



Cucina Catering | Family Style Menu Options

Appetizers

antipasto salad, crispy chickpeas, ricotta salata, Italian dressing
escarole, warm anchovy dressing, focaccia croutons

local sky farms baby greens, radish, sherry shallot vinaigrette lacinato kale salad,
currants, toasted pine nuts, pecorino romano, lemon olive oil caramelized figs,
burrata, country ham, arugula

herbed farro, roasted seasonal vegetables, marinated goat cheese
pinzimonio, bagna cauda

spiced roasted carrots, herbed whipped ricotta, toasted seeds

Entrée

bucatini al amatriciana, guanciale, tomato, pecorino romano
linguine alle vongole, little neck clams, white wine, garlic, parsley
rigatoni, sausage, peas, cream, spicy tomato

penne puttanesca, olives, capers, garlic, parsley, tomato sauce
ricotta ravioli, brown butter, sage, toasted hazelnuts

lasagna verde, seasonal vegetables, bechamel, parmesan

wild mushroom ragu, rosemary fregola, stracciatella
eggplant parmesan, tomato sauce, basil

roasted cauliflower, braised fennel and apples, calabrian chili vinaigrette herb

roasted chicken, potato puree, haricot vert, lemon, capers, jus slow roasted
salmon, fregola, wild mushrooms

red wine braised beef short rib, parmesan polenta, pistachio gremolata

grass fed rib eye, chimichurri sauce, crispy fingerlings

seared duck breast, braised lentils, roasted fennel

Dessert

lemon olive oil cake

tiramisu

flourless chocolate torte

butterscotch budino

mixed berries and chantilly cream (seasonal)

Some items are subject to availability and will be appropriately substituted by the
Chef