



Private Event Appetizers

Event appetizers must be ordered 5 business days in advance. Prices/availability are subject to change.

Italian Panini Minis Mix 'n match for \$2.50/each

*Open Face Avocado Crostone avocado, tomato, fresh mozzarella	\$3.00	each
“Ham and Cheese” prosciutto cotto and fontina cheese (<i>served warm</i>)	\$2.50	each
Crispy Pork Belly pickled red onion and spicy aioli	\$2.50	each
Chicken & Sausage Meatball ricotta, pomodoro sauce, Parmigiano Reggiano (<i>served warm</i>)	\$2.50	each

Italian Dip Platters Serves 10 - 12

* ^ Peperonata with Charred Bread	\$35	per platter
Warm Whipped Ricotta with Charred Bread	\$35	per platter
Bagna Cauda – warm garlic dip with Shrimp Skewers	\$60	per platter
* Truffled Four-Cheese Fondue with local potatoes	\$45	per platter
* ^ White bean “Hummus” with lemon zest and focaccia	\$35	per platter

Italian Skewers “Spiedini”

* “Caprese” skewers with fresh cow's milk mozzarella and grilled tomato (<i>served cold</i>)	\$3.00	each
Mini Italian Spicy Sausage & Roasted Pepper (<i>served warm</i>)	\$2.50	each
Pork Filet & Roasted Pepper	\$2.50	each
Grilled Spanish Octopus local potato, salsa verde	\$4.50	each

Platters *minimum of 10 guests*

Antipasti- assortment of Italian cured meats & cheeses with nuts and olives	\$12.00	per person
*Gourmet Cheese Assortment with Fruit Mostarda or Honey	\$8.00	per person
* ^ Seasonal Fresh Fruit Display	\$5.00	per person
*^ Giardiniera pickled cipolline onion, cauliflower, baby carrot	\$3.50	per person

Bruschetta

* Artichoke, goat cheese, garlic confit and chives	\$1.50	each
Italian sausage and peperonata	\$1.50	each
‘Uovo cremoso’ soft egg yolk, mustard, arugula, Prosciutto crudo, saba	\$2.00	each
Beet-cured Faroe Island Salmon and mascarpone spread	\$1.50	each
* ^ Tomato and basil	\$1.50	each
Tuscan chicken liver pâté	\$1.50	each
* Whipped goat cheese with truffle infused honey	\$1.50	each

Stone-Fired Hand-Made Pizzas 8 Slices per Pizza

Salsiccia e Cipolla tomato sauce, sausage, caramelized onion, mozzarella	\$17.00	per pizza
“Quattro Stagioni” four seasons of Italy- prosciutto cotto, olives, artichokes, mushrooms	\$17.00	per pizza
*Bianca garlic confit, goat cheese, mozzarella, artichoke & Kalamata olives	\$17.00	per pizza
*Margherita tomato sauce, fior di latte, basil	\$14.00	per pizza
Calabrese tomato sauce, spicy salame, mozzarella	\$17.00	per pizza
*Funghi e Taleggio mushrooms, Taleggio, whole roasted garlic, thyme, mozzarella, arugula	\$18.00	per pizza
^*Marinara tomato sauce, garlic, oregano and spicy oil	\$12.00	per pizza
Prosciutto Cotto tomato sauce, Italian ham, spicy Calabrian chiles, fior di latte, arugula	\$18.00	Per pizza



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Via Vite Classics

Mini Crab Cakes with cherry pepper aioli	\$4.00	each
Chicken & Sausage Meatballs ,ricotta, pomodoro sauce, Parmigiano Reggiano	\$3.50	each
Dried Mission Figs stuffed with goat cheese & wrapped with prosciutto	\$1.90	each
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House-marinated Sea Scallops with parsley, garlic, extra virgin olive oil	\$3.50	each
Prosciutto Wrapped Melon	\$2.75	each
Prosciutto wrapped asparagus	\$1.50	each
* Truffle deviled eggs	\$1.75	each
Italian Sausage Stuffed Mushrooms	\$1.50	each
*Italian Cheese Stuffed Mushrooms with breadcrumbs and fresh herbs	\$1.50	each
* ^ House-marinated olive medley	\$3.00	per person
* Spiced nut mix	\$3.00	per person
*^Chef Cristian's Gazpacho Shooter	\$2.00	each
Chef Cristian's Gazpacho with an oyster	\$5.00	each
Italian Seared Marinated Artichokes with caper mayonnaise	\$2.00	each

Desserts

* Mini Risotto Rice Pudding blackberries, vanilla bean, honey and pistachios	\$3.00	each
Mini Tiramisu mascarpone cream over espresso and Kahlua soaked ladyfingers	\$3.00	each
* Mini Vanilla Bean Crème Brûlée strawberry compote, housemade orange cake	\$4.00	each
Buttermilk Panna Cotta orange blossom honey, grapefruit supremes	\$3.00	each
* Bourbon 'Marinated' Date filled with mascarpone, served w/ bourbon maple syrup	\$2.70	each