



147 NASSAU BLVD  
GARDEN CITY SOUTH, NY 11552  
516.486.0935

## HORS D'OUVRES

*Ordering a nice variety of 3 or more is perfect  
for passing around to your guests for that small bite to enjoy.  
These delicious hors d'ouvres are sold by the piece, please call for pricing.*

### **Mini Aracine**

Rice croquettes with fontina cheese and peas

### **Crostinis Caprese**

Fresh mozzarella tomato & basil pesto

### **Pollo Milanese**

Parmigiano and parsley breaded chicken with baby arugula on skewer

### **Carpaccio Di Manzo**

Seared spice crusted beef fillet on flatbread with white truffle oil

### **Bruschetta Ai Funghi**

Toasted bread with shitakee mushrooms and parmigiano reggiano

### **Baby Lamb Chops**

Baby lamb chops grilled with rosemary

### **Gamberi E Prosciutto**

Crisp prosciutto wrapped shrimp

### **Endivia E Caprino**

Endive tips filled with goat cheese and oven roasted walnuts

### **Mozzarella E Pomodorini**

Mozzarella and cherry tomatoes on skewer

### **Focaccia Di Pomodoro**

Tomato focaccia with fresh mozzarella basil and tomato

### **Tartara Di Tonno**

Thinly sliced cucumber rolled and filled with sashimi grade tuna

### **Pomodori Ripieni**

Stuffed cherry tomatoes with caponata, fresh mozzarella and basil

### **Baccala**

Crisp fried miniature salt cod cakes with garlic aeoli and black tpenade

### **Asparagi E Prosciutto**

Asparagus tips wrapped with prosciutto di parma

### **Grissini Al Prosciutto**

Breadsticks wrapped with prosciutto di parma

### **Carta Musica**

Crisp sardinien flat bread with tomato bruschetta

### **Eggplant Bruschetta**

Eggplant fried in triangular shape topped with a fresh tomato bruschette

### **Prosciutto E Melone**

Prosciutto Di Parma with cantaloupe balls

## BRUSCHETTE

*(Passed or served on table)*

### **Classica**

Fresh tomato, garlic, fresh basil

### **Gamberi**

Roasted jumbo shrimp, tomato, hot peppers

### **Mozzarella Basilico**

Roasted red peppers, mozzarella and basil pesto

### **Pomodorini**

Roasted cherry tomatoes and fresh mozzarella

### **Parma**

Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil

### **Portobello**

Roasted portobello and walnut with goat cheese

### **Firenze**

Basil pesto, plum tomato & Prosciutto di Parma

### **Verona**

Pan seared steak with tomato bruschetta

### **Caprino Con Noci**

Goat cheese, roasted grapes and walnuts

## ANTIPASTI

*Enjoy these dishes as family style, pieces tend to be larger than in Hors d'ouvres, but are great for a sit-down or cocktail style setting. Prices are full tray portions for 18-20 ppl.*

### **Mozzarella Caprese \$50**

Home-made mozzarella, fresh tomatoes and basil, with balsamic vinaigrette

### **Antipasto All' Italiana \$70**

Selection of italian cold cuts and cheeses with olives, roasted peppers and fresh mozzarella

### **Formaggi Misti \$95**

Italian cheeses with fresh fruit, dried figs and balsamic reduction (choose from our cheese menu)

### **Antipasto Di Vegetali \$70**

Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms and onions garnished with olives

### **Asparagi \$70**

Roasted and marinated asparagus and fresh tomatoes, topped with farm raised goat cheese and balsamic vinaigrette

### **Polpettine Di Manzo \$70**

100 % ground beef meatballs in a fresh tomato sauce

### **Vongole Gratinata \$9.50 doz.**

Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine

### **Zuppa Di Cozze P/A**

Mussels tossed with white wine, parsley and fresh garlic (fresh tomato also available)

### **Funghi Ripieni \$65**

Roasted mushroom filled with bread crumbs, garlic, parsley and mixed wild mushrooms

### **Mini Arancine \$70**

Bite size rice balls filled with mozzarella, peas and chop meat lightly breaded

### **Calamari Fritti \$60**

Fried calamari served with fresh tomato sauce

### **Gamberi And Prosciutto \$75**

Shrimp wrapped with prosciutto di Parma and finished with balsamic reduction

### **Insalata Di Mare\*\* \$140**

Clams, mussels, shrimp and portuguese octopus with black olives, fennel and a lemon vinaigrette