

# BAR CORALLINI

## CATERING

### APPETIZERS

*Price Varies - Appetizers Must Be Pre-Ordered - Minimum of 15 Orders*

#### **CIABATTA BREAD** <sup>v</sup> 4

*Butter, olive oil, salt*

#### **ROSEMARY FOCACCIA** <sup>v</sup> 8

*Truffle butter, seasonal compote, smoked sea salt*

#### **ANTIPASTI BOARD** <sup>gs</sup> 5.5/person

*Prosciutto di Parma, soppressata, grilled eggplant, marinated zucchini, roasted red peppers, marinated artichokes, heirloom cherry tomatoes with pesto, stracciatella, whipped ricotta, toasted ciabatta*

#### **FROMAGE BOARD** <sup>v</sup> 4

*Chef-selected premium Italian and Wisconsin cheese*

#### **BRUSCHETTA BOARD** 3.5

*Choose from:*

+ *Caprese: Toasted ciabatta bread, cherry tomatoes, ciliegine mozzarella, basil pesto, balsamic glaze*

+ *Funghi: Toasted ciabatta bread, goat cheese, roasted mushrooms, chives*

+ *Prosciutto: Seasonal vegetables, house ricotta, Prosciutto di Parma, honey*

+ *Pomodoro: Stracciatella, sun-dried tomatoes, basil, balsamic glaze [vegan preparations available]*

+ *Minimum Order of 15 Per Selection*

#### **MARGHERITA PIZZA** <sup>v</sup> 17

*San Marzano tomato sauce, house-made mozzarella, Parmigiano Reggiano, basil, olive oil [vegan and gluten sensitive preparation available]*

#### **PERA E GORGONZOLA PIZZA** <sup>v</sup> 21

*Thick crust pizza dough, pancetta, caramelized pears, ricotta, house-made mozzarella, gorgonzola, arugula, balsamic glaze, lemon [vegan and gluten sensitive preparation available]*

#### **SALAME AND SALSICCIA PIZZA** 21

*Soppressata, pepperoni, Italian sausage, porchetta, house-made mozzarella, Parmigiano Reggiano, San Marzano tomato sauce, basil [gluten sensitive preparation available]*

#### **BASILICO E POMODORO PIZZA** 20

*Basil pesto, smoked pancetta, tomatoes on the vine, house-made mozzarella, sun-dried tomatoes, stracciatella [gluten sensitive preparation available]*

#### **QUATTRO FORMAGGI PIZZA** 20

*House-made mozzarella, whipped ricotta, gorgonzola, Parmigiano Reggiano, fig balsamic glaze, arugula, lemon [vegan and gluten sensitive preparation available]*

#### **PEPPERONI AND PICKLED PEPPER PIZZA** 19

*Pepperoni, San Marzano tomato sauce, house-made mozzarella, pickled jalapeños, honey [gluten sensitive preparation available]*

#### **VEGETARIANA PIZZA** <sup>v</sup> 19

*Marinated eggplant, zucchini, roasted red pepper, artichokes, cherry tomatoes, house-made mozzarella, Parmigiano Reggiano, basil [vegan and gluten sensitive preparation available]*

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# FAMILY STYLE DINNER

4 Course Dinner - \$50 per person

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## SALAD COURSE

Individual Servings - Choose 1

### TRICOLORE <sup>v gs</sup>

Spinach, bibb lettuce, radicchio, arugula, caramelized pears, candied walnuts, gorgonzola, golden raisins, raspberry vinaigrette [vegan preparation available]

### INSALATA DI CAVOLO <sup>v</sup>

Finely chopped kale, breadcrumbs, Pecorino Romano, lemon vinaigrette [vegan and gluten sensitive preparations available]

## PASTA COURSE

Family Style - Choose 2 [vegan and gluten sensitive preparations available]

### RAVIOLI AL FORMAGGIO <sup>v</sup>

Ricotta, Parmigiano Reggiano, Pecorino, and aged provolone stuffed house-made ravioli, braised San Marzano tomatoes, sun-dried tomato pesto, roasted cherry tomatoes, basil

### RIGATONI ALLA BOLOGNESE

Beef and pork Bolognese sauce, Parmigiano Reggiano, whipped ricotta, breadcrumbs

### PACCHERI

'Nduja, asparagus, roasted delicata squash, Italian sausage, king trumpet mushrooms, sun-dried tomatoes, Pecorino sauce

### SHRIMP SCAMPI

House-made spaghetti, jumbo prawns, Argentinian shrimp, garlic, oven-dried cherry tomatoes, artichokes, Italian parsley, sun-dried tomatoes, basil, EVOO, toasted breadcrumbs

## ENTRÉE COURSE

Family Style - Choose 2

### BRANZINO <sup>gs</sup>

Roasted branzino, roasted red pepper hummus

### PAN-SEARED SALMON <sup>gs</sup>

Avocado relish, balsamic reduction, microgreens

### CHICKEN PICCATA

Breaded chicken breast, lemon, white wine sauce, capers

### ROASTED AMISH CHICKEN <sup>gs</sup>

Herb-roasted Amish Chicken, rosemary pan sauce

### WHOLE ROASTED BEEF TENDERLOIN <sup>gs</sup>

Rosemary-garlic roasted tenderloin, demi

\$15 per person

# FAMILY STYLE DINNER

*(continued)*

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## SIDES

*Family Style - Choose 2*

### **CREAMY POLENTA** *gs*

*Parmigiano Reggiano*

### **CRISPY FINGERLING POTATOES** *v gs*

*Thyme, rosemary, garlic butter*

### **ROASTED CARROTS** *vg gs*

*Garlic, shallot, sage*

### **FUNGHI** *v gs*

*Over-roasted cremini and king trumpet mushrooms, garlic, pink peppercorns, thyme*

## DESSERT COURSE

*Individually Plated - Choose 1*

### **CANNOLO**

*Ricotta, orange, chocolate chips, pastry shell, pistachios*

### **TIRAMISU**

*Espresso, ladyfingers, mascarpone mousse, cocoa powder*

### **SORBETTO** *vg gs*

*Freshly made, rotating flavors of sorbetti from Baron's Gelato*

### **GELATO** *gs*

*Freshly made, rotating flavors of gelati from Baron's Gelato*

*\*Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request.*

*Our kitchen is not an allergen-free environment. Notify your server of any allergies.*

*Be aware that during normal kitchen operations involving shared cooking and preparation areas (including fryer oil), the possibility exists for food to come in contact with other food products.*

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## 3 COURSE PLATED DINNER

*Price Varies - Entrées Must Be Pre-Ordered*

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### SALAD COURSE

*Choose 1 - \$8 per person*

#### **TRICOLORE** <sup>vg</sup> <sup>gs</sup>

*Spinach, bibb lettuce, radicchio, arugula, caramelized pears, candied walnuts, gorgonzola, golden raisins, raspberry vinaigrette [vegan preparation available]*

#### **INSALATA DI CAVOLO** <sup>v</sup>

*Finely chopped kale, breadcrumbs, Pecorino Romano, lemon vinaigrette [vegan and gluten sensitive preparations available]*

### ENTRÉE COURSE

*Choose 3 from Our Dinner Menu - Entrées Must Be Pre-Ordered*

### DESSERT COURSE

*Choose 1 - \$8 per person*

#### **CANNOLO**

*Ricotta, orange, chocolate chips, pastry shell, pistachios*

#### **TIRAMISU**

*Espresso, ladyfingers, mascarpone mousse, cocoa powder*

#### **SORBETTO** <sup>vg</sup> <sup>gs</sup>

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