



STUZZICHINI - Passed Hors d'oeuvres

Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00 pp
Reception only (2 hours) with choice of five hors d'oeuvres	35.00 pp

Arancini di Riso ~ Fried Saffron Risotto Balls stuffed with Mozzarella
Crostini di Pesca ~ Peach and Arugula Tartare with Black Pepper Pecorino on Crostini
Bruschetta ~ Heirloom Tomato and Basil on Crostini
Caponata ~ Sicilian Eggplant Relish with Pine Nuts, Raisins, Olives and Capers on Crostini
Uova Sode alla Veneziana ~ Dungeness Crab Stuffed Devilled Eggs
Gamberi in Pancetta ~ Pancetta Wrapped Shrimp stuffed with Sage

Fritto Misto Mare ~ Fried Monterey Calamari, Soft Shelled Crab, Littleneck Clams and Fish with Lava Salt, Mixed Pepper, Lemon and Roasted Pepper Sauce
Spiedini di Tonno ~ Seared Ahi Tuna with Citrus Aioli
Polpette di Vitello ~ Milk-fed Veal Meatball Lollipop
Spiedini di Manzo ~ Grilled Beef with a Horseradish Cream
Prosciutto in Melone - Prosciutto wrapped Melon

PER TUTTI - Family Style Platters ~ Choice of 2 add \$ 8.00 pp, Choice of 3 add \$12.00 pp

Fritto Misto Mare ~ Fried Calamari, Soft Shelled Crab and Littleneck Clams with Lemon and Spicy Roasted Pepper Sauce
Involtini di Tonno e Melanzane ~ Thinly Sliced, Hand-Pounded Raw Ahi Tuna, rolled with Peppers, Lemon, and a traditional Caponata – Sicilian Eggplant Relish studded with Pine Nuts, Raisins, Olives and Capers
Insalata Caprese ~ Heirloom Tomatoes, Imported Neapolitan Mozzarella di Bufala, Basil, Olives and Extra Virgin Olive Oil
Prosciutto San Daniele e Melone ~ Italy's finest aged Ham sliced paper thin, with Sweet Seasonal Melons, Shaved Parmigiano Reggiano

PIZZE DAL FORNO AL LEGNA

Station before meal (1/2 hour)	5.00 pp
Reception Station (1 hour)	8.00 pp
(1.5 hours)	12.00 pp
(2 hours)	15.00 pp

Pizza Margherita alla Regina di Savoia ~ Tomato Sauce, Mozzarella, Oregano and Basil
Pizza Rucola ~ Fresh Arugula and Aged Balsamico on a Pizza of White Corn and Fresh Asiago Cheese (no Sauce)
Pizza alla Putanesca ~ Spicy Red Pizza with Anchovies, Clams, Olives, Capers, Oregano, & Caramelized Onions
Pizza Siciliana ~ Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella

STATIONS (Priced per Hour)

Antipasti Misti ~ Chefs Selection Of Meats, Cheeses, and House Specialties	14.00 pp
Sinfonia Dolce ~ Dessert Reception: Selection of House made mini desserts, Coffee, Decaf & Tea Station	12.00 pp



Three Courses ~ \$45/person Select One Soup, Salad or Antipasti(*), Two Entrees (from Primi or Secondi), One Dessert

Four Courses ~ \$55/person Select One Soup, Salad or Antipasti(*), One Pasta Course (from Primi), Two Entrees(from Secondi), One Dessert

The Above menus include Acme Bread, House Pickled Vegetables and Cured Olives, Chef's Choice Apribocca, Coffee or Decaf
Vegetarian Alternative Available at no additional fee

A N T I P A S T I (*add \$3pp if selected as 1st course)

Insalata Caprese~Heirloom Tomatoes, Imported Mozzarella di Bufala, Basil, Neapolitan Olives and Extra Virgin Olive Oil

Carpaccio di Tonno con Melanzane~Thinly Sliced, Hand-Pounded Raw Ahi Tuna, Peppers and Lemon, with a traditional Caponata – Sicilian Eggplant Relish studded with Pine Nuts, Raisins, Olives and Capers

Scampi al Greco~Grilled Whole Split Wild Prawns with Cucumbers, Cherry Tomatoes, Yogurt and Salsa Verde

Prosciutto San Daniele e Melone~Italy's finest aged Ham sliced paper thin, with Sweet Seasonal Melons, Shaved Parmigiano Reggiano

Z U P P A E I N S A L A T E V E R D I

Pappa ai Pomodoro~Tomato Soup with a quenelle of Ewe's Milk Ricotta and a Sprinkle of Rosemary Baked Prosciutto and Sourdough Croutons

Minestrone alla Genovese~Summer Vegetable and White Bean Soup with a dollop of Traditional Pine Nut and Walnut Pesto Sauce

Insalata Mista ~ Baby Greens, Julienne Vegetables, Herbs, Parmigiano Croutons; Lemon Vinaigrette

Insalata Romana ~ Hearts of Romaine with Walnuts, Dates and Goat Cheese; Balsamic Vinaigrette

Insalata Cesare ~ Caesar Salad with Toasted Garlic Croutons, White Anchovies and Parmigiano

Insalata degli Frutti Stagionali~Salad of Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette

P R I M I P I A T T I ~available as first or second course (½ order) or main course (full order)

Ravioli ai Funghi Porcini~House-Made Herbed Pasta Filled with Fresh Wood Baked Porcini Mushrooms and Ewe's Milk Ricotta, either...

al Pomodoro: Classic Tomato Sauce, Garlic, Basil and Parmigiano

in Sugo di Zucchini: Heirloom Summer Squash, Garlic, Parsley and Mint

con Anatra: Braised Duck and Gremolata

con Cinghiale: Rosemary Scented Wild Boar Sugo and Aged Pecorino Toscano

Orecchiette con Pesto Genovese~"Little Ears" Pasta, Baby Green Beans and the Classic Ligurian Sauce of Basil, Pine Nuts, Garlic, Pecorino, Grana Padano and Extra Virgin Olive Oil

Conchiglie con Granchio ~ Shell Shaped Pasta with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano

Risotto di Mare al Livornese~Tuscan Style Spicy Saffron Seafood Risotto made with Lobster Broth, Romana Beans and Seven Fruits of the Sea

Garganelli all'Amatriciana Fresca~Hand-Rolled Penne with Jowl Bacon, Cherry Tomatoes, Caramelized Onions and Chile-Laced Ricotta di Pecora

Rigatoni con Polpette di Vitello ~ Wide Tube Pasta with Milk-Fed Veal Meatballs, Smoked Veal Bacon, Tomato Sauce, Fresh Marjoram and Parmigiano Reggiano



SECONDI DAL POPOLO (Entrees of the People)

Melanzane alla Parmigiana Moderna~Baked Eggplant Parmesan with Local Ewe's Milk Ricotta, Marjoram and Tomato Sauce

Dentice alla Riviera~Roasted Snapper with Zucchini, Smoked Paprika and Fried Capers and Salsa Verde

Petto di Pollo alla Marsala~Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins

Salsiccia e Peperoni~Grilled Berkshire Pork-Fennel Sausage with Braised Hot and Sweet Peppers and Onions

SECONDI GENTILI (Noble Entrees)

Pescespada alla Griglia~Grilled Hawaiian Swordfish with Baby Green Beans, Cipollini and Bagna Rossa

Rombo con Polenta Fresca all'Arragosta-Roasted Local Halibut with Lobster-Infused Sweet Corn, Wild Mushroom and Cherry Tomato Ragout

Costolettine d'Agnello con Ratatua~Pistachio-Crusted Baby Lamb Chops with a Summer Vegetable Ragout, Eggplant 'Mustard' and Trapani Sea Salt

Bistecca ai Ferri~Grilled Prime New York Strip with Heirloom Tomatoes, Red Onion, Vinaigrette and Toasted Breadcrumbs

**Three or Four Course Seasonal Chef's Tasting Menus are available,
please inquire to have Chef Dan create a unique menu for your group**

DOLCI (Desserts)

Bacche~A Selection of Seasonal Berries topped with Fresh Ricotta and Crystal Sugar

Panna Cotta e Pesca~'Peaches and Cream' - Honey and Buttermilk Pudding with Candied Almonds, Roasted Peaches and Peach Compote

Torta Piemontese~Moist Brown Butter Almond Cake served Roasted Stonefruit Compote and Whipped Crème Fraîche and Mascarpone Cheese

Tiramisù~Classic "Pick Me Up," of Lady Fingers, Espresso, Rum Zabaglione and Mascarpone Cheese

Spuma di Gianduja~Chocolate Hazelnut Mousse Cake with Bittersweet Chocolate Sauce and Whipped Cream

Souffle Caduto di Cioccolato~Warm Flourless Chocolate Torte, Whipped Cream and Custard Sauce

Sinfonia Dolce~ Dessert Reception: Selection of mini desserts **(add \$8pp)**

Examples of Desserts Included: Chocolate Caramel Truffle Cups, Raspberry Chocolate Cheesecake Bites, Pistachio Chocolate Cheesecake Bites, Vanilla Cream Puffs, Chocolate Dipped Strawberries, Cannoli Bouchées, Mini Chocolate Tortes, Peanut Butter Chocolate Bites, Assorted Cookies, "Queen of Nuts" Cake

MIGNARDISE (Petits Fours)

Cioccolati Amedei~Amedei is the World's Only Single Origin Chocolate, controlled from plantation in the tropics to production in Tuscany. *Chocolatier Blue* in Berkeley is the only chocolatier in the United States licensed by Amedei. Palio d'Asti is the only Place in San Francisco to serve these incredible Organic Chocolates **(add \$2pp)**

**Palio Supports Local Independent Organic Agriculture and Artisans like
Mi2sweets, Acme Bread, Boccalone Salumi and Chocolatier Blue**