

Puttanesca

CATERING

SERVES 8 - 10 GUESTS

— ANTIPASTI —

- Marinated Olives 55
- Organic Field Greens 65
- Caesar Salad 75
- Kale, Cucumber, Avocado, Ricotta Salata 80
- Nonna's Meatballs 110
- Baked Clams 120
- Burrata Caprese 110

— PASTE —

- Penne al Pomodoro 100
- Penne Puttanesca 100
- Rigatoni alla Vodka 105
- Bucatini Amatriciana 105
- Orecchiette Broccoli Rabe, Sausage 110
- Fettuccine Bolognese 110
- Rigatoni alla Norma 110
- Penne Gorgonzola e Asparagi 110
- Spaghettoni with Lobster Fra Diavolo 250

— SECONDI —

- Pollo al Piacere, Parmigiana, Milanese Cutlets, Grilled, Piccata 180
- Pan Seared Norwegian Salmon 195
- Pork Scaloppine Saltimbocca 195
- Branzino with Salmoriglio Sauce 210

— SIDES —

- Roasted Rosemary Potatoes 55
- French Beans 60
- Spinach 65
- Broccoli Rabe 68
- Cauliflower 65
- Asparagus 72
- Brussel Sprouts 72

— SIDES —

- Tiramisu 90

Puttanesca

GLOSSARY

Amatriciana - pork cheeks, onion, tomato, pecorino cheese

Asparagi - asparagus

Barolo - an earthy wine from the Piedmont region made with the nebbiolo grape

Bolognese - slow-cooked ground beef and pork with a soffritto of carrot, onion and celery

Brodo - broth, light consomme

Burrata - mozzarella with a creamy center

Burro - butter

Cacio e Pepe - cheese, cracked pepper

Capellini - angel hair pasta

Caprese - Capri, mozzarella, tomato, basil

Carbonara - pork cheeks, egg, pecorino, parmigiano cheese

Carpaccio - paper thin slices of raw beef

Fra Diavolo - spicy tomato sauce

Gnocchi - potato dumplings

Gorgonzola - blue cheese

Milanese - breaded cutlets

Nonna - grandma

Norma - tribute to Vincenzo Bellini's opera, tomato, ricotta salata, fried eggplant and basil

Orecchiette - baby ear-shaped pasta

Pescatore - fisherman style, calamai, clams, shrimp, spicy tomato sauce

Piccata - lemon, white wine, butter, capers sauce

Pomodoro - tomato

Puttanesca - named after the "ladies of the evening"

a spicy tomato sauce with anchovy, capers, olives, peperoncino

Primavera - springtime, a medley of garden vegetables

Salmoriglio - light sauce with olive oil, garlic, parsley, lemon

Saltimbocca - "jump in your mouth" scaloppine, prosciutto, sage

Scottadito - "finger burning" grilled lamb chops

Salvia - sage

Tortellini - ring shaped pasta filled with cheese

Vongole - clams

