

# Event Menu

Pane E Vino Ristorante

Family Style - \$68/person

Plated - \$72/person

## Antipasto

### Antipasto Board with Focaccia Barese

Artichoke Spread, Cerignola Olives, Piave Cheese, Pickled Vegetables, Prosciutto di Coppa, Salame Cacciatore

### Add on Pass Around Finger Food

Cod Fritters, Eggplant Croquettes, Prosciutto e Melone or Vegetable Arancini  
\$40/dozen

## Primo

Choose one dish or a duo combination.

Served with homemade focaccia and fresh grated Grana Padano DOP cheese.

**Gnocchi Burro e Salvia**

**Orecchiette Salsiccia e Rapini**

**Penne alla Vodka**

**Tortellini Panna e Prosciutto**

**Gnocchi al Pomodoro**

**Penne alla Bolognese**

**Risotto ai Funghi**

Gluten-Free

## Secondo

Choose one dish.

Served with mashed or roasted potatoes, salad and seasonal vegetables.

**Scaloppine di Pollo ai Funghi**

**Veal Marsala**

**Eggplant Parmigiana**

Vegetarian

**Quinoa and Goat Cheese Stuffed**

**Portobello Mushrooms**

Vegetarian

**Beef Short Rib**

Add \$8.00/person

**Scaloppine di Pollo al Limone**

**Veal Saltimbocca**

Veal topped with prosciutto and sage

**Fior di Latte with Vegetable Caponata and**

**Crostino**

Vegetarian

**Braised Beef Brisket**

Add \$5.00/person

**Add on Calamari Fritti Side Platter**

Add \$8.00/person

**Add on Grigliata Mista di Pesce Side Platter**

Add \$15.00/person

## Dessert

Choose one dessert or bring your own.  
Coffee is included if you bring your dessert.

**Chocolate Almond Cake**

**Gluten-Free**

**Ricotta Cake**

**Classic Tiramisu**

**Tiramisu al Limone**

## Beverages

**Imported Beer**

\$6.95 per bottle

**Prosecco di Valdobbiadene DOC**

\$42.00 per bottle

**Assorted Pop**

\$2.40 per can

**Natural Water 750ml**

\$5.50 per bottle

**Montepulciano D'Abruzzo DOC Red Wine**

\$32.00 per bottle

**Trebbiano D'Abruzzo DOC White Wine**

\$32.00 per bottle

**San Pellegrino Flavoured Mineral Water**

\$3.60 per can

**Sparkling Water 750ml**

\$5.50 per bottle