



Private Event Appetizers

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

Italian Panini Minis

*Open Face Avocado Crostone avocado, tomato, fresh mozzarella	\$3.00	each
“Ham and Cheese” prosciutto cotto , tomato, mozzarella (<i>served warm</i>)	\$3.25	each
Sausage, peperonata, spicy aioli	\$2.75	each
Chicken & Sausage Meatball pomodoro sauce, ricotta salata, basil oil (<i>served warm</i>)	\$3.75	each

Italian Dip Platters Serves 10 – 12

Warm Herb and Lemon Ricotta ,olive oil and sea salt focaccia	\$35	per platter
Warm Gamberi Dip shrimp, mascarpone, Parmesan, olive oil & sea salt focaccia	\$60	per platter
* Truffled Four-Cheese Fondue, olive oil and sea salt focaccia	\$45	per platter
* ^ White bean “hummus, Calabrian chili oil, olive oil and sea salt focaccia	\$35	per platter
*^Peperonata with olive oil & sea salt focaccia	\$45	per platter

Italian Skewers “Spiedini”

* “Caprese” with fresh cow's milk mozzarella and grilled tomato (<i>served cold</i>)	\$2.50	each
Mini Italian Spicy Sausage & Roasted Pepper (<i>served warm</i>)	\$3.50	each
Grilled Shrimp, tomato, and roasted pepper	\$3.00	each
Grilled chicken, parsley-basil pesto	\$3.00	each

Platters

Small serves 12-15; Large serves 25-30

	Small	Large
Antipasti- assortment of Italian cured meats ,cheeses, seasonal vegetable giardiniera, marinated peppers	\$85.00	\$170.00
*Gourmet cheese assortment with seasonal fruit and berries	\$80.00	\$160.00
* ^ Seasonal fresh fruit display	\$20.00	\$40.00
Platter Add Ons		
*^Assorted Olives	\$15.00	\$25.00
Nuts	\$15.00	\$25.00

Bruschetta

Italian sausage and peperonata	\$2.00	each
Smoked Salmon, cucumber mascarpone	\$2.50	each
* ^ Tomato and basil	\$2.00	each
Foie Gras and Chicken Pate, vincotto, caramelized onions, chives, winter herbs	\$2.50	each
*Fig Jam, olive oil whipped goat cheese, crushed almonds, green onion	\$2.50	each
Grilled Italian Broccolini, roasted garlic, citronette, parmigiano	\$2.00	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, artichoke, mushrooms	\$17.00	per pizza
*Bianca garlic confit, goat cheese, mozzarella, artichoke & 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
Prosciutto e Funghi tomato sauce, Italian ham, mozzarella, mushrooms	\$17.00	Per pizza
^*Marinara tomato sauce, garlic, oregano and spicy oil	\$12.00	Per pizza



Private Event Appetizers

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

Via Vite Classics

Mini Crab Cakes with cherry pepper aioli	\$4.50	each
Chicken & Sausage Meatballs , pomodoro sauce,	\$3.50	each
Prosciutto Wrapped Melon	\$2.75	each
Prosciutto wrapped asparagus	\$2.00	each
Deviled Egg Italian black truffle, bacon, paprika, caper	\$1.50	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
*Butternut Squash Soup Shooter with basil oil and toasted pistachio	\$2.50	each
Tuna Tartare, caper- dill aioli, shallot, garlic, crostini	\$4.25	each
Beef Tartare pickled red onion, radicchio. dijon, crostini	\$4.25	each

Desserts

* Mini Risotto Rice Pudding seasonal berries, vanilla bean, honey and pistachios	\$3.00	each
Mini Tiramisu mascarpone cream over espresso and Kahlua soaked ladyfingers	\$3.50	each
* Mini Vanilla Bean Crème Brûlée seasonal topping	\$4.00	each