

FORNO BISTRO

PIAZZA DEL CAMPO

BUFFET MENU | MINIMUM 30 GUESTS | AVAILABLE FOR FULL VENUE BUYOUTS ONLY

SELECT ONE

BRUSCHETTA

Seasonal bruschetta

ARANCINI

House-made fried tomato rice balls, marinara sauce

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

FOCACCIA

House-made focaccia served with assorted dips

SELECT ONE

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

PASTA VEGETALI

Seasonal preparation

PENNE POMODORO

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

PENNE TOSCANE

Penne, house-made Italian sausage, roasted eggplant, tomato sauce, diced mozzarella

SELECT ONE

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

POLLO BRUSCHETTA

Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

DOLCE

ZEPPOLE

Italian sugar doughnuts

FORNO BISTRO

PIAZZA SAN MARCO

BUFFET MENU | MINIMUM 30 GUESTS | AVAILABLE FOR FULL VENUE BUYOUTS ONLY

SELECT TWO

BRUSCHETTA

Seasonal bruschetta

ARANCINI

House-made fried tomato rice balls, marinara sauce

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

FOCACCIA

House-made focaccia served with assorted dips

MEATBALLS

Hand-rolled meatballs of veal, sausage and beef, wood-fired with mozzarella and parmigiano

SELECT ONE

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

PASTA VEGETALI

Seasonal preparation

PENNE POMODORO

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

PENNE TOSCANE

Penne, house-made Italian sausage, roasted eggplant, tomato sauce, diced mozzarella

PASTA DI PALERMO

Linguine, shrimp, roasted tomatoes, lemon-sherry cream

SELECT TWO

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

POLLO BRUSCHETTA

Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

POLLO PANATO

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, lemon, fresh herbs

DOLCE

ZEPPOLE & CANNOLI

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

FORNO BISTRO
PIAZZA NAVONA

STATIONS MENU

MINIMUM 35 GUESTS | PRICED PER PERSON | ONLY AVAILABLE SELECT DATES AND TIMES
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