



PIAZZA NAVONA

Stations Menu

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

STATION ITEMS

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



PIAZZA DEL CAMPO

Stations Menu
Minimum 30 Guests
Available for full restaurant buyouts only

SELECT ONE

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

SELECT ONE

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

Mezzanine Otero	Penne, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce
Rigatoni Vegetali	Rigatoni, broccolini, roasted tomato, artichoke hearts, white wine, garlic, basil
Penne Pomodoro	Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

SELECT ONE

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

Zeppole	Italian sugar doughnuts
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PIAZZA SAN MARCO

Stations Menu
Minimum 30 Guests
Available for full restaurant buyouts only

SELECT TWO

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

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

ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

Mezzanine Otero	Penne, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce
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
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
Involtini Di Melanzane	Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce

DOLCE

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