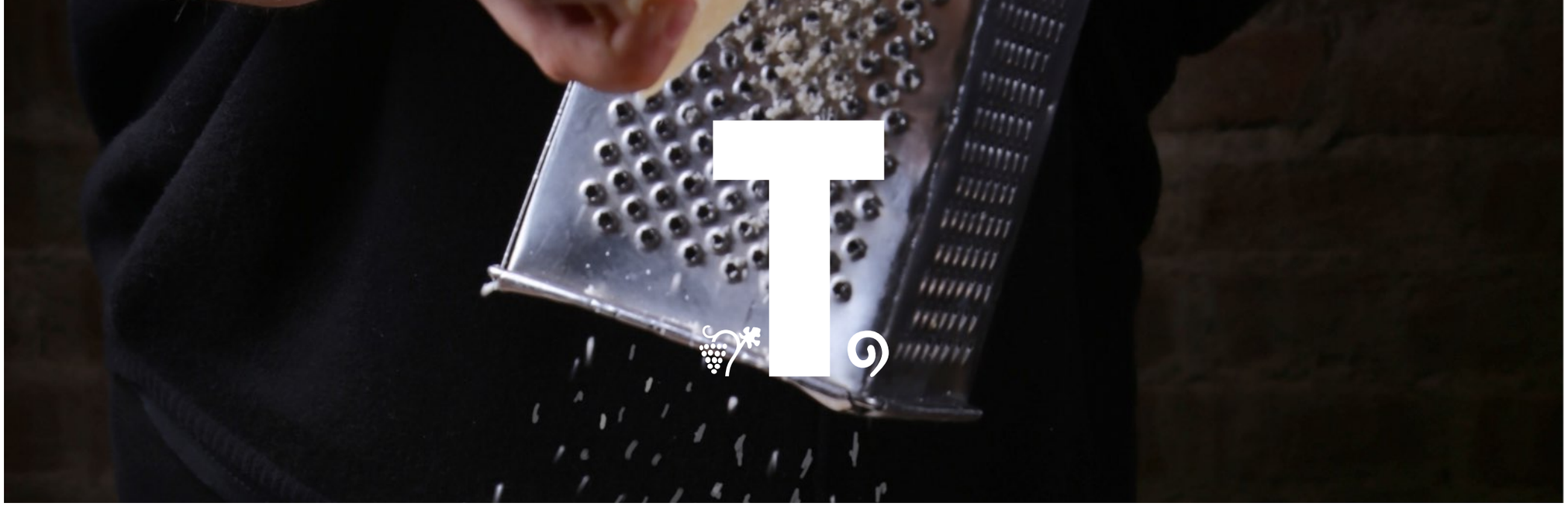

TARALLUCCI E VINO EVENTS

MENU

GREENMARKET INSPIRED | HOUSEMADE PASTRIES | HAND ROLLED PASTA | UNIQUE WINE SELECTIONS

BREAKFAST

$35PP

PASTICCERIA

CHEF SELECTION OF 5

CROISSANTS

FRENCH, ALMOND, PAIN AU CHOCOLATE
OR WHOLE WHEAT AND HONEY

CINNAMON ROLL

BRIOCHE

FILLED CORNETTI

APRICOT MARMELLATA, CREAM

BOMBOLONI

DOUGHNUTS FILLED WITH CHOCOLATE, JELLY
OR CUSTARD CREAM

CHEESE DANISH

GLUTEN FREE BLUEBERRY SCONE

MUFFINS

BLUEBERRY, CARROT OR CHOCOLATE CHIP

FRUTTA

SELECTION OF SEASONAL FRUIT

CEREALI

GRANOLA, GREEK YOGURT, SEASONAL FRUIT

FRENCH TOAST

HOUSEMADE BRIOCHE, NUTELLA, BANANAS, HAZELNUTS, MASCARPONE

UOVA

QUICHE
MUSHROOM, ONION AND PEPPER
BACON, SPINACH AND ONION
OR
FARM FRESH SCRAMBLED EGGS

CONTORNI

HOME FRIES, PARMIGIANO, HERBS
CRISPY SMOKED BACON

LAVAZZA COFFEE

SERENDIPITEA TEA

FRESHLY SQUEEZED JUICES

BRUNCH

BUFFET
$55PP

- OR -

FAMILY STYLE
$60PP

SELECTION OF FIVE DISHES FROM THE MENU

LAVAZZA COFFEE

SERENDIPITEA TEA

FRESHLY SQUEEZED JUICES

UOVA

UOVA E ASPARAGI
SCRAMBLED EGGS, POTATOES, PARMIGIANO, ASPARAGUS, MARKET HERBS

UOVA E PANCETTA
SCRAMBLED EGGS, HARDWOOD SMOKED BACON, ARUGULA, TOMATOES, AIOLI

UOVA E BISTECCA +$5
CULOTTE STEAK, EGGS, FINGERLING POTATOES

QUICHE (CHOOSE ONE)
BACON, SPINACH AND ONION
MUSHROOM, ONION AND PEPPER

PIATTI

FRENCH TOAST
HOUSEMADE BRIOCHE, NUTELLA, BANANAS, HAZELNUTS, MASCARPONE

CEREALI
GRANOLA, GREEK YOGURT, SEASONAL FRUIT

BEET SALAD
RED AND GOLD BEETS, ARUGULA, GOAT CHEESE, ROASTED WALNUTS, BALSAMIC

BABY KALE SALAD
BABY KALE, CROUTONS, PARMIGIANO, LEMON VINAIGRETTE

FARRO E QUINOA
FARRO, QUINOA, ARUGULA, BABY CARROTS, CAULIFLOWER, ASPARAGUS, AVOCADO, LEMON VINAIGRETTE

SPINACH SALAD
SPINACH, DRIED FIGS, GORGONZOLA DOLCE, WALNUTS, SHERRY VINAIGRETTE

RIGATONI
BASIL PESTO, PARMIGIANO

PACCHERI
VEAL AND BEEF BOLOGNESE RAGÙ, PARMIGIANO

PENE
SAN MARZANO TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

CONTORNI

PATATE
HOME FRIES, PARMIGIANO, HERBS

ZUCCA
ROASTED GREEN AND YELLOW SQUASH, FRESH HERBS, CHERRY TOMATOES

PANINI (ROSETTA OR MULTIGRAIN)

CAPRESE
FRESH MOZZARELLA, TOMATOES, BASIL PESTO

SALMONE
SMOKED SALMON, ARUGULA, DILL YOGURT

POLLO
HERB MARINATED CHICKEN, PORCINI MUSHROOM, AGED PROVOLONE

PROSCIUTTO
PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, BABY ARUGULA

ZUCCHINE
ZUCCHINI, DRY RICOTTA, GARLIC

PASTICCERIA

FILLED CORNETTI
CREAM, APRICOT, MARMELLATA

RAISIN SWIRL

CROISSANTS
FRENCH, ALMOND, PAIN AU CHOCOLATE OR WHOLE WHEAT AND HONEY

CINNAMON ROLL

GLUTEN-FREE BLUEBERRY SCONE

BRIOCHE

BOMBOLONI
DOUGHNUTS FILLED WITH CHOCOLATE, JELLY OR CUSTARD CREAM

MUFFINS
BLUEBERRY, CARROT OR CHOCOLATE CHIP

SAVORY PASTRIES
SPINACH AND RICOTTA CORNETTI
HAM AND CHEESE CROISSANT

BRUSSELS SPROUTS
ROASTED GARLIC, OLIVE OIL, SALT & PEPPER

MARKET GREENS
SEASONAL VEGETABLES

LUNCH

PANINI AND SALAD $30PP

SELECTION OF THREE PANINI
SALAD
ADD MINI DESSERTS +$10

BUFFET $60PP

1 ANTIPASTI
1 PASTA, 2 SECONDI, 1 CONTORNI
SELECTION OF COOKIES

FAMILY STYLE, 3 COURSE $70PP

2 ANTIPASTI
1 PASTA, 2 SECONDI, 2 CONTORNI
1 MINI DESSERT

ANTIPASTI AND SALADS

ZUPPA
SEASONAL SOUP

CRUDITE
MARKET VEGETABLES, VEGAN GREEN DIP

BABY KALE SALAD
BABY KALE, CROUTONS, PARMIGIANO, LEMON VINAIGRETTE

BEET SALAD
RED AND GOLD BEETS, ARUGULA, GOAT CHEESE, ROASTED WALNUTS, BALSAMIC

RUCOLA
ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO E QUINOA
FARRO, QUINOA, ARUGULA, BABY CARROTS, CAULIFLOWER, ASPARAGUS, AVOCADO, LEMON VINAIGRETTE

BURRATA
BURRATA, PORCINI MUSHROOM

POLPETTINE
VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

PASTA (GLUTEN FREE AND VEGAN OPTIONS AVAILABLE)

PENNE
SAN MARZANO TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

RIGATONI
BASIL PESTO, PARMIGIANO

PACCHERI
VEAL AND BEEF BOLOGNESE RAGÙ, PARMIGIANO

RIGATONI (+$3)
ABRUZZESE DUCK RAGÙ, STEWED TOMATOES, PARMIGIANO

ORECCHIETTE
SWEET ITALIAN SAUSAGE, BROCCOLI RABE, CALABRIAN CHILI, PECORINO ROMANO

RISOTTO (NOT AVAILABLE FOR BUFFET)
CARNAROLI RICE, MASCARPONE, PORCINI TRUFFLE, BLACK TRUFFLE

PANINI (FOCACCIA OR MULTIGRAIN)

CAPRESE
FRESH MOZZARELLA, TOMATOES, BASIL PESTO

SALMONE
SMOKED SALMON, CUCUMBER, DILL YOGURT

POLLO
HERB MARINATED CHICKEN, PORCINI MUSHROOM, AGED PROVOLONE

PROSCIUTTO
PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, BABY ARUGULA

ZUCCHINE
ZUCCHINI, DRY RICOTTA, GARLIC

SECONDI

CAPESANTE
PAN-SEARED SCALLOPS, RED PEPPER PURÉE, MICROGREENS

SALMONE
ROASTED SALMON, LEMON VINAIGRETTE

BRANZINO
MEDITERRANEAN SEA BASS, SALSA VERDE

POLLO
LAVENDER MARINATED ROASTED CHICKEN, HERB JUS

TAGLIATA (+6)
NEW YORK ANGUS STEAK, SEASONAL VEGETABLES

CONTORNI

PATATE
ROSEMARY ROASTED FINGERLING POTATOES

BRUSSELS SPROUTS
ROASTED GARLIC, OLIVE OIL, SALT & PEPPER

BROCCOLI RABE
SAUTÉED BROCCOLI RABE, CALABRIAN CHILI

MARKET GREENS
SEASONAL VEGETABLES

HOT HORS D'OEUVRES

Selection of 5
1 hour – $25pp
2 hour – $36pp

Selection of 7
1 hour – $30pp
2 hour – $43pp

POLENTA
CRISPY POLENTA AND SUN-DRIED TOMATO

VEGAN "MEATBALLS"
TOFU, BLACK BEANS, GINGER

ARANCINI (CHOOSE ONE)
WILD MUSHROOM
FONTINA AND PARMIGIANO
SPECK AND PECORINO

PIZZETTE
MOZZARELLA, SAN MARZANO TOMATOES, BASIL

MINI QUICHE (CHOOSE ONE)
MUSHROOM, ONION AND PEPPER
BACON, SPINACH AND ONION

SHRIMP
ROASTED JUMBO SHRIMP, ARUGULA, SALMORIGLIO

POLIPO
OCTOPUS, CELERY, MUSTARD, CAPER BERRIES

GRANCHIO
CRAB CAKE, MUSTARD AIOLI

CAPESANTE
SEARED SCALLOPS, RED PEPPER PURÉE, MICROGREENS

CHICKEN SALTIMBOCCA
CHICKEN, PROSCIUTTO, PARMIGIANO, SAGE

"MAIALINO IN COPERTA"
ITALIAN SAUSAGE WRAPPED IN PUFF PASTRY,
GRAIN MUSTARD

POLPETTINE
MINI BEEF & VEAL MEATBALLS, FOCACCIA

COLD HORS D'OEUVRES

CROSTINI
(ONE CHOICE PER SELECTION)

HEIRLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL

FRESH RICOTTA, BLACK TRUFFLE

PORCINI MUSHROOM, GOAT CHEESE

ARTICHOKE HEART, RICOTTA SALATA

SHAVED PARMIGIANO, ARUGULA, ROASTED PEPPER

SPECK, PISTACHIO, GORGONZOLA
PROSCIUTTO, MOZZARELLA, TOMATOES

ZUPPA
SEASONAL

CRUDITE
MARKET RAW VEGETABLES, VEGETARIAN DIP

CAPRESE
BUFALA MOZZARELLA, TOMATOES, BASIL, ACETO BALSAMICO

PARMIGIANO BIGNÈ
PARMIGIANO CHEESE PUFF

PECORINO
PECORINO ROMANO, FIG JAM

BARBABIETOLA
BEET, GOAT CHEESE MOUSSE, BALSAMICO

TONNO
TUNA TARTARE

SALMONE AFFUMICATO
SMOKED SALMON, LEMON OIL, CAPER, CHIVE, RADISH

FLUKE CRUDO
FLUKE, FENNEL, APPLE, ORANGE, CALABRIAN CHILI

BRESAOLA ROLLATINI
CURED BEEF, LEMON, ARUGULA, PARMIGIANO

STATIONARY

BRUSCHETTA (CHOOSE FOUR)

1 HOUR - $20PP | $10 PER ADD. HOUR(S)

MELANZANA
EGGPLANT CAPONATA

POMODORO
HEIRLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL

RICOTTA
FRESH RICOTTA, BLACK TRUFFLE

FUNGHI
WILD MUSHROOM, SHAVED PARMIGIANO

ZUCCHINI
ZUCCHINI, RICOTTA SALATA

PECORINO
PECORINO CREMA, CALABRIAN CHILI

RED PEPPER
SHAVED PARMIGIANO, ARUGULA, ROASTED PEPPER

SPECK
SPECK, PISTACHIO, GORGONZOLA

PROSCIUTTO
PROSCIUTTO, MOZZARELLA, TOMATOES

FORMAGGI E SALUMI

1 HOUR - $20PP | $10 PER ADD. HOUR(S)

OUR SIGNATURE ASSORTMENT OF IMPORTED ARTISANAL ITALIAN CHEESES AND MEATS

RAW BAR (CHOOSE THREE)

1 HOUR - $32PP | $16 PER ADD. HOUR(S)

SHRIMP COCKTAIL
SHRIMP, COCKTAIL SAUCE, LEMON

FLUKE CEVICHE
FLUKE, FENNEL, APPLES, ORANGES

SALMON TARTARE
SALMON, CHIVES, LEMON, OIL

OSTRICA
OYSTERS, LEMON, MIGNONETTE

ARGENTO

1 HOUR - $40PP

2 HOUR - $60PP

5 PASSED HORS D'OEUVRES(5)
FORMAGGI E SALUMI *OR* BRUSCHETTA

ORO

$100PP

PASSED HORS D'OEUVRES(5)
FORMAGGI E SALUMI *OR* BRUSCHETTA
PASTA AND ARROSTI

PLATINO

$140PP

PASSED HORS D'OEUVRES(5)
FORMAGGI E SALUMI *AND* BRUSCHETTA
RAW BAR
PASTA AND ARROSTI
THREE MINI DESSERTS (3)

ARROSTI

1 HOUR - $35PP | $20 PER ADD. HOUR(S)

STATIONARY
(CHOOSE TWO)

EGGPLANT "PARMIGIANA"
EGGPLANT, TOMATOES, VEGAN CHEESE

CAPESANTE
PAN-SEARED SCALLOPS, RED PEPPER PURÉE, MICROGREENS

SALMONE
ROASTED SALMON, LEMON VINAIGRETTE

BRANZINO
MEDITERRANEAN SEA BASS, SALSA VERDE

POLLO
ROASTED CHICKEN, HERB JUS

MILANESE
BREADED CHICKEN BREAST, ARUGULA, CHERRY TOMATO, SHAVED PARMIGIANO

AGNELLO +$10
MARINATED AND ROASTED RACK OF LAMB CHOP

TAGLIATA +6
NEW YORK STRIP AUGUST STEAK, SEASONAL VEGETABLES

PASTA

1 HOUR - $25PP | $15 PER ADD. HOUR(S)

STATIONARY
(CHOOSE TWO, GLUTEN FREE AND VEGAN OPTIONS AVAILABLE)

PENNE
SAN MARZANO TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

RIGATONI
BASIL PESTO, PARMIGIANO

PACCHERI
VEAL AND BEEF BOLOGNESE RAGÙ, PARMIGIANO

RIGATONI
OCTOPUS RAGÙ, STEWED TOMATOES, PARSLEY

ORECCHIETTE
SWEET ITALIAN SAUSAGE, BROCCOLI RABE, CALABRIAN CHILI, PECORINO ROMANO

DINNER

BUFFET $70PP

1 ANTIPASTI
1 PASTA, 2 SECONDI, 2 CONTORNI
3 MINI DESSERTS

FAMILY STYLE, 3 COURSE $90PP

2 ANTIPASTI
1 PASTA, 2 SECONDI, 2 CONTORNI
3 MINI DESSERTS

PLATED, 3 COURSE $100PP

2 ANTIPASTI
1 PASTA, 2 SECONDI
2 DOLCI (OR 3 MINI DESSERTS)

PLATED, 4 COURSE $110PP

2 ANTIPASTI
2 PASTA
2 SECONDI
2 DOLCI (OR 3 MINI DESSERTS)

ANTIPASTI

ZUPPA
SEASONAL

CRUDITE'
MARKET VEGETABLES, VEGAN GREEN DIP

BABY KALE SALAD
BABY KALE, CROUTONS, PARMIGIANO, LEMON VINAIGRETTE

BEET SALAD
RED AND GOLD BEETS, ARUGULA, GOAT CHEESE, ROASTED WALNUTS, BALSAMIC

RUCOLA
ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO E QUINOA
FARRO, QUINOA, ARUGULA, BABY CARROTS, CAULIFLOWER, ASPARAGUS, AVOCADO, LEMON VINAIGRETTE

BURRATA
BURRATA, PORCINI MUSHROOM

POLPETTINE
VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

PASTA

(GLUTEN FREE AND VEGAN PASTA AVAILABLE)

PENNE
SAN MARZANO TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

RIGATONI
BASIL PESTO, PARMIGIANO

PACCHERI
VEAL AND BEEF BOLOGNESE RAGÙ, PARMIGIANO

RIGATONI (+$3)
ABRUZZESE DUCK RAGÙ, STEWED TOMATOES, PARMIGIANO

ORECCHIETTE
SWEET ITALIAN SAUSAGE, BROCCOLI RABE, CALABRIAN CHILI, PECORINO ROMANO

RISOTTO (NOT AVAILABLE FOR BUFFET)
CARNAROLI RICE, MASCARPONE, PORCINI TRUFFLE, BLACK TRUFFLE

SECONDI

EGGPLANT "PARMIGIANA"
EGGPLANT, TOMATOES, VEGAN CHEESE

CAPESANTE
PAN-SEARED SCALLOPS, RED PEPPER PURÉE, MICROGREENS

SALMONE
ROASTED SALMON, LEMON VINAIGRETTE

BRANZINO
MEDITERRANEAN SEA BASS, SALSA VERDE

POLLO
ROASTED CHICKEN, HERB JUS

MILANESE
BREADED CHICKEN BREAST, ARUGULA, CHERRY TOMATO, SHAVED PARMIGIANO

AGNELLO +$10
SPICE RUBBED RACK OF LAMB, VINCOTTO

TAGLIATA +6
NEW YORK ANGUS STEAK, SEASONAL VEGETABLES

CONTORNI

PATATE
ROSEMARY ROASTED FINGERLING POTATOES

BRUSSELS SPROUTS
ROASTED GARLIC, OLIVE OIL, SALT & PEPPER

BROCCOLI RABE
SAUTÉED BROCCOLI RABE, CALABRIAN CHILI BROCCOLI RABE

MARKET GREENS
SEASONAL VEGETABLES

DESSERTS

TIRAMISU
LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

FRUTTA
SELECTION OF SEASONAL FRUITS

TORTA ALLA MOUSSE DI CIOCCOLATO
DARK CHOCOLATE MOUSSE, FLOURLESS CHOCOLATE CAKE, DARK COCOA

COCCO E MIRTILLE
COCONUT AND BLUEBERRY TART

PANNA COTTA
VANILLA PANNA COTTA, FRESH BERRIES

CROSTATA AL LIMONE
LEMON CUSTARD, ITALIAN MERINGUE

MINI DESSERT

BIGNÈ
CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

TIRAMISU
LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

PANNA COTTA
VANILLA PANNA COTTA, SEASONAL FRUIT

CROSTATA AL LIMONE
LEMON CUSTARD, ITALIAN MERINGUE

BERRY SALAD
BLUEBERRY, RASPBERRY, BLACKBERRY

CANNOLI ABRUZZESI
NUTELLA , MASCARPONE CREAM,
CACAO NIBS

CIOCCOLATO BIANCO
CHOCOLATE SHELL WITH WHITE CHOCOLATE
GANACHE AND RASPBERRY

MINI FRUIT TART
SEASONAL FRUIT, PASTRY CREAM

COCCO E MIRTILLE
COCONUT AND BLUEBERRY TART

FLOURLESS CHOCOLATE CUPCAKE
CHANTILLY CREAM ICING

BEVERAGES

~ our wine list changes based on availability ~

OUR VERSATILE WINE LIST FEATURES GEMS FROM FAMILY-RUN AND BIODYNAMIC WINERIES IN ITALY.

ALL ALCOHOLIC PACKAGES LISTED BELOW INCLUDE SOFT DRINKS, COFFEE AND TEA:

PER PERSON PRICING	WINE AND BEER	STANDARD BAR	PREMIUM BAR	MIMOSA & BELLINI
1 HOUR	$30	$35	$40	$20
2 HOURS	$43	$50	$58	$25
3 HOURS	$55	$65	$75	$30
4 HOURS	$68	$80	$93	$35
5 HOURS	$80	$95	$110	$40

NON-ALCOHOLIC BEVERAGES

1 HOUR - $5
2 HOURS - $7
3 HOURS - $10
4 HOURS - $12
5 HOURS - $15

TARALLUCCI E VINO

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