

ASSAGGINI

priced per piece · minimum one dozen per item
recommended four (4) pieces per person for each hour of cocktail reception

VEGETARIAN

ARANCINI pomodoro or fonduta sauce	4.00
GRILLED ARTICHOKE gorgonzola sauce, parmigiano	4.00
ASSORTED BRUSCHETTE truffle mushroom / traditional tomato	4.00
FLATBREAD roasted cherry tomato, prosciutto di parma, pesto sauce	4.00
FRESH ZUCCHINI SLICES bocconcini, panko crust	4.00

MEAT

PANKO ENCRUSTED CONFIT FRIED CHICKEN BITES peperoncino dolce	4.00
MARINATED CHICKEN SPIEDINI sundried tomato pesto	4.00
ITALIAN STYLE VEAL MEATBALLS pomodoro or fonduta sauce	4.50
MARINATED LAMB KEBOB mint sauce, garlic aioli	4.50
PULLED CHICKEN TARTLETS caramelized onion, smoked mozzarella	4.00
ITALIAN FLATBREAD spicy sopressata, smoked cheese	4.00

SEAFOOD

PRAWN TEMPURA lemon aioli	4.50
DUNGENESS CRAB CAKES bell pepper coulis, sour cream	4.50
HOUSE-MADE SMOKED SALMON sweet brioche, ginger aioli	4.50
WILD PRAWNS cocktail-style	4.00
AHI TUNA TARTAR avocado, lemon olive oil, sesame seed	4.50

menus and prices are subject to change based on seasonal availability
prices exclude tax and gratuity

RECEPTION PLATTERS

SALUMI E FORMAGGI

assorted Italian charcuterie, olives, assorted Italian cheese

small platter (serves 6 - 8) **32**

medium platter (serves 12 - 16) **62**

large platter (serves 24 - 30) **122**

SEAFOOD PLATTER

smoked salmon, chilled prawns, tuna tartar

small platter (serves 6 - 8) **48**

medium platter (serves 12 - 16) **96**

large platter (serves 24 - 30) **148**

MIXED ANTIPASTO PLATTER

olives, eggplant, artichoke, mushroom, crostini

small platter (serves 6 - 8) **28**

medium platter (serves 12 - 16) **58**

large platter (serves 24 - 30) **110**