



1424 OLD NORTHERN BLVD  
ROSLYN, NY 11576  
516.621.2685

## HORS D'OEUVRES

*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

### **Crostini Caprese**

Fresh mozzarella tomato & basil pesto

### **Pollo Milanese**

Parmigiano and parsley breaded chicken with baby arugula on skewer

### **Pollo Alla Griglia**

Grilled chicken tenders on a skewer with balsamic reduction and spicy cherry tomato dipping sauces

### **Spiedini Di Carne**

Steak skewers with balsamic reduction and spicy cherry tomato dipping sauces

### **Carpaccio Di Manzo**

Seared spice crusted beef fillet on flatbread with white truffle oil

### **Bruschetta Ai Funghi**

Toasted bread with shiitake 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

### **Baccala**

Crisp fried miniature salt cod cakes with garlic aioli and black tapenade

### **Asparagi E Prosciutto**

Asparagus tips wrapped with Prosciutto Di Parma

### **Grissini Al Prosciutto**

Breadsticks wrapped with Prosciutto Di Parma

### **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. Min 25 pieces at \$1.25 ea.*

### **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.*

### **Antipasto All'Italiana 70**

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

### **Mozzarella Caprese 50**

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

### **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, onions and olives

### **Asparagi 70**

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

### **Funghi Ripieni 65**

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

### **Polpettine Di Manzo 70**

100 % ground beef meatballs in a fresh tomato sauce

### **Mini Arancine 70**

Bite size rice balls filled with fontina cheese and peas lightly breaded and deep fried to perfection

### **Vongole/ Cozze Posillipo 90**

Clams or mussels sautéed in a tomato white wine sauce

### **Calamari Fritti 60**

Fried calamari served with fresh tomato sauce

### **Vongole \$9.50 doz**

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