

HOT BUFFET

all items are sent cold, with reheating instructions

negozio
by TAVOLA

APPETIZERS

POTATO PIZZETTE - \$45 (24 pcs)

wood-fired sourdough/ With truffle & Parm

MARGHERITA PIZZETTE- \$45 (24 pcs)

With stracciatella cheese & tomato

MUSHROOM PIZZETTE- \$45 (24 pcs)

With fontina cheese & truffle oil

ARANCINI SEMPLICE - \$54 (12 pcs)

with Marinara sauce

MUSHROOM & MOZZARELLA ARANCINI - \$54 (12 pcs)

PASTA

TRADITIONAL MEAT LASAGNA - \$65 (8-12 slices)

Fresh egg pasta layered with tomato sauce, ground beef, mozzarella and Grana Padano

VEGETABLE & RICOTTA LASAGNA - \$65 (8-12 slices)

Fresh egg pasta layered with roasted vegetables, rose sauce, ricotta, mozzarella and Grana Padano

ORECCHIETTE - \$65 (8-12 ppl)

with sausage, rapini, Grana Padano, chili flakes, olive oil

GNOCCHI - \$65 (8-12 ppl)

with ricotta, arugula pesto (no nuts), & fresh pomodoro sauce

GOURMET MACARONI & CHEESE - \$70 (8-12 ppl)

elbow macaroni pasta with medium cheddar, fontina, Parmigiano and a crunchy baked crust

MUSHROOM AGNOLOTTI - \$73 (8-12ppl)

in a mushroom rose sauce

SPINACH & RICOTTA CANNELLONI - \$70 (10pcs)

in a bechamel cream sauce

MEAT CANNELLONI - \$70 (10pcs)

in a fresh tomato sauce

EGGPLANT PARMIGIANA - \$65 (8-12 slices)

Layers of fluffy fried eggplant with tomato sauce, mozzarella and Grana Padano

PENNE ALLA VODKA - \$73 (8-12ppl)

with sauteed prosciutto in a vodka rose sauce

MEAT

BEEF TENDERLOIN - \$35 (6 pieces minimum)

6 oz Herb marinated and seared to medium rare, with a 24 hour reduced red wine demi-glace

BEEF BRISKET - \$79 (2lbs 4-6 ppl)

Slow braised in red wine & sliced. Sent with crispy onion

LAMB CHOPS - \$14 (12 pieces minimum)

Grilled Australian lamb, with arugula pesto (no nuts)

TUSCAN CHICKEN

\$50 sm 4-6 ppl / \$100 lg 8-10ppl

Grilled & sliced chicken breast with lemon & herbs

POLLO RIPIENO \$150 - 6 pieces

chicken breast stuffed with herbs, prosciutto, roasted peppers & fontina cheese

VEAL PARMIGIANA - \$10 (6 pieces minimum)

Breaded veal scallopini with traditional tomato sauce, mozzarella, Parmigiano cheese

TRADITIONAL MEATBALLS - \$55 (2kg approx. 24 pcs)

Veal, beef and pork meatballs in tomato sauce

SEAFOOD

BRANZINO - \$22 (6 pieces minimum)

5 oz herb grilled filets. served with lemon wedges & salmoriglio

CRISPY CALAMARI & SHRIMP

\$100 small (4-6 ppl) / \$200 large (8-10 ppl)

lightly battered and deep fried to a crispy golden crust

COLOSSAL SHRIMP \$10 (12 pcs minimum)

Mexican spiced colossal shrimp with chipotle aioli

COCONUT SHRIMP \$5 (12 pcs minimum)

Coconut & bread crumb fried shrimp, Thai chili dip

SEAFOOD SALAD

\$100 small (6-8 ppl) / \$200 large (12-16 ppl)

shrimp, calamari & octopus, olive oil, lemon, garlic, parsley, carrots, onion, celery

ZUPPA DI PESCE

\$200 small (4-6 ppl) / \$300 large (6-8 ppl)

lobster tail, shrimp, calamari, scallops, mussels & clams in a white wine & tomato broth. Served with garlic bread

SIDES all sides are 2lbs and serve approx. 6-8 ppl

BRUSSELS SPROUTS - \$32

roasted, with bacon & caramelized onion

FRENCH BEANS ALMONDINE - \$32

HONEY BALSAMIC CARROTS - \$26

KIDNEY BEANS & RAPINI - \$26

with roasted garlic & olive oil

MAPLE ROASTED SWEET POTATOES - \$32

diced sweet potatoes with pecans and cranberries

MASHED POTATOES - \$26

with cream & roasted garlic

MINI ROASTED POTATOES - \$24

with rosemary & olive oil

ROASTED BUTTERNUT SQUASH - \$32

with pepitas & goat cheese

SAUTEED PEAS & MUSHROOMS - \$26