

AcquaPazza (Crazy Water)

CATERING MENU

SERVES 10-12

APPETIZERS/ SIDE SALADS

ORGANIC MIXED GREENS, GREEN OLIVES, RED ONION, CUCUMBER, CHERRY TOMATO	40
HEARTS OF ROMAINE, ROASTED GARLIC VINAIGRETTE, GRANA, PISTACHIOS	50
BRUSCHETTA- CROSTINI, FRESH TOMATO, BASIL, GARLIC	30
MAMMA CARMELA'S RICE BALLS, AND POTATO CROCCHÉ	50

PASTA

RIGATONI VINE RIPENED TOMATO, SHALLOTS, GARLIC, BASIL, OLIVE OIL	70
PENNE RIGATE, HOUSE-MADE BOLOGNESE (MEAT SAUCE), RICOTTA CHEESE	90
HOUSE-MADE GNOCCHI WITH TOMATO SAUCE, BASIL, AND MOZZARELLA	100
STROZZAPRETI PASTA, ITALIAN SAUSAGE, PEAS, MUSHROOMS, CREAM	100
SEASONAL RAVIOLI	110
HOUSE-MADE LASAGNE, MEAT SAUCE, BÉCHAMEL	120
RIGATONI, LEONCINI SMOKED PANCETTA, ONIONS, PECORINO CHEESE, FRESH TOMATO	110
PENNE PASTA, ANCHOVIES, CAPERS, GAETA OLIVES, GARLIC, TOMATO	110

PANINI PLATTERS (MADE WITH FRESH ITALIAN BREAD)

GRILLED EGGPLANT AND ZUCCHINI, ROASTED PEPPERS, MOZZARELLA, TOMATO	90
BREADED FREE-RANGE CHICKEN, MELTED MOZZARELLA, MARINARA	100
PARMA PROSCIUTTO, MOZZARELLA, TOMATO, BALSAMIC, ARUGULA	110
GRILLED SALMON, MASCARPONE, TOMATO, ROMAINE	120
ASSORTED PANINI	120

SECONDI

BREADED FREE-RANGE CHICKEN, MELTED MOZZARELLA, MARINARA	140
NEBBIOLO BRAISED BEEF SHORTRIB, FRESH HERBS	180
FRESH PACIFIC SALMON, LOCAL ARTICHOKE, GREEN ONION	170
EGGPLANT PARMIGIANA	140
ROASTED PORK TENDERLOIN, BRAISED APPLES, MARSALA-GORGONZOLA REDUCTION	170
JUMBO PRAWNS, GARLIC, PARSLEY, LEMON-BUTTER	200

CONTORNI

PATATE DEL GIORNO (POTATO OF THE DAY)	40
SAUTÉED SEASONAL VEGETABLES	40

*CHECK WITH US ABOUT COMPLETE MEAL PRICING, SPECIALS, AND DESSERTS.

PICK UP AND DELIVERY AVAILABLE. SODAS, CUTLERY PACKAGES, AND PLATES EXTRA.

MINIMUM ORDER \$100

CONTACT:

RENEE ROSANO (CATERING SPECIALIST) OR GIUSEPPE PRINCIPATO (EXECUTIVE CHEF)

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