



465 WESTBURY AVE
CARLE PLACE, NY 11514
Tel 516.408.3190 Fax 516.333.1137

HORS D'OUVRES

*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

Crostinis Caprese

Fresh mozzarella tomato & basil pesto

Pollo Milanese

Parmigiano and parsley breaded chicken with baby arugula on skewer

Carpaccio Di Manzo

Seared spice crusted beef fillet on flatbread with white truffle oil

Bruschetta Ai Funghi

Toasted bread with shitakee 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

Pomodori Ripieni

Stuffed cherry tomatoes with caponata, fresh mozzarella and basil

Baccala

Crisp fried miniature salt cod cakes with garlic aeoli and black tpenade

Asparagi E Prosciutto

Asparagus tips wrapped with prosciutto di parma

Grissini Al Prosciutto

Breadsticks wrapped with prosciutto di parma

Carta Musica

Crisp sardinien flat bread with tomato bruschetta

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)

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.

Mozzarella Caprese \$50

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

Antipasto All' Italiana \$70

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

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 and onions garnished with olives

Asparagi \$70

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

Polpettine Di Manzo \$70

100 % ground beef meatballs in a fresh tomato sauce

Vongole Gratinata \$9.50 doz.

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

Zuppa Di Cozze P/A

Mussels tossed with white wine, parsley and fresh garlic (fresh tomato also available)

Funghi Ripieni \$65

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

Mini Arancine \$70

Bite size rice balls filled with mozzarella, peas and chop meat lightly breaded

Calamari Fritti \$60

Fried calamari served with fresh tomato sauce

Gamberi And Prosciutto \$75

Shrimp wrapped with prosciutto di Parma and finished with balsamic reduction

Insalata Di Mare \$140**

Clams, mussels, shrimp and portuguese octopus with black olives, fennel and a lemon vinaigrette