

Event Menu

Pane E Vino Ristorante

Family Style - \$65/person

Plated - \$69/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 fresh grated Grana Padano cheese.

Gnocchi Burro e Salvia	Gnocchi al Pomodoro
Orecchiette Salsiccia e Rapini	Penne alla Bolognese
Penne alla Vodka	Risotto ai Funghi
Tortellini Panna e Prosciutto	

Secondo

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

Scaloppine di Pollo ai Funghi	Scaloppine di Pollo al Limone
Veal Marsala	Veal Saltimbocca Veal topped with prosciutto and sage
Beef Short Rib <u>+\$8/Person</u>	Braised Beef Brisket <u>+\$5/Person</u>

Add on Calamari Fritti Side Platter
+\$8/person

Grigliata Mista di Pesce Side Platter
+\$15/person

Dessert

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

Chocolate Almond Cake	Classic Tiramisu
Ricotta Cake	Tiramisu al Limone

Alcoholic Beverages

Imported Beer
+\$6.95/bottle

Prosecco di Valdobbiadene DOC
+\$40/bottle

Montepulciano D'Abruzzo DOC Red Wine
+\$32/bottle

Trebbiano D'Abruzzo DOC White Wine
+\$32/bottle

Non-Alcoholic Beverages

Assorted Pop
+\$2.25/can

Natural Water 750ml
+\$4.95/bottle

San Pellegrino Flavoured Mineral Water
+\$2.95/can

Sparkling Water 750ml
+\$4.95/bottle