

PIAZZA NOVANO

Served Stationed
Minimum of 35 guests

Choose 5 or 8

THE MENU

STATION OPTIONS

Piadina

Chef-selected flatbreads

Caprese Skewers

Seasonal tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil, sea salt, aged balsamic reduction, arugula

Panato Skewers

Chicken cutlet, prosciutto, fontina cheese, lemon

Torte di Granchio

Mini wood-fired crab cakes, cherry remoulade, honey-balsamic tomato confit

Polpettini

Mini meatballs, marinara, Grana Padano

Involtini

Eggplant prosciutto bites

Bruschetta

Diced tomatoes, garlic, basil, olive oil, arugula pesto, parmigiano, balsamic drizzle

Focaccia

House-made focaccia with seasonal dips and spreads

Calamari Fritti

Lightly floured and fried calamari, lemon, marinara sauce

Arancini

House-made fried tomato rice balls, marinara sauce

AL A CARTE

Choice to add on

Caesar

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

Della Casa

Artisanal greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette

Large Meat and Cheese Board

Assorted meat, cheese and chef-selected accompaniments

Zeppole

Italian sugar doughnuts

Cannolis

House-made ricotta, rum and chocolate



 Gluten free

+ Additional charge per order

PIAZZA DEL CAMPO

Buffet Dinner

SELECT ONE

Bruschetta

Diced tomatoes, garlic, basil, olive oil, arugula pesto, parmigiano, balsamic drizzle

Arancini

House-made fried tomato rice balls, marinara sauce

Focaccia

House-made focaccia with seasonal dips and spreads

SELECT ONE

Ceasar

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

Della Casa

Artisanal greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette

SELECT TWO

Gluten free pasta available

Mezzanine Otero

Penne, chicken sun-dried tomatoes and fresh tarragon in a delicate pink sauce

Penne Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

Pasta Vegetali

Seasonal preparation

Salsiccia de Pepperoncino

Rigatoni pasta, sausage, eggplant, crushed red pepper flakes, garlic, white wine, crushed tomato

SELECT ONE

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs

Involtini di Melanzane

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

Pesce del Giorno

Fresh catch of the day

DOLCI

Zeppole

Italian sugar doughnuts

Cannolis

Home made ricotta, rum and chocolate



PIAZZA SAN MARCO

Buffet Dinner

SELECT ONE

Bruschetta

Diced tomatoes, garlic, basil, olive oil, arugula pesto, parmigiano, balsamic drizzle

Arancini

House-made fried tomato rice balls, marinara sauce

Focaccia

House-made focaccia with seasonal dips and spreads

Meatballs

Hand-rolled meatballs of veal, sausage and beef, wood fired with mozzarella and parmigiano

SELECT ONE

Caesar

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

Della Casa

Artisanal greens, fresh cucumber, shaved red onion, blistered cherry tomatoes, house white balsamic lemon vinaigrette

SELECT TWO

Gluten free pasta available

Mezzanine Otero

Penne, chicken sun-dried tomatoes and fresh tarragon in a delicate pink sauce

Penne Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

Pasta Vegetali

Seasonal preparation

Pasta di Palermo

Linguine, shrimp, roasted tomato, lemon-sherry cream

SELECT ONE

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs

Involtini di Melanzane

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce

Pesce del Giorno

Fresh catch of the day

Salsiccia de Pepperoncino

Rigatoni pasta, sausage, eggplant, crushed red pepper flakes, garlic, white wine, crushed tomato

DOLCI

Zeppole

Italian sugar doughnuts

