



# PIAZZA DEL CAMPO

Buffet Menu  
Minimum 30 Guests  
Available for full restaurant buyouts only

## SELECT ONE

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|            |  |
|------------|--|
| Bruschetta | Seasonal bruschetta                                |
| Arancini   | House-made fried tomato rice balls, marinara sauce |

## SELECT ONE

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|            |   |
|------------|---|
| Della Casa | Little Leaf Farm greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette |
| Cesare     | Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp                       |

## SELECT TWO

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|                   |   |
|-------------------|---|
| Mezzanine Otero   | Penne, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce |
| Rigatoni Vegetali | Seasonal preparation  |
| Penne Pomodoro    | Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil      |

## SELECT ONE

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|                        |  |
|------------------------|--|
| Involtini Di Melanzane | Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce |
| Pollo Bruschetta       | Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula                 |

## DOLCE

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|         |                         |
|---------|-------------------------|
| Zeppole | Italian sugar doughnuts |
|---------|-------------------------|



# PIAZZA SAN MARCO

Buffet Menu  
Minimum 30 Guests  
Available for full restaurant buyouts only

## SELECT TWO

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|            |  |
|------------|--|
| Bruschetta | Seasonal Bruschetta  |
| Meatballs  | Hand-rolled meatballs of veal, sausage and beef, wood-fired with mozzarella and parmigiano |
| Arancini   | House-made fried tomato rice balls, marinara sauce   |

## SELECT ONE

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|            |   |
|------------|---|
| Della Casa | Little Leaf Farm greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette |
| Cesare     | Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp                       |

## SELECT TWO

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|                   |   |
|-------------------|---|
| Mezzanine Otero   | Penne, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce |
| Penne Pomodoro    | Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil      |
| Rigatoni Vegetali | Seasonal preparation  |
| Pasta Di Palermo  | Linguine, shrimp, roasted tomatoes, lemon-sherry cream                        |

## SELECT TWO

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|                        |  |
|------------------------|--|
| Pollo Panato           | Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, lemon, fresh herbs               |
| Pollo Bruschetta       | Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula                 |
| Involtini Di Melanzane | Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce |

## DOLCE

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|                   |   |
|-------------------|---|
| Zeppole & Cannoli | Italian sugar doughnuts and house-made cannolis with ricotta, rum & chocolate |
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# PIAZZA NAVONA

## Stations Menu

Only available for select dates and times  
Minimum 35 Guests  
Priced per person  
Choose 5 or Choose 8

### STATION ITEMS

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|                      |   |
|----------------------|---|
| Piadina              | Chef-selected flatbreads  |
| Caprese Skewers      | Tomato, fresh mozzarella, basil pesto   |
| Panato Skewers       | Chicken cutlet, prosciutto, fontina cheese, lemon                                 |
| Colpi Di Gazpacho    | Seasonal Gazpacho shooters  |
| Torte di Granchio    | Mini wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomato confit |
| Polpettini           | Mini meatballs, marinara, grana padano  |
| Involtini            | Eggplant and prosciutto bites   |
| Crostini Di Carciofi | Artichoke, white bean puree, kalamata olive, roasted tomato, balsamic glaze       |
| Focaccia             | House-made focaccia with seasonal dips and spreads                                |
| Calamari Fritti      | Lightly floured and fried calamari, lemon, marinara sauce                         |
| Arancini             | House-made fried tomato rice balls, marinara sauce                                |
| Panontella           | Assortment of focaccia sliders; Bistecca, Italiano Piccante, Melanzana            |