

Event Menu

Pane E Vino Ristorante

Family Style - \$70/person

Plated - \$74/person

Aperitivo

Aperol Spritz

Prosecco, Aperol, Soda Water

Gingerino

Non-Alcoholic Bitter

Add on Pass Around Finger Food

Cod Fritters, Eggplant Croquettes, Prosciutto e Melone or Vegetable Arancini

\$40/dozen

Antipasto

Antipasto Board with Focaccia Barese

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

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 own dessert.

Chocolate Almond Cake
Gluten-Free

Ricotta Cake

Classic Tiramisu

Tiramisu al Limone

Beverages

Imported Beer
\$6.95/bottle

Prosecco di Valdobbiadene DOC
\$42.00/bottle

Assorted Pop
\$2.25/can

Natural Water 750ml
\$5.50/bottle

Montepulciano D'Abruzzo DOC Red Wine
\$32.00/bottle

Trebbiano D'Abruzzo DOC White Wine
\$32.00/bottle

San Pellegrino Flavoured Mineral Water
\$3.45/can

Sparkling Water 750ml
\$5.50/bottle