

CATERING MENU

ANTIPASTO

\$8 / person (minimum order is 6 people)

SALUME E FORMAGGI

We offer a selection of both local and imported artisanal salumi and cheese, crostini, and house made mustard's.

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SINGOLO

\$12.50 each (personal lunch)

PANINI OR PASTA

- Choose between Misticanza salad, or Mario salad.
- Choose any Panini or side Pasta.
- Includes a sparkling Sanpellegrino beverage (Limonata or Orangina)

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PIZZE

\$16 per one 12" pizza

MARGHERITA

Our fresh pizza sauce, fior di latte cheese, fresh basil.

SALSICCIA

Tomato, mozzarella, gorgonzola, red onions, house-made Italian sausage.

CAPRICCIOSA

Tomato, mozzarella, mushrooms, artichokes, Caraffa marinated green olives and prosciutto.

PEPPINO

Tomato, garlic, grilled eggplant, zucchini, grilled red peppers and parmigiano.

ORLANDO

White pizza with mozzarella, gorgonzola, potatoes, sausage and fresh rosemary.

SANTA LUCIA

Tomato, mozzarella di bufala, fresh arugula, and prosciutto di parma.



INSALATE

\$4 side / \$7.50 grande

MISTICANZA

Fresh seasonal lettuces, fennel, celery, radish slices, cherry tomatoes, and Padano cheese all tossed in a white wine vinaigrette.

INSALATA MARIO

Romaine hearts, croutons, garlic, anchovy, extra virgin olive oil, artisan pancetta, lemon and parmigiana vinaigrette.

INSALATE FICO

Fresh figs, shaved prosciutto, rocket lettuce, fresh melon with our mint and honey dressing.

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PANINI

\$8 each

PIADINA ROMA

Grilled lemon basil breast of chicken with arugula, padano cheese and eggplant jam.

PIADINA PAT

Grilled house-made pancetta, fresh arugula, fresh tomatoes and pesto.

PIADINA FIRENZA

This vegetarian Piadina has grilled eggplant and sweet peppers tossed with lettuce in a tomato vinaigrette.

CLASSICO

Prosciutto crudo, virgin mozzarella, arugula and fresh tomatoes on our Sfilatino bread.

MIMMO

Prosciutto, roast peppers and fontina cheese with fresh lettuce.

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PASTE

\$8 side / \$17 entrée

RIGATONI SORRENTO

Mozzarella di bufala, zucchini, fresh chilies, light cherry tomato sauce and basil.

LINGUINE DI MARE

Clams, shrimp, white wine garlic and chili.

LASAGNETTA

A lighter version of the traditional lasagna where we use fresh pasta noodles, veal and mushroom ragu as well as fresh virgin mozzarella.

AGNOLOTTI

Butternut squash agnoletti tossed with brown butter, sage and house-made artisan pancetta.

CONCHIGLIE

Shell pasta tossed with a spicy Italian sausage and artichoke ragu.

FARFALLE AL FORNO

Baked farfalle with mushrooms, prosciutto, peas, parmigiana, white wine sauce.

PAPPERDELLE

Papperdelle noodles with ripasso lamb ragu.



DOLCI

\$7 each

TIRAMISU

Smooth mascarpone cheese folded with fresh cream and espresso layered between light ladyfinger biscuits.

SICILIAN CHEESECAKE

A very light creamy baked cheesecake with a hint of lemon. Served with a raspberry coulis

CONOLI

Filled with fresh cream sweetened ricotta mixed with callebaut chocolate (2).

