

AVVIO

RISTORANTE

PASSED HORS D'OEUVRE

15. per person

choose four

BACON WRAPPED SCALLOP

ROASTED RED PEPPER ARANCINI

SICILIAN CAPONATA

toasted country loaf

STUFFED MUSHROOM

sweet italian sausage, goat cheese, spinach, bread crumbs

GRILLED CHEESE

pancetta, dolce gorgonzola, apricot jam

SCALLOP CRUDO

citrus, sea salt, red pepper, evoo

SHRIMP COCKTAIL

poached baby shrimp, horseradish

MEATBALL SLIDER

roasted garlic ricotta, brioche

AVVIO BURGER SLIDER

fontina, spicy ketchup, brioche

PROSCUITTO + MELON

honeydew

TOMATO BRUSCHETTA

balsamic, mozzarella, basil

BEEF CARPACCIO

micro arugula, grana padana, toast point

FIG JAM

prosciutto, dolce gorgonzola

WOOD-ROASTED MUSHROOM

lemon scented ricotta, country loaf

GARLIC BREAD

herbs, garlic butter, crusty bread

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ASSORTED NEAPOLITAN PIZZA

6. per person

choose three

SPINACH + ARTICHOKE

roasted garlic, mascarpone, mozzarella, spinach, artichoke, basil bread crumbs

SAUSAGE + PEPPER

mozzarella, sweet italian sasage, pecorino, red bell pepper

MARGHERITA

san marzano tomatoes, basil, fresh mozzarella, evoo

BADA BING

hot sopressata, pepperoni, red onion, peperoncini, red chile, san marzano tomatoes, mozzarella

CHICKEN PESTO

mozzarella, arugula pesto, grape tomato, roasted garlic mascarpone

BLACK FIG

dolce gorgonzola, prosciutto, baby arugula

ANTIPASTO DISPLAY

12. per person

PROSCIUTTO DI PARMA

COPPA

SOPPRESSATA-GRANA PADANA

DOLCE GORGONZOLA

WARM COUNTRY OLIVES

STUFFED CHERRY PEPPERS

FIG JAM

APRICOT JAM

HONEY COMB

RUSTIC BREAD

SICILIAN CAPONATA

PICKLED VEGETABLE

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BRUNCH BUFFET

35. per person

coffee and tea included - served with bacon, home fries, focaccia

SELECT 4 OPTIONS

VEGETABLE FRITTATA

asparagus, tomato, wood-grilled mushrooms

CHICKEN PICATTA

chicken scaloppini, lemon caper butter sauce

VANILLA FRENCH TOAST

egg battered, local maple syrup

EGGS BENEDICT

grilled focaccia, tomato, pancetta, hollandaise

BELGIAN WAFFLE

seasonal berries, Warm maple syrup

PROSCIUTTO & MELON SALAD

arugula, ricotta salata, white balsamic vinaigrette

PENNE CON POLLO

grilled chicken, shitake, asparagus, tomato, pecorino romano, white wine garlic butter

PENNE ALLA VODKA

tomato cream

SCRAMBLED EGGS

INSALATA DI AVVIO

romaine, arugula, fennel, radicchio, lemon basil vinaigrette

WOOD GRILLED VEGETABLES

Seasonal selection

ADDITIONAL OFFERINGS

- 5. per person -

STEAK BENEDICT

grilled focaccia, tomato, flat iron, hollandaise

SALMON

beluga lentils, yellow beans, cauliflower, tomato beurre blanc

DESSERT

- 5. per person -

MINIATURE CHEF SELECTION

AVVIO

RISTORANTE

TWO COURSE LUNCH I

25. per person

FIRST COURSE

choice of:

MINISTRONE

our version of the classic vegetable soup

MISTA

local greens, tomato, red wine vinaigrette

SECOND COURSE

choice of:

TURKEY PANINI

roasted tomato aioli, bacon, boston bibb, tomato, 7 grain bread, avvio salad

CAVATELLI PESTO

arugula pesto, shitake, fire roasted grape tomatoes, artichoke, chili flakes, romano

GRILLED CHICKEN CAESAR SALAD

romaine, fresh croutons, creamy anchovy dressing

DESSERT

- 7. per person -

choose two:

TIRAMASU

espresso cookie, mascarpone moose, amaretto, raspberry jam

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

CHOCOLATE TORTE

chocolate ganache, salted caramel gelato, vanilla crema

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TWO COURSE LUNCH II

30. per person

FIRST COURSE

choice of:

PASTA FAGIOLE

cannellini beans, pancetta, tomato broth, grana padano, ditalini

CAESAR

romaine, fresh croutons, creamy anchovy dressing

SECOND COURSE

choice of:

GRILLED CHICKEN PANINI

arugula pesto, house-made mozzarella, roasted peppers, avvio salad

RIGATONI BOLOGNESE

slow cooked beef, pork, veal, grana padana, tomato cream

CHICKEN MILANESE

romaine, radicchio, fennel, arugula, grape tomato, lemon-basil olive oil, grana padano

GRILLED SALMON PANZANELLA SALAD

local greens, caper, tomato, soaked focaccia, vermont goat cheese, red wine vinaigrette

DESSERT

- 7. per person -

choose two:

TIRAMASU

espresso cookie, mascarpone moose, amaretto, raspberry jam

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

CHOCOLATE TORTE

chocolate ganache, salted caramel gelato, vanilla crema

AVVIO

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LUNCH BUFFET

40. per person

- coffee & tea included -

AVVIO SALAD

romaine, arugula, raddichio, fennel, grana padano, lemon basil viniagrette

ASSORTED NEAPOLITAN PIZZA

choose three

SICILIAN CAPONATA

smoked mozzarella,
san marzano tomatoes,
arugula

MARGHERITA

san marzano tomatoes, basil,
fresh mozzarella, evoo

BADA BING

hot sopressata, pepperoni, red
onion, pepperoncini, red chile,
san marzano tomatoes,
mozzarella

FUNGHI

mozzarella, herbed ricotta,
spinach, mascarpone,
lemon zest

BLACK FIG

dolce gorgonzola,
prosciutto, baby arugula

CHICKEN PICATTA

chicken scallopini, caper, lemon butter

PENNE CON POLLO

grilled chicken, asparagus, tomato, shitake, pecorino

VEGETABLE PANINI

grilled seasonal vegetable, chick pea puree, 7 grain bread

ROASTED POTATOES

SEASONAL VEGETABLE

LIMONCELLO MASCARPONE CAKE

TIRAMASU

AVVIO

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THREE COURSE DINNER I

40. per person

FIRST COURSE

choice of:

PASTA FAGIOLE

cannellini beans, pancetta, tomato broth, grana padano, ditalini

MISTA

local greens, tomato, red wine vinaigrette

SECOND COURSE

choice of:

GRILLED ATLANTIC SALMON

beluga lentils, yellow beans, cauliflower, tomato buerre blanc

GRILLED SHRIMP

sweet corn polenta, arrabiatta sauce, pickled vegetable, pea greens

CAVATELLI PESTO

arugula pesto, shitake, fire roasted grape tomato, artichoke, chili flakes, romano

CHICKEN PICATTA

chicken scallopini, lemon caper butter sauce, roasted red bliss potato, green beans

THIRD COURSE

choice of:

TIRAMASU

espresso cookie, mascarpone moose, amaretto, raspberry jam

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

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THREE COURSE DINNER II

45. per person

FIRST COURSE

choice of:

MOZZARELLA FRITTA

pomodoro, fried ovolini, pecorino

CAESAR

romaine, fresh croutons, creamy anchovy dressing

SECOND COURSE

choice of:

GRILLED SWORDFISH

fried smashed potato, summer vegetable saute, red pepper and corn tapenade

PENNE CON POLLO

grilled chicken, asparagus, tomato, shitake, pecorino

WOOD GRILLED FLAT IRON

roasted cauliflower, mashed potato, crispy shallots, demi glace

CHICKEN MILANESE

romaine, radicchio, fennel, arugula, grape tomato, lemon-basil olive oil, grana padano

THIRD COURSE

choice of:

CHOCOLATE TORTE

chocolate ganache, salted caramel gelato, vanilla crema

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

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THREE COURSE DINNER III

50. per person

FIRST COURSE

choice of:

SHRIMP BRUSCHETTA

sauteed baby shrimp, blistered grape tomatoes, soppressata, garlic white wine butter sauce, grilled rustic bread

BABY GREENS

crispy prosciutto, shredded ricotta salada, grapes, sunflower seeds, champagne vinaigrette

MEATBALLS

beef + sausage, roasted garlic ricotta, country loaf

SECOND COURSE

choice of:

SCALLOPS

coriander sea scallop, carrot and chili coulis, crispy purple potato, snap peas, summer squash

FILETTO BALSAMIC

twin 5-oz filets, balsamic demi galce, mashed potato, roasted vegetable

RIGATONI BOLOGNESE

beef, veal, pork, tomato ragu, grana padano

CHICKEN PARMESAN

linguni

VEAL MILANESE

romaine, radicchio, fennel, arugula, grape tomato, lemon-basil olive oil, grana padano

THIRD COURSE

choice of:

CHOCOLATE TORTE

chocolate ganache, salted caramel gelato, vanilla crema

LIMONCELLO MASCARPONE CAKE

sicilian lemon infused sponge cake, italian mascarpone creme

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DINNER BUFFET

55. per person

- coffee & tea included -

BABY GREENS

black mission figs, dolce gorgonzola, pickled red onions, red wine vinaigrette

ASSORTED NEAPOLITAN PIZZA

choose three

SICILIAN CAPONATA

smoked mozzarella,
san marzano tomatoes,
arugula

MARGHERITA

san marzano tomatoes, basil,
fresh mozzarella, evoo

BADA BING

hot sopressata, pepperoni, red
onion, pepperoncini, red chile,
san marzano tomatoes,
mozzarella

FUNGHI

mozzarella, herbed ricotta,
spinach, mascarpone,
lemon zest

BLACK FIG

dolce gorgonzola,
prosciutto, baby arugula

CHICKEN MILANESE

chicken scallopini, wood-roasted mushroom, demi glace

RIGATONI BOLOGNESE

beef, veal, pork, tomato ragu, grana padano

GRILLED SLICED PORK TENDERLOIN

rosemary apricot jus

ROASTED POTATOES

SEASONAL VEGETABLE

LIMONCELLO MASCARPONE CAKE

TIRAMASU