

# LARGE PARTY TAKE-OUT MENU

**the SICILIAN BUTCHER**  
CRAFT MEATBALLS & CHARCUTERIE BAR

## BRUSCHETTA PLATTER 48

12 BRUSCHETTAS • CHOOSE 3 FROM THE FOLLOWING:

- fig jam + ricotta + pear + agave
- burrata + prosciutto + tomato jam
- ricotta + prosciutto + honey + hazelnut
- whipped goat cheese + pepperonata + herb pesto

## SIGNATURE SALADS

### CAESAR SALAD

romaine hearts + creamy dressing + grana + parmesan croutons

HALF PAN (SERVES 8) \$52 FULL PAN (SERVES 16) \$104

### CHOPPED SALAD

chopped greens + salami + tomato + ceci beans + caciocavallo cheese + sicilian olives + oregano vinaigrette

HALF PAN (SERVES 8) \$62 FULL PAN (SERVES 16) \$124

## ANTIPASTI (STARTERS)

### EGGPLANT PARMIGIANA

lightly fried eggplant + San Marzano tomato herb sauce + fresh mozzarella + parmigiano

HALF PAN (SERVES 8) \$74 FULL PAN (SERVES 16) \$148

### PULL APART GARLIC BREAD

Noble Bakery bread + whipped garlic butter + grana

HALF PAN (SERVES 6) \$45 FULL PAN (SERVES 12) \$90

## PASTO PRINCIPALE

### FAZZOLETTI

handkerchief pasta stuffed with three-meat ragu + ricotta + fresh mozzarella + parmigiano cream + baked

HALF PAN (SERVES 8) \$102 FULL PAN (SERVES 16) \$204

### CHICKEN MARSALA

wild mushroom + chicken demi

HALF PAN (SERVES 8) \$95 FULL PAN (SERVES 12) \$190

### CHICKEN PARMESAN

fresh mozzarella + San Marzano tomato herb sauce + parmigiano + served with paccheri pasta + vodka sauce

HALF PAN (SERVES 8) \$95 FULL PAN (SERVES 12) \$190

## MEAT & CHEESE PLATTER 125

SERVES 10

- artisanal cured
- meats & cheeses
- sicilian olives
- roman artichokes
- fig jam
- grapes
- toast points

## SIGNATURE SALADS

### FLORA'S SALAD

baby field greens + arugula + heirloom tomatoes + roman artichokes + roasted peppers + sicilian olives + shaved parmigiana + toasted pine nuts + balsamic vinaigrette

HALF PAN (SERVES 8) \$64 FULL PAN (SERVES 16) \$128

### THE SICILIAN WEDGE SALAD

iceberg lettuce + pickled fennel + baby heirloom tomato + crispy prosciutto + creamy dolce gorgonzola

HALF PAN (SERVES 8) \$64 FULL PAN (SERVES 16) \$128

## CONTORI (SIDES)

### RAPINI

garlic + calabrian chili + e.v.o.o.

HALF TRAY (SERVES 8) \$42 FULL TRAY (SERVES 16) \$84

### GNOCCHI MAC & CHEESE

parmigiano cream + herb breadcrumbs

HALF TRAY (SERVES 8) \$68 FULL TRAY (SERVES 16) \$136

### CREAMY POLENTA

parmigiano + butter

HALF TRAY (SERVES 8) \$42 FULL TRAY (SERVES 16) \$84

## PANINI SANDWICHES

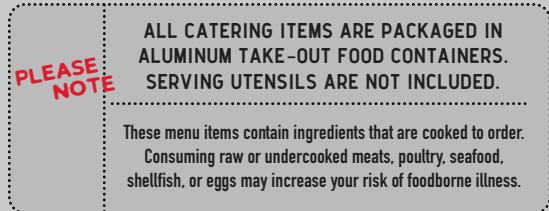
HALF TRAY (SERVES 8) \$80 FULL TRAY (SERVES 16) \$160

### CURED MEAT

salami + spicy capicola + mortadella + pistachio + tomato + romaine + red onion + fresh mozzarella + oregano + red wine vinegar

### CAPRESE SANDWICH

heirloom tomato + arugula pesto + wild arugula + stracciatella + saba glaze + e.v.o.o



# *Signature PASTAS*

CHOICE OF PASTA + CHOICE OF SAUCE:

## *Pastas*

**RIGATONI**  
medium tube pasta

**CRESTE DE GALLO**  
short curved & ruffled pasta

GLUTEN-FREE  
AVAILABLE

## SAUCES

HALF PAN (SERVES 8) \$60 FULL PAN (SERVES 16) \$115

### MARINARA

san marzano tomato + garlic + basil

### PICCHIO PACCHIU

fresh chopped heirloom tomatoes + roasted garlic + basil + butter + e.v.o.o.

### ARRABIATTA

San Marzano + Calabrian chili + basil

## *Premium SAUCES* +\$10

### VODKA CREAM

san marzano tomato + shallots + vodka + cream

### TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

### BOLOGNESE

veal + beef + pork + mirepoix

### PARMIGIANO

Cream + Parmigiano + nutmeg

# *Signature MEATBALLS*

CHOICE OF MEATBALL + CHOICE OF SAUCE:

## *Craft MEATBALLS*

HALF PAN \$70      FULL PAN \$140  
(16 MEATBALLS)      (32 MEATBALLS)

### TOMASO'S SICILIAN

veal + prime beef + pork + pine nuts + raisins + sharp provolone + parmigiana + herb breadcrumbs

### EGGLANT "MEATBALLS"

roasted eggplant + basil + parmigiana + mozzarella + herb breadcrumbs

## *Premium MEATBALLS*

HALF PAN \$75      FULL PAN \$150  
(16 MEATBALLS)      (32 MEATBALLS)

### TONY'S STEAK

aged ribeye + roasted garlic + caramelized onions + sharp provolone + herb breadcrumbs

### UNCLE ARTHUR'S SAUSAGE

pork + fennel + roasted bell peppers + sharp provolone + parmigiana + herb breadcrumbs

### CHICKEN PARMIGIANA

chicken + mozzarella + parmigiana + herb breadcrumbs

## SAUCES

### MARINARA

san marzano tomato + garlic + basil

### PICCHIO PACCHIU

fresh chopped heirloom tomatoes + roasted garlic + basil + butter + e.v.o.o.

### ARRABIATTA

San Marzano + Calabrian chili + basil

## *Premium SAUCES* +\$10

### VODKA CREAM

san marzano tomato + shallots + vodka + cream

### TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

### BOLOGNESE

veal + beef + pork + mirepoix

### PARMIGIANO

Cream + Parmigiano + nutmeg

## DESSERTS

### LOBSTER TAILS

puff pastry shell + vanilla or Nutella pastry cream

HALF DOZEN (SERVES 6) \$45 DOZEN (SERVES 12) \$90

### NY CHEESE CAKE

10" graham cracker crust + sweet cream cheese

SERVES 12-18 \$102

FULL PLATTER (SERVES 10) \$115

30 array of mini cookies 10 mini cannoli with traditional filling 10 sfogliatelle

### MINI CANNOLI TRADITIONAL FLAVOR

4 PACK      8 PACK      12 PACK  
\$10            \$20            \$30

A la carte mini cannoli, desserts, and customized platters available

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