

COURT PARTY MENU

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
------------------------	-----------------------	-------------------	------------------------

APPETIZERS:

() = number of pieces per platter

ANTIPASTO \$62 - prosciutto, pepperoni, salami, parmesan, & provolone **G**

CHEESE PLATE \$60 - parmesan, provolone, gorgonzola, cranberries, garlic, almonds, & breadsticks **V** (**make it gluten free by removing the breadsticks!**)

CHEESY GARLIC BREAD \$37 - served with a side of marinara **V**

CALAMARI \$57 - fried, served with cocktail & remoulade sauces

NEW ZEALAND LAMB LOLLIPOPS(20) \$120 - marinated in garlic, mint, & drizzled with balsamic vinegar glaze **G DF**

MEATBALL SLIDERS(20) \$63 - meatball on a sweet hawaiian roll with red sauce, arugula & gorgonzola cheese

BRUSCHETTA(20) \$39 - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan **V** (**make it vegan and dairy free by removing the cheese!**)

FRIED RAVIOLI(20) \$46 - fried cheese ravioli & marinara sauce on the side **V**

ITALIAN SAUSAGE \$43 - 12 sausages sliced into bite size pieces, served with mustard on the side **G DF**

SPINACH DIP \$45 - creamy spinach dip with slices of toasted bread on the side **V**

PANCETTA WRAPPED SHRIMP(20) \$78 - shrimp wrapped in pancetta, served atop marinara **G**

VEGGIE PLATTER \$45 - varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers, served w/ ranch, option to add hummus(\$5) **VV G DF**

FRUIT PLATTER \$45 - varies by season - sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. **VV G DF**

CRAB CAKES (20) \$78 - blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli

CHICKEN DRUMMETTES (20) \$50 - with a chili and garlic parmesan glaze & a side of ranch

MEATBALLS (20) \$55 - served with a side of marinara, contains pork and beef

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
------------------------	-----------------------	-------------------	------------------------

SALADS (serve ~10 people):

HOUSE SALAD \$44 - tuscan salad mix, red onions, roma tomatoes, & gorgonzola cheese with our house made red wine vinaigrette **VG (DF with cheese on the side)**

CAESAR SALAD \$44 - romaine lettuce, croutons, shaved parmesan, & tossed with our house made classic caesar dressing **(make it gluten free by removing serving the croutons on the side!)**

CAPRESE SALAD \$46 - mozzarella wedges, roma tomatoes, basil, with aged balsamic vinegar, & extra virgin olive oil **VG**

SPINACH SALAD \$44 - spinach, pancetta, hard boiled egg, naval oranges & white balsamic dijon vinaigrette **G (make it vegan by putting pancetta & egg on the side)**

MEDITERRANEAN SALAD \$48 - onions, cucumber, tomato, basil, feta cheese, kalamata olives with a lemon & olive oil dressing **V G (make it vegan/dairy free by putting the cheese on the side)**

PASTAS (serve ~10 people):

PENNE BOLOGNESE \$48 - ground beef and pork in a marinara sauce **DF (make it gluten free by substituting gluten free penne for \$5)**

PENNE & FETA \$48 - sun dried tomato, feta cheese, in a white cream sauce **V**

CHICKEN & BROCCOLI \$60 - chicken, broccoli, red pepper flakes, garlic in a creamy alfredo sauce

QUATTRO FORMAGGIO \$50 - four cheese with our marinara sauce baked with penne pasta **(make it gluten free by substituting gluten free penne for \$5)**

SAUSAGE PENNE \$60 - penne pasta with sweet Italian sausage, red and green bell pepper, broccoli, spinach, evoo, and shaved parmesan **(make it gluten free by substituting gluten free penne for \$5)**

PENNE POMODORO \$48 - tomatoes, fresh basil, garlic, and evoo **VV DF (Substitute gluten free penne pasta for \$5)**

PENNE PRIMAVERA \$60 - broccoli, spinach, bell pepper, onion, tomatoes, parmesan cheese, tossed in olive oil **V (make it VV by removing the cheese, or gluten free by substituting gluten free penne pasta for \$5)**

PIZZAS:

MEDIUM \$18 – 12” /10 slices | **LARGE \$25 – 16” / 12 slices**

MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella & basil **V**

MAIN STREET - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE - salami, italian sausage, pepperoni, prosciutto

THE BILLY JONES - red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

THE LUIGI - pepperoni, italian sausage, black olives, mushrooms

THE VASONA - boar sausage, roasted potatoes with mozzarella & rosemary

OAK MEADOW - prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - mushroom, jalapeno, & black olives **V**

BBQ CHICKEN – breaded chicken, red onions, bbq sauce, and cilantro

Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza **VV**

Substitute a cauliflower crust to make it gluten free (cauliflower crust contains dairy)