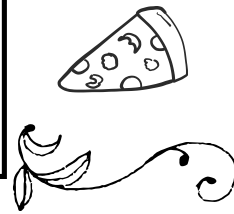


PIZZETTE CATERING

Handmade Mozzarella & Burrata



Each platter is 5 portions of our regular dishes

RAW BAR

OYSTER TOWER 125

OYSTERS, CLAMS, CRAB LEGS TOPPED WITH SHRIMP COCKTAIL

ANTIPASTO

4" PIZZETTE

16 PIZZAS IN A FUN 4" SIZE 95

FOCCACCIA+STRACCIATELLA PLATTER (V)

HOUSE STRACCIATELLA CHEESE, PISTACHIO, EV OLIVE OIL, HONEY, SEA SALT 70

FAVA BEAN+ MIXED OLIVES BRUSCHETTA (VG)

SPICY CECI BEAN PUREE W/PINE NUTS & WARM CASTELVETRANO OLIVES 80

BROCCOLI RABE W/PINE NUTS (V)

WITH LEMON, GARLIC, CHILI OIL, PINE NUTS, BREAD CRUMBS, PARM 75

HOMEMADE BURRATA (5) (V)

MOZZARELLA & STRACCIATELLA CHEESES MADE IN HOUSE. SERVED W/PESTO, HEIRLOOM TOMATO, FRESH BASIL, HOUSE FOCCACCIA 95

CALAMARI FRITTI PLATTER

SERVED W/CALABRIAN CHILI TOMATO SAUCE, MIXED GREENS 85

ARANCINI ROMANO (SUPPLI) (5) (V)

ARBORIO RICE BALLS WITH MOZZARELLA CENTER.

SERVED WITH CALABRIAN CHILI TOMATO SAUCE 80

POLPETTE (5)

JUMBO MEATBALL IN SUNDAY SAUCE W/FOCCACCIA 80

CUCINA

CHICKEN PARMIGIANO PLATTER

CRISPY BUTTERMILK CHICKEN BREAST, SAN MARZANO SAUCE, HOUSE MOZZ, PARM.

SERVED W/FOCCACCIA 125 ADD SPAGHETTI +25

PORCHETTA

12 HOUR SLOW ROASTED BONE IN PORK SHOULDER W/POTATOES, BROCCOLI RABE PESTO 125

HOMEMADE PASTAS

GLUTEN FREE PASTA +24

BUCATINI CACIO E PEPE (V)

BUCATINI PASTA, PECORINO ROMANO, FRESHLY CRACKED BLACK PEPPER. 120

CARBONARA

HOUSE SPAGHETTI, GUANCIALE, EGGS, BLACK PEPPER, PECORINO ROMANO, 130

FRUTTI DI MARE

SQUID INK PASTA CALIMARI, CLAMS, SHRIMP, BUTTER, WHITE WINE, PARSLEY 175

SPICY RIGATONI VODKA

HOMEMADE RIGATONI, CALABRIAN CHILI, VODKA SAUCE 125

PASTA AL LIMONE (V)

SPAGHETTI, LEMON, WHITE WINE, GARLIC, PARM, LEMON ZEST 120

PENNE ALA VODKA (V)

SAN MARZANO, VODKA, CREAM, GARLIC, BASIL 110

BOLOGNESE

HOUSE PAPPARDELLE, RICH BONE IN BEEF+LAMB W/CREAMY MEAT SAUCE 130

PESTO GENOVESE (V)

CREAMY PESTO WITH HOUSE LINGUINI, PINE NUTS, SHAVED PARM 120

PASTA VONGOLE (LINGUINI CLAM SAUCE)

HOMEMADE LINGUINI, CHOPPED FRESH CLAMS, BUTTER, WHITE WINE, PARSLEY 160

SALADS

ADD FOCCACCIA 6 SHRIMP +6 ADD CHICKEN OR PROSCIUTTO +5

PEAR WALNUT GORGONZOLA (V) (GF)

ORGANIC BABY ARUGULA, DOP GORGONZOLA, PEARS, BLACK GARLIC AOLI 80

CAESAR

HOUSE CURED ANCHOVY, HOUSE DRESSING, ROMAINE, FRESHLY SHAVED PARM, SOURDOUGH CROUTONS 80

BEET GOAT CHEESE SALAD (V) (GF)

BEETS, GOAT, MIXED GREENS, CUCUMBER, RED ONIONS BALSAMIC DRESSING 85