Mint-cured Scottish Salmon \$28

with your choice of Pasta, Crunchy Cucumbers, Jasmine Rice, Lemon Zest and a touch of Cream

Prosciutto crusted tuna and avocados \$28

with a Sautéed Lemongrass Georgia Spinach

Grilled pork chop \$28

with Apple Mint Chutney accompanied by Roasted Cubed Potatoes

Rib steak \$42

with Mushroom Spetzle, Butternut Squash Flan

Seared duck breast \$32

with a Rhubarb Sauce on a Bed of Arugula with Asparagus

Fresh Red Snapper \$32

with Tarragon Butter and Summer Squash and Rousselet Potatoes

Grilled Quail \$23

with Blackberry Vinegar on a Crispy Potato Galette

Grilled Tenderloin \$32

with Pistachio-Peppercorn Crust, Wild Mushrooms and Cabernet Reduction

Pasta

Lasagna \$20

Layered handmade pasta with fresh tomato Hunter Cattle grass-fed meat sauce, topped with Parmigiano-Reggiano

Bari Bari \$16

"Radiator" pasta tossed with sliced house-made Mercato's sausage and broccolini in a house

Classic Bolognese \$20

Homemade pappardelle pasta. Grass-fed beef, pastured pork, and Veal ragu

Insalate (Salad Choices)

Caesar \$8

with our Classic House Caesar Dressing, topped with Herbed Croutons and Parmesan Reggiano Cheese

Mixed Greens \$8

with Sliced Granny Smith Apples topped with Herbed Croutons and Cherry Tomatoes and tossed in a Balsamic Vinaigrette

Spinach \$8

topped with sliced Red Onion, Goat Cheese, Caramelized Walnuts and tossed in a Strawberry Vinaigrette

Caprese \$10

Roma Tomato Wedges, Arugula and Fresh Mozzarella, then drizzled with Extra Virgin Olive Oil and topped with Basil

Zuppa (Soups)

Tuscan Bean Soup \$4

Tuscan White Bean Soup, Local Mixed Vegetables, in a Fresh Chicken Broth

Asparagus Cream Soup \$5

Asparagus Stalks Sautéed in Butter then pureed and combined. Finished with blanched Asparagus Tips

Chicken Noodle \$4

A Traditional Chicken Noodle Soup with Local Mixed Vegetables

Italian Wedding Soup \$5

Tiny Meatballs with Bread Crumbs and Parmesan combined with Vegetables and Pasta in a Broth

Small Plates

Brick Oven Olives \$5

Mediterranean olives tossed with garlic

Arancini \$5

Classic Sicilian rice balls stuffed with mozzarella served with Marinara

Spicy Ahi Tuna \$16

Prosciutto wrapped Ahi Tuna Lightly seared, with roasted pepper sauce

Salmon Crostini \$8

Topped with Farmer's Cheese, and house cured Salmon

Sautéed Foie Gras au Poivre \$14

Organic Quenoi Farmers Salad and Pomegranate Vinaigrette

Antipasti \$14

Assorted Italian cold cuts, grilled vegetables, oven roasted olives

dolce (Desserts)

Tiramisu \$5

The most heavenly Italian dessert

Cannoli \$5

Filled with Sweet Ricotta and Chocolate Shavings

Fruit Bowl \$5

Assorted Seasonal Fruit

Hazelnut Chocolate Tart \$6

Chocolate Hazelnut budino filling with a flaky tart shell