

CHE FICO ALIMENTARI

CATERING

PLEASE KEEP IN MIND :

ALL DISHES SERVE UP TO SIX (6) GUESTS

CATERING ORDERS MUST BE PLACED 72 HOURS IN ADVANCE

A 5% FEE IS ASSOCIATED WITH ALL CATERING ORDERS

ANTIPASTI

SALUMI BOARD	65
chef's selection of three salumis	
FORMAGGI BOARD	65
chef's selection of three cheeses	
FOCACCIA	35
whipped mascarpone, sicilian oil	
ROASTED SEASONAL VEGETABLE	60
calabrian chili vinaigrette (great served chilled!)	

INSALATA

CHOPPED SALAD	75
little gem, chickpea, fennel salami, caciocavallo cheese, castelvetrano olives, ricotta salata	
INSALATA VERDE	65
gem lettuce, preserved lemon, shallot soft herbs	
INSALATA PESTO PASTA	75
rigatoni, arugula pesto, mozzarella, taggiasca olives, toasted walnuts, 24 month pamigianno reggianowalnuts, basil	

FOCACCIA SANDWICH

SALUMI	90
sun dried tomatoes, arugula, finocchiona, sliced prosciutto, provolone, salsa verde	
GRILLED VEGETABLE	85
grilled eggplant, grilled zucchini, roasted bell pepper, olive tapenade, spinach, balsamic	

PASTA

BAKED RIGATONI	75
arrabbiata sauce, parmesan, mozzarella	
LASAGNA ALLA BOLOGNESE	85
ragu, bechamel, mozzarella	
LASAGNA ALLA SPINACI	80
ricotta, pomodoro, basil	

SECONDI

MELANZANA ALLA PARMIGIANA	75
eggplant, mozzarella, marinara	
POLLO ARROSTO	135
roasted chicken, ciabatta, arugula, calcot onion	

DOLCI

TIRAMISU (serves 10)	45
coffee, mascarpone, shaved chocolate	
SEASONAL CROSTATA (serves 10)	55
seasonal fruit, alexandre dairy cream	