COLD HORS D'OEUVRES

Bruschetta Capanola - Assortment of traditional Italian bruschetta

Parma Prosciutto - Wrapped with seasonal fruits

Gambero Freddo - Tiger shrimp house cocktail sauce

Salmone Affumicato - Smoked salmon crostini

Ceviche - Seafood medley, Belgian endive

Ostriche - Freshly shucked oysters

Gambero Avocado - Tiger shrimp, avocado, crispy shell

Caprese mini - Skewers of baby bocconcini, cherry tomatoes, basil

Assorted Carpaccio - Beef, Tuna

HOT HORS D'OEUVRES

Polpette di Pesce- Fish cake loli pops, serano aioli

Cappesante - Sea scallops wrapped with smoked bacon

Agnello Francese - French cut lamb chops, herb mint

Polpette Spuntini - Meatballs, blend of lamb, beef, pork and turkey, tomato sauce

Funghi Ripieno - Button mushrooms stuffed with saffron risotto or mushroom compote

Beet Risotto - Spooned beet risotto, goat cheese, mint

Gnocci Formaggio - Spooned gnocchi, four cheese, cream

Piccolo Hamburger - Mini slider burgers, assorted toppings

Spiedini - mini skewers, chicken, beef, lamb, pork, salmon, shrimp or scallops, paired sauces

Polpette di Risotto - Wild mushroom risotto balls, stuffed with gorgonzola

Pepperoncino - mini bell peppers, bolognese, feta

Antipasto Spuntini Grilled tiger shrimp, smoked salmon, insalata di mare, fish cakes, carpaccio, chorizo, buffala caprese, olives, grilled vegetables.

Individual Platters

Smoked Salmon - capers, red onions, olive oil, lemon.

Carpaccio di Manzo - Sliced aged beef tenderloin with wild arugula, parmigiano regiano, crostini, extra virgin olive oil.

Grilled tiger shimp - drizzled with Spuntini infuzed olive oil.

Burratta cheese - surrounded by cherry tomatoes, and arugula.

Sardines from Peniche - grilled sardines with rock salt, bell peppers, crostini.

Meatballs - Spuntini style in a homemade marinara sauce.

Insalata di Mare - calamari and baby shrimp salad, marinated in extra virgin olive oil, spices, bed of boston bib.

Eggplant Parmigiana - an Italian Tradition.

Parma - speck prosciutto, chunks of parmigiano, medittarreanean cured olives.

Eggplant Canoli - eggplant stuffed with goat cheese, baby spinach, balsamic vinaigrette.

Drumettes - grilled tossed in a piri sauce.

Crocchetta di Pesce - salmon and halibut cakes, serano oili, cabbage slaw.

Prociutto e Melone - Prociutto wrapped with melon

Skewers

Shrimp Beef, pork tenderloin, chicken (homemade yogurt dip) Tuna with artickoke, salsa verde (dip)

PANINI

Prosciutto and Fig with baby arugula, shaved parmesan honey

Grilled Veggie with eggplant, sweet bell peppers, red onions, garlic mayo

Spuntini Club with grilled chicken, smoked bacon, arugula, avocado, tomato, mayo

Smoked Salmon with red onions, frisee, buffala, balsamic glaze

Veal Cutlet Breaded, tomato sauce, smoked provolone

Chicken Cutlet Breaded, tomato sauce, red peppers, smoked swiss

Charcuterie Trio of Italian cold cuts, baby arugula, tomato, smoked provolne, dijon, mayo

*Sandwiches served on ciabatta, focaccia, calabrese or flatbread

ZUPPE

Tomato, rosemary, goat cheese

Potato, leek, feta

Carrot and Ginger

Minestrone

Beef barley

Broccoli, aged white cheddar

Black bean, cilantro, creme fraiche

Fire roasted bell pepper, goat cheese crostini

PASTA/RISOTTO

Offered on medium Trays (for six) or large Trays (for ten)(priced per tray)

Rigatoni Vodka - Tossed with Italian cured bacon, rose sauce, vodka

gnocci (2 styles) - Four cheese, cream sauce OR tomato, basil, parmesan

Linguine puttanesca - Anchovies, olives, onions, tomato

Lasagna alla Spuntini - Homemade meat or vegetarian

Penne cleopatra - smoked salmon, capers, red onions, vodka, rosato sauce

Fettuccine alla Bolognese - Beef bolognese ragout

Parppadelle del Monte - Egg noodle, lamb ragout

Orechietti del campo - Rapini, cherry tomatoes, chorizo, lemon zest, olive oil

Beet risotto - Infused arborio rice with beets, mint and goat cheese

Risotto di mare - Arborio rice, shrimp, mussels, alaskan king crab, sea scallops, clams, mussels, tomato broth

Risotto Funghi - Arborio rice, wild mushroom medley, parmesan

STUFFED PASTAS

Agnolotti - saffron cream oyster mushrooms

Lobster - fennel, bell pepper cream sauce.

Canneloni - meat or vegetarian, tomato, bechamel

Butternut squash - amaretto di saronno, sage butter crumbled biscotti

POLLAME

Pollo Ripieno - Chicken stuffed, prosciutto, fontina cheese, sun dried tomato pesto, cream

Pollo al funghi - Seared chicken breast, wild mushrooms, cream

Polo alla griglia - chipotle corn salsa

Quails - grilled or stuffed (herbed olives) wrapped with smoked bacon, side of risotto milanese

PESCE

Branzino - Sea bass, sea salt, herbed olive oil

Chilean seabass - Filet, pepperonata salsa

Halibut (when in season)- Filet, blackned or onion relish

Grouper - Filet, puttanesca topping

Black cod - Filet, salsa verde

Orata - Sea bream, sea salt, herbed olive oil

Salmon - Filet, sesame crusted, cabbage slaw, sesame oil

Fish Platters - (minimum order for 6)

CARNI

Pork Tenderloin - stuffed, pancetta, onions

Beef Tenderloin - Smoked bacon, gorgozola

Stewed Rabbit - Root vegetable broth

Osso bucco - Braised red wine jus

Lamb shank - Braised red wine jus

Veal Milanese

Rack of lamb - Oven baked, pommery mustard rub

DOLCI

Tiramisu

Assorted mini pastries

Choice of chesecakes (toffee apple, chocolate grand marnier, dulce de leche)

Pecan pie

Chocolate bouchon

Chocolate mousse cake

Assorted sorbets and ice creams

Chocolate truffles

Seasonal fruit/berries

To Order Please Call:
(647) 724-4264