

ROMANISSIMO

-CUCINA ITALIANA-



BANQUET MENU

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COCKTAIL RECEPTION



PANE

Burrata Caprese \$7/piece
Heirloom tomatoes, fresh burrata, pesto

SMALL BITES

Fiori Di Zucca \$6/piece
zucchini blossoms, stuffed with ricotta, over fig compote.

Polpette Di Coda \$10/piece
oxtail meatballs, stewed in fresh tomato sauce

Gamberi in Salsa Verde \$12/piece
Heirloom tomatoes, fresh burrata, pesto

Melanzane E Burrata \$12/piece
roasted eggplant topped with fresh burrata and pesto sauce

PIZZA

Family Style

Pizza Margherita \$10/person
fresh tomato sauce, mozzarella

Pizza Diavola \$12/person
fresh tomato sauce, mozzarella, calabrian anduja
sausage, salame e soppressata

RECEPTION DISPLAY

Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof.

SALADS \$15 Per Person

CAESAR
hearts of romaine, croutons , shaved parmigiana

MISTICANZE
mixed greens, parmigiano reggiano, balsamic vinaigrette

PASTAS \$25 Per Person:
Choose One:
FETTUCCINI ALFREDO DI ROMA
the original

LASAGNA VEGETARIANA
chef seasonal vegetables, pesto and bechamel sauce

LASAGNA AL SUGO ROMANO
braised beef and pork, bechamel, mozzarella, parmigiano
cheese

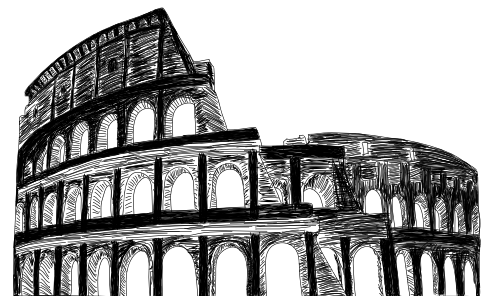
MEZZE MANICHE AMATRICIANA
half tube- shaped pasta, fresh tomato sauce, guanciale,
pecorino cheese

PAPPARDELLE BOLOGNESE
homemade pappardelle pasta, traditional meat ragu

PROTEINS \$40 Per Person

FILET MIGNON BITES
SALMONE FRASCATI
SALTIMBOCCA ALLA ROMANA
GRILLED LAMB CHOPS
* SAUCES AVAILABLE

CHEESEWHEEL PASTA EXPERIENCE
\$30 per person



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Menu 1

\$60 pp



FIRST COURSE

family style:

BRUSCHETTA AMATRICIANA

Chopped tomatoes, guanciale, garlic, evoo,
shaved parmigiano.

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce.

CAESAR SALAD

hearts of romaine, crutons, shaved parmigiano.

SECOND COURSE

choice of:

FETTUCCINE ALFREDO DI ROMA

The original.

MEZZE MANICHE AMATRICIANA

Half tube shaped pasta, fresh tomato sauce, guanciale, pecorino cheese.

SALTIMBOCCA ALLA ROMANA

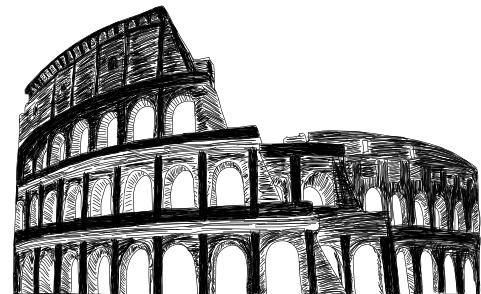
Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach.

THIRD COURSE

choice of:

TIRAMISU

CANNOLI SICILIANI



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Menu 2

\$70 pp



FIRST COURSE

family style:

CHARCUTERIE BOARD

Prosciutto, salame, mortadella, coppa, olives
soppressata, imported cheeses, tostini, olives,

CALAMARI FRITTI

Fried calamari, parsley,
spicy marinara, Calabrian chili aioli.

CARCIOFI ALLA GIUDEA

Roasted artichoke hearts, fresh herbs sauce.

SECOND COURSE

choice of:

ARTICHOKE RAVIOLI

Fresh ravioli stuffed with artichokes and mozzarella,
served in a pesto cream sauce.

RADIATORI AL SUGO

Radiator shape pasta, tossed in fresh tomato sauce and oxtail meatballs.

SALTIMBOCCA ALLA ROMANA

Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach.

SALMONE FRASCATI

Roasted salmon, creamy pesto over ratatouille
mashed potato

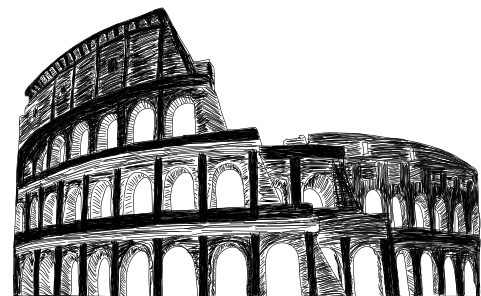
THIRD COURSE

choice of:

TIRAMISU

LIMONCELLO CAKE

CHOCOLATE MOUSSE



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Menu 3

\$80 pp



FIRST COURSE

family style:

SHRIMP COCKTAIL

FRESH OYSTERS

BRUSCHETTA RICOTTA

Whipped ricotta, pears, truffle honey.

for each guest:

CAESAR SALAD

SECOND COURSE

TASTE OF THE PARMIGIANO WHEEL

THIRD COURSE

choice of:

SURF & TURF

8 oz filled with cacio e pepe & Grilled jumbo shrimp

SALTIMBOCCA ALLA ROMANA

Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach.

AGNOLOTTI

Beef cheek, shallots, wild mushroom,
marsala wine sauce.

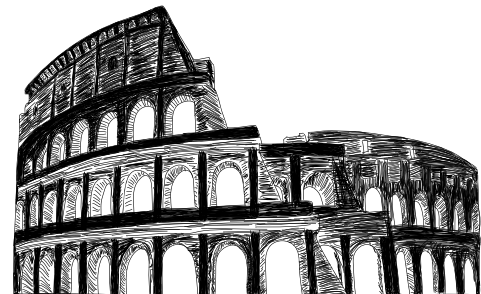
LOBSTER RAVIOLI

pink vodka sauce.

THIRD COURSE

choice of:

CHEF'S DESSERT BOARD



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Menu 4

\$100 pp



FIRST COURSE

family style:

BRUSCHETTA AMATRICIANA

Chopped tomatoes, guanciale, garlic, evoo,
shaved parmigiano.

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce.

CALAMARI FRITTI

Fried calamari, parsley,
spicy marinara, Calabrian chili aioli.

CAESAR SALAD

SECOND COURSE

TASTE OF THE PARMIGIANO WHEEL

THIRD COURSE

choice of:

FILETTO DI MANZO

Grilled filet mignon, topped with giant
raviolo filled with cacio e pepe.

SALTIMBOCCA ALLA ROMANA

Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach.

SALMONE FRASCATI

Roasted salmon, creamy pesto over ratatouille mashed potato

LASAGNA VEGETARIANA

Chef seasonal vegetables, pesto, bechamel sauce.

THIRD COURSE

choice of:

CHEF'S DESSERT BOARD

