

CATERING MENU

CEREALI

CEREALS AND FRESH YOGURT

Small batch house made granola 5/person
with choice of natural yogurt or milk or alternative
(minimum 6 ppl)

ALTRI

BISCOTTI, COOKIES, TREATS, & FRUIT

Mama's Biscotti 3
*Lemon pistachio, Double chocolate, orange cranberry,
fig fennel and hazelnut*

Bloom Vegan Cookies 2
chocolate chip + London fog (V)

Almond Omega Cookie (GF + V) 4.25

Linden Bar (GF + V) 6

Espresso Bites 3.5

Sunflower Cocoa Caramel bites 4

Fruit cups 6

Fruit platter (minimum 6ppl) 5/person

PASTICCINI

SWEET PASTRIES

Cornetto semplice: Plain buttery croissant 3

Cornetto con cioccolato: chocolate filled croissant 3.75

Cornetto con crema: Custard croissant 3.75

Cornetto con mandorla: Almond croissant 3.75

Bombolone con Nutella – Italian donut filled with nutella 3

Bombolone con crema: Italian donut filled with custard 3

Raspberry Danish 4

Cinnamon roll 5

INSALATONE

INDIVIDUAL MEAL SIZE SALADS

Mista 12
*mesclun greens, cherry tomatoes, black olives,
red onion, house vinaigrette*

Rucola 14
*arugula, scallions of parmigiano, cherry tomatoes,
olive oil and lemon*
Add prosciutto crudo - 4 Add Bresaola - 4

Siciliana 19.5
*mesclun greens, fior di latte, Rio mare tuna, capers,
artichoke hearts, tomato, carrots, olives, red onions,
white balsamic vinaigrette*

Salmone 19
*mesclun greens, Sgambaro smoke salmon, cucumbers,
pickled red onions, sliced carrot house vinaigrette*

Uova 18
*two perfectly soft boiled eggs, mesclun greens, red onions,
tomatoes, carrots, house balsamic vinaigrette*

INSALATA

SIDE SALADS PER SCOOP

(please indicate how many scoops of each salad you would like)

Cecci 3
*chickpeas, sundried tomatoes, red onions, Italian parsley,
black olives, lemon, evoo*

Quinoa 3
cucumber, dill, cilantro, slow roasted almonds

Farro 4
*spelt, ricotta salata, roasted eggplant, roasted peppers,
black olives, evoo*

Barbabietolle 4
slow roasted beets, evoo, honey, slow roasted walnuts

Caprese sbagliata 4.5
Cherry tomato, bocconcini, arugula, evoo



CATERING MENU

SALUMI AND
CHEESE PLATTERS

Assorted Italian cured meats and cheeses 10/person
(minimum 4 ppl)

PANINI

(made with our house baked focaccia romana)

Orto Panino 10
grilled eggplant, roasted peppers, artichoke hearts,
slow roasted tomatoes, goat cheese, fresh basil

Il millese Panino 11
hard boiled egg, anchovies, pancetta, arugula, tomato

Cotto Panino 10
prosciutto cotto, fior di latte, arugula, fresh tomato

Crudo Panino 12
prosciutto crudo, fior di latte, fresh tomato

Romagnolo Panino 10
mortadella, parmigiano, balsamic glaze

Valtelina Panino 11
bresaola, parmigiano, arugula, lemon

Verdura Panino 11
roasted eggplant and peppers, grilled tomato, roasted onions,
goat cheese, balsamic glaze

Tonno Panino 12
rio mare tuna, capers, red onions, fior di latte,
slow roasted tomato

Panino Italiano 11
slow roasted tomato, fior di latte, fresh basil

Salmone Panino 12
smoked salmon, goat cheese, basil, arugula, lemon

ROMAN STYLE PIZZA

(Three large slices per pizza)

Margherita 18
tomato, mozzarella, basil

Alla norma 20
tomato, mozzarella, eggplant, ricotta salata, basil

Capicola e Funghi 18
mozzarella, capicola, kale, roasted mushrooms

Capricciosa 20
tomato, mozzarella, prosciutto cotto, artichoke hearts,
black olives, roasted mushrooms

Pesto 19
pesto, Mozzarella, roasted cherry tomatoes

Ortolana 19
tomato, roasted peppers, zucchini, eggplant,
roasted cherry tomatoes

Melanzana e Sopressata Dolce 18
eggplant, sopressata, fior di latte, fresh parsley

Quattro Formaggi 20
tomato, mozzarella, ricotta, gorgonzola, parmigiano

Sopressata Piccante 19
tomato, mozzarella, spicy salami, roasted mushrooms

Salsiccia Piccante 20
tomato, mozzarella, spicy italian sausage, gorgonzola,
roasted peppers

Tonno 22
tomato, tuna, black olives, pickled onions, capers, arugula

Zola e Salsiccia 20
tomato, mozzarella, spicy sausage,
roasted red peppers, gorgonzola

