



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, and fontina cheese (<i>served warm</i>)	\$3.25	each
Chicken & Sausage Meatball ricotta, pomodoro sauce, Parmigiano Reggiano (<i>served warm</i>)	\$3.75	each
Chicken Milanese with lemon aioli	\$3.50	each

Italian Dip Platters (*serves 10 - 12*)

Warm Whipped Ricotta with Charred Bread ,olive oil and sea salt focaccia	\$35	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>)	\$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 with arugula 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	\$85.00	\$170.00
Gourmet cheese assortment with seasonal fruit and berries	\$80.00	\$160.00
* ^ Seasonal fresh fruit display	\$20.00	\$40.00
Vegetable Crudite with Green Goddess Dressing	\$25.00	\$50.00
Shrimp Cocktail with cocktail sauce (<i>small platter has about 30 shrimp, large has about 60</i>)	\$125.00	\$250.00

Bruschetta

* ^ Tomato and basil	\$2.00	each
*Fig Jam, olive oil whipped goat cheese crushed almonds, chive	\$2.50	each
*Goat Cheese, Truffle Honey, chive	\$2.00	each
*Fava Bean and Ricotta with lemon and mint	\$2.75	each
Smoked Salmon and Mascarpone	\$2.75	each



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Stone-Fired Hand-Made Pizzas 8 Slices per Pizza

Salsiccia e Cipolla tomato sauce, sausage, caramelized onion, mozzarella	\$17.00	per pizza
*Margherita tomato sauce, fior di latte, basil	\$16.00	per pizza
Calabrese red sauce, spicy salame, fior di latte mozzarella	\$18.00	per pizza
^*Marinara tomato sauce, garlic, oregano and spicy oil	\$12.00	per pizza
*Pizza Regina porcini mushrooms, truffle pate, gorgonzola, mozzarella, arugula	\$19.00	per pizza
Prosciutto and Corn cotto ham, fresh corn, garlic confit, mozzarella	\$17.00	per pizza
Prosciutto and Mushroom tomato sauce, mozzarella cotto ham, mushroom	\$18.00	per pizza

Via Vite Classics

Mini Crab Cakes with spicy aioli	\$4.00	each
Chicken & Sausage Meatballs, pomodoro sauce, Parmigiano Reggiano	\$3.50	each
Prosciutto Wrapped Melon	\$2.75	each
Prosciutto wrapped asparagus	\$1.50	each
Truffled Deviled Eggs	\$1.50	each
Italian Sausage Stuffed Mushrooms	\$1.50	each
*Italian Cheese Stuffed Mushrooms with breadcrumbs and fresh herbs	\$1.50	each

Desserts

* Mini Risotto Rice Pudding fresh berries, vanilla bean, honey and pistachios	\$3.00	each
Mini Tiramisu mascarpone cream over espresso and Kahlua soaked ladyfingers	\$3.50	each
Mini Valrhona Dark Chocolate Crème Brûlée	\$4.00	each
Mini Vanilla Bean Panna Cotta with strawberry puree	\$3.00	each