

**GASTRONOMIA ITALIA**

**FOCACCIA**

**FOCACCIA PUGLIESE Base**

**12” DIAMETER $14**

 (Semolina Rimacinata, "00" flour, Potatoes, fresh yeast, salt, honey, olive oil)

**FOCACCIA PUGLIESE**

**12” DIAMETER $18**

Cheery Tomatoes

Tomatoes Sauce & Grana Padano Cheese

Tomatoes & Olives

Olives & Parmiggiano Cheese

Rapini & Parmiggiano Cheese

Roasted Onion & Black Pepper

**FOCACCIA PUGLIESE**

(12 slices)

**Stuffed**

**12” DIAMETER $ 24**

**Caprese**

(Tomatoes Sauce, Burrata Cheese, Basil Pesto)

**Fresca**

(Prosciutto Crudo, Burrata Cheese, Basil Pesto)

**Ottima**

 (Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce)

**Forte**

(Prosciutto Crudo, Gorgonzola Cream, Sweet Walnut Pesto)

**Salento**

(Prosciutto Cotto, Sundried Tomatoes, Black Olives)

**Funghi**

(Prosciutto Cotto, Parmiggiano Cheese, Mushrooms)

**Sfizio**

 (Coppa, Gorgonzola, Honey)

**Ariccia**

 (Porchetta, Caramellized Onion, Arugula)

**Mortazza**

(Mortadella, Burrata Cheese, Pistacchio pesto)

**PIZZA ROMANA**

**20 half slices - 16”x 24” - $60**

**Caprese**

(Tomatoes Sauce, Burrata Cheese, Basil Pesto)

**Matriciana**

 (Tomato Sauce, Guanciale, Pecorino Cheese, Chili Flakes)

**Fresca**

 (Prosciutto Crudo, Burrata Cheese, Basil Pesto)

**Ottima**

(Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce)

**Forte**

 (Prosciutto Crudo, Gorgonzola Cream, Sweet Walnut Pesto)

**Salento**

 (Prosciutto Cotto, Sundried Tomatoes, Black Olives)

**Funghi**

 (Prosciutto Cotto, Parmiggiano Cheese, Mushrooms)

**Rustica**

(Coppa, Broccoli, Hemmental cheese)

**Sfizio**

(Coppa, Gorgonzola, Honey)

**Ariccia**

 (Porchetta, Caramellized Onion, Arugula)

**Colazione**

(Potatoes, Prosciutto Cotto, Eggs)

**Tartufo**

(Roasted Potatoes, Parmiggiano Cream, Truffle sauce)

**LASAGNA**

**$10 per portion**

 Porcini Mushrooms & Truffle

Ricotta cheese & Spinach

Meat sauce & Fiordilatte

**FOCACCIA TOSCANA SANDWICHES**

**2.5”x 2.5” $3**

**Caprese**

(Tomatoes , Burrata Cheese, Basil Pesto)

**Fresca**

 (Prosciutto Crudo, Burrata Cheese, Basil Pesto)

**Ottima**

 (Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce)

 **Forte**

 (Prosciutto Crudo, Gorgonzola Cream, Sweet Walnut Pesto)

**Salento**

 (Prosciutto Cotto, Sundried Tomatoes, Black Olives Cream)

**Funghi**

 (Prosciutto Cotto, Parmiggiano Cheese, Mushrooms)

 **Rustica**

(Mortadella, Giardiniera, Hemmental Cheese, )

 **Mortazza**

(Mortadella, Burrata Cheese, Pistacchio pesto)

**Ariccia**

 (Porchetta, Caramellized Onion, Arugula)

 **Muratore**

 (Porchetta, Eggplant, Gorgonzola Cream)

**PASTRY**

APRICOT CROISSANT $3.75

CHOCOLATE CROISSANT ($3.75

PISTACCHIO CROISSANT $3.75

RICOTTA CHEESE LOBSTER TAIL (Ricotta cheese, sugar, candied orange) $7.5

HAZELNUT CREAM LOBSTER TAIL (Milk cream, hazelnut paste) $7

NUTELLA LOBSTER TAIL (Milk cream, Nutella) $7

PISTACCHIO LOBSTER TAIL (Milk cream,pistacchio paste) $7

CANNOLO SICILIANO (Ricotta cheese, sugar, candied orange) $7

CHOCOLATE CANNOLO SICILIANO (Ricotta cheese, sugar, candied wild cherry) $7

BITTER CHOCOLATE PANNA COTTA (Heavy cream, sugar, potato starch, chocolate) $6.25

BERRIES PANNA COTTA (Heavy cream, sugar, potato starch, berries) $6.25

CANDIED WILD CHERRY PANNA COTTA (Heavy cream, sugar, potato starch, Candied cherry) $6.25

TIRAMISU' $7.5

**PLATTER**

The cost is per person, minimum order for 10 people

If the platter is integrated with other food options, I suggest calculating 1 portion for at least 2 people

**Classico**

$17

DELI MEATS

Prosciutto Crudo 18 months, Prosciutto Cotto, Mortadella, Genoa Salami, Milano Salami,

 Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Pecorino Romano, Provolone Piccante, Piave Vecchio,

ANTIPASTO

Mix Gastronomia olives, Leccino Olives, Sundried Tomato, Pickled Eggplant, Peppers strips

 Focaccia Toscana & Breadstick

**Casual**

$21

DELI MEATS

Prosciutto Crudo 18 months, Prosciutto Cotto, Mortadella, Genoa Salami, Milano Salami, Porchetta

DELI CHEESES

Burrata, Gorgonzola dolce, Gorgonzola cream, Ricotta cheese Truffle, Provolone Piccante, Grana Padano

ANTIPASTO

Caramelized Balsamic Onions, Mix Gastronomia olives, Gastronomia mix Antipasto,

 Mix Mushrooms

Focaccia Toscana & Focaccia Pugliese Cherry tomato

**Special Event**

$24

DELI MEATS

Prosciutto Crudo 24 months, Mortadella, Milano Salami, Capicollo Mild, Guanciale, Porchetta,

Truffle Salami

DELI CHEESES

Asiago Stravecchio, Pecorino Sardo, Grana Padano 18 months, Burrata, Gorgonzola dolce, Provolone Piccante,

ANTIPASTO

Sundried Tomatoes Pesto, Olives Pate’, Caramelized Onion, Mix Gastronomia olives, Mix Antipasto,

Focaccia Toscana , Focaccia Pugliese Cherry tomato Breadsticks

Sweet Onion Jam

**PREMIUM**

$27

DELI MEATS

Prosciutto Crudo 24 months, Italian Pepperoni, Milano Salami, Capicollo Mild, Guanciale, Porchetta, Truffle Salami

DELI CHEESES

Branzi, Asiago Stravecchio, Truffle Pecorino, Grana Padano 18 months, Burrata, Provolone Piccante, Spicy chili jam, Truffle Honey

ANTIPASTO

Sundried Tomatoes Pesto, Olives Pate’, Caramelized Onion, Mix Mushrooms, Mix Gastronomia olives, Mix Antipasto,

Focaccia Toscana & Focaccia Pugliese Cherry tomato, Breadsticks and Taralli

Sweet onion Jam & Spicy Chili Jam

**DELUXE**

$31

DELI MEATS

Prosciutto Crudo 24 months, Coppa, Italian Pepperoni, San Gennaro Salami, Capicollo Mild, Guanciale, Truffle Salami

DELI CHEESES

Bitto, Toma Piemontese, Asiago Stravecchio, Truffle Pecorino, Grana Padano 18 months, Burrata, Gorgonzola Cream, Truffle Ricotta Cheese, Walnut Pesto, Spicy chili jam, Truffle Honey

ANTIPASTO

Sundried Tomatoes Pesto, Olives Pate’, Caramelized Onion, Mix Mushrooms, Mix Gastronomia olives, Mix Antipasto,

Breadsticks, Taralli, Focaccia Toscana & Focaccia Pugliese Cherry tomato

Sweet onion Jam

Spicy Chili Jam