

SET MENUS

\$85 PER PERSON

JUNE 2022

APERITIVO

Pane, Olive e Taralli
Sud Forno bread, olives, taralli

APRISTOMACO/INSALATE/PIZZE

CHOOSE 2 SERVED FAMILY STYLE

Funghi Assoluti
Oyster mushrooms baked with parmigiano, bread crumbs, extra-virgin olive oil, garlic, balsamic vinegar, arugula

Frittura di Calamari
Deep fried lightly floured calamari

Verde
Organic mixed greens, baby romaine, frisee and lolla lettuce, sunflower sprouts, watercress, cherry tomatoes

Ricchia
Arugula, fresh mushrooms, parmigiano reggiano shavings, lemon

Farinata con le Barbabietole
Chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint

Caprese
Seasonal tomatoes, fior di latte, basil, extra-virgin olive oil, oregano

Margherita
Tomato, mozzarella, basil

Marinara
Tomato, basil, herbs, garlic (no mozzarella)

Peppino
Tomato, grilled eggplant, zucchini, red peppers, parmigiano, garlic

Primavera
Tomato, mozzarella, mushrooms, red peppers, artichokes, black olives

Da Dó a Dà
Tomato, mozzarella, goat cheese, eggplant, roasted red peppers

Pizza Veloce
Tomato, mozzarella, button mushrooms

Pizza di Sofia
Tomato, mozzarella, sweet genoa salame

Capricciosa
Tomato, mozzarella, mushrooms, artichokes, olives, Italian ham

Natalina
Tomato, mozzarella, roasted red peppers, hot calabrese salame, black olives with pits, garlic

San Giorgio
Tomato, mozzarella, hot calabrese salame, fresh mushrooms

C't Mang
White pizza with mozzarella, gorgonzola, fresh pears, walnuts speck (smoked prosciutto), honey

Affitisciuta
Tomato, mozzarella, smoked scamorza, homemade spicy sausage

APERITIVO: INCLUDED
APRISTOMACO/INSALATE/PIZZE :
CHOOSE 2
PRIMI:
CHOOSE 2
DOLCI:
CHOOSE 1

4 COURSES:
INCLUDES COMPLIMENTARY SUD FORNO BREAD AND TERRONI EXTRA VIRGIN OLIVE OIL. PLEASE NOTE THAT ALL OLIVES HAVE PITS.

Mangiabun
White pizza with mozzarella, rapini, spicy sausage, garlic

Don Corrado
White pizza with mozzarella, gorgonzola, potatoes, homemade spicy sausage, fresh rosemary

PRIMI CHOOSE 2 SERVED FAMILY STYLE

Penne ca' Pummarola n'Goppa
Tomato sauce, basil

Rigatoni all'Amatriciana
Tomato sauce, smoked guanciale, onion, chili, pecorino

Garganelli al Limone
Spinach, capers, parmigiano reggiano shavings, lemon, extra-virgin olive oil

Garganelli Geppetto
Dandelions, homemade spicy Italian sausage, fontina, parmigiano, extra-virgin olive oil

Rigatoni Arcobaleno
Mozzarella di bufala, zucchini, light cherry tomato sauce, basil

Rigatoni alla Iosa
Homemade spicy Italian sausage, button & oyster mushrooms, peas, parmigiano, extra-virgin olive oil

Rigatoni alla Bolognese
Traditional bolognese ragù (pork & beef), parmigiano

Ravioli alla Lilli
Stuffed with spinach, ricotta, butter, sage, parmigiano

Cavatelli al sugo d'Agnello (Seasonal Fall/Winter Item)
Handmade cavatelli, lamb braised in tomato sauce, pecorino

SECONDI (MAINS) GUESTS WILL SELECT 1 FROM THE FOLLOWING INDIVIDUALLY PLATED OPTIONS ON EVENT DATE

Pesce del Giorno
Fish of the day served with a seasonal side

Carne del Giorno
Meat of the day served with a seasonal side

Parmigiana di Melanzane
Eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil

DOLCI CHOOSE 1

Torta Calda al Cioccolato (\$3 SURCHARGE)
Warm flourless chocolate cake w/ white chocolate ganache

Tiramisu
Mini espresso soaked savoiardi, mascarpone

Budino di Caramello
Mini butterscotch pudding, vanilla caramel, wafer, rosemary salt

Gelato Artigianale di Terroni
Seasonal selection of house made gelato