

nicoletta

ITALIAN KITCHEN

LARGE PARTY MENU

\$28 PER PERSON

not including tax, gratuity & 2% admin fee

Soft drink, iced tea, lemonade, coffee or hot tea

PRE-SELECTED FOR THE TABLE | a selection of 2 snacks and 1 app- all served "family style"

SNACKS

PIZZA BIANCA

house bread sticks

WITH CHOICE OF DIP:

basil pesto | calabrian chili ranch
tallegio fonduta

OLIVES

citrus marinated olives, sopressata, pecorino

MARINATED VEGETABLES

seasonal vegetables, giardiniera style

TUSCAN POTATOES

parmigiano fonduta

APPS

ARANCINI

fried porcini risotto, parmigiano, chives, truffle aioli

VEGGIE FRITTO MISTO

crispy broccoli, cauliflower, green bean
pickled pepper, calabrian chili ranch

CALABRESE HOT WINGS

double fried chicken wings, honey-calabrian chili glaze
blue cheese crema

PROSCIUTTO & BURRATA

creamy mozzarella, prosciutto di parma
oven roasted tomatoes

ENTRÉE CHOICE OF | pre-selection of 5 from the below dishes for your guests to choose from

CHICKEN PARM SANDWICH

crispy chicken cutlet, roasted tomato stracciatella
basil & garlic spread

MEATBALL PARM SANDWICH

2 aged beef meatball patties, roasted tomato, stracciatella

ROASTED TURKEY SANDWICH

roasted turkey, smoked provolone, brown sugar & black pepper
bacon, dijonaise, lettuce, tomato, onion

PROSCIUTTO SANDWICH

stracciatella cheese, roasted red peppers
baby watercress, balsamic

STEAK SANDWICH

roasted prime sirloin, tallegio fonduta, giardiniera

SPAGHETTI POMODORO

pomodoro, pizza bianca

SALADS

WITH CHOICE OF CHICKEN OR BURRATA

MISTA

mixed greens, taggiasca olives, heirloom cherry tomatoes
pickled red onion, red wine vinaigrette

CAESAR

romaine, radicchio, parmigiano croutons, caesar dressing

9" PERSONAL PIZZAS

CLASSICA

pomodoro, whole milk mozzarella aged parmigiano
fresh basil

CALABRESE

thick-cut pepperoni, fennel sausage red onions
pomodoro, mozzarella

PARMIGIANA

fried eggplant, fior di latte, ricotta marinated tomatoes
pomodoro, basil

FUNGHI

beech mushrooms, parmigiano, spinach porcini
marsala, mozzarella

MAMBO

toasted chicken, provolone, mozzarella,
scallions, mambo sauce



CHEF / OWNER MICHAEL WHITE
CHEF DI CUCINA KRIS JIMENEZ

DESSERT

CHOICE OF ONE SCOOP GELATO OR SORBETTI

olive oil | vanilla | chocolate sorbetti | mint melon sorbetti