

# CATERING MENU

serves 6-8 unless otherwise stated

## SNACKS AND ANTIPASTI

<b>Marinated Olives Pint (GF, VG)</b> .....	18
<b>Pinzimonio (V)</b> .....	70
seasonal vegetable crudites, oil & vinegar + green goddess dressings	
<b>Eggplant Caponata (DF)</b> .....	70
sicilian eggplant dip w/ carte di musica	
<b>Ceci Montecatino (VG)</b> .....	60
Italian- style hummus, carte di musica	
<b>Chips &amp; Dip (VG)</b> .....	40
Housemade potato chips, spring onion montecatino.	
<b>Angelo &amp; Franco Burrata (V)</b> .....	65
arugula, crostini, extra virgin olive oil	
<b>Angelo &amp; Franco Mozzarella di Bufala (V)</b> .....	75
arugula, crostini, extra virgin olive oil	
<b>Formaggi Platter (V)</b> .....	155
local & imported cheeses, seasonal accompaniment	
<b>Salumi Platter</b> .....	165
local & imported Cured meats	
<b>Cocktail-sized Meatballs (8 dozen)</b> .....	150

## SALADS

<b>Insalata Tricolore (V, GF)</b> .....	75
arugula, radicchio, endive, lemon vinaigrette, grana padano	
<b>Little Gem Lettuce (V, GF)</b> .....	90
green goddess dressing, avocado, pistachios	
<b>"Jersey-Style" Chopped Salad (GF)</b> .....	90
finocchiona salami, provolone, olives, pepperoncini, ceci, oregano, red wine vinaigrette	
<b>PD Caesar (V)</b> .....	90
Romaine, radicchio, torn croutons & classic Caesar dressing	

## VEGGIES

<b>Marinated Beets (V)</b> .....	75
farro, goat cheese, seeds	
<b>Spicy Cauliflower (V, VG, DF)</b> .....	85
garlic, capers, calabrian chilies, breadcrumbs	
<b>Cacio e Pepe Brussels Sprouts (V, GF)</b> .....	75
black pepper, pecorino	
<b>Roasted Heirloom Carrots (V)</b> .....	75
Moroccan spice, ricotta salata, salsa verde	
<b>Sicilian Style Organic Chard (V, GF)</b> .....	75
olives, currants, pine nuts	

## MENU KEY

GF - gluten-free  
DF - dairy-free  
V - vegetarian  
VG - vegan

## LASAGNA

serves 10 -12

<b>Sunday Supper Sauce</b> .....	110
three meat sauce, tomato, mozzarella, parmigiano	
<b>Ortolano (V)</b> .....	110
organic chard, ricotta, mozzarella, tomato	

## PIATTI

<b>Delfina's Berkshire Porchetta (serves 12 - 15)</b> .....	245
berkshire pork roast perfumed with rosemary and fennel served with salsa verde and salsa piccante & rolls. requires 72 hours advance notice	
<b>Organic Chicken Alla Diavola (GF)</b> .....	120
whole roasted, rosemary, black pepper & chili rubbed. Cut into 25 pieces	
<b>Eggplant Parmigiana (V) (serves 10 - 12)</b> .....	140
baked eggplant, tomato, mozzarella, basil	
<b>Neapolitan Meatballs in Sugo</b> .....	120
Pork, beef, veal meatballs, tomato sauce, crostini	

## RUSTICHELLA RIGATONI

<b>Delfina's Pomodoro Sauce (VG)</b> .....	.85
<b>Norma (V)</b> .....	100
Eggplant, tomato sauce, ricotta salata	
<b>Alla Vodka (V)</b> .....	.85
vodka tomato cream sauce	
<b>Amatriciana Sauce</b> .....	90
tomato, guanciale, pecorino, chili	
<b>Ragu Nostrano</b> .....	100
slow cooked three meat sauce	
<b>Broccoli Raab Pesto</b> .....	100
house made fennel sausage, ceci, parmigiano	

## DOLCI

<b>Delfina's Buttermilk Panna Cotta</b> .....	.9
Seasonal Toppings   Individual Portion	
<b>Chocolate Pot di Crema (V)</b> .....	.9
cocoa nib croccante   Individual Portion	
<b>Tiramisu</b> .....	.92
in the old style	

## EXTRAS

<b>Lemon Vin Bottle 8oz (VG, GF)</b> .....	.8
<b>Tomato Sauce Pint (VG, GF)</b> .....	.8
<b>Olive Oil Crostini, Dozen (VG)</b> .....	.7

A surcharge of 5% per check will be added to comply with employer mandates at Burlingame and Palo Alto and 6% at San Francisco