

# Social Menu

## Antipasti Platters

16" Platters Serves up to 20 guests

<b>Herbs Garlic Bread</b> .....	\$60
<i>Toasted Italian bread with our house blend of garlic &amp; herbs butter. (15 each 8 inch pieces)</i>	
<b>Seared Ahi Tuna Sashimi</b> .....	\$195
<i>Sashimi grade Ahi Tuna over baby organic greens, cucumber, cut tomatoes, carrots, soy ginger vinaigrette. ( 4 slices each)</i>	
<b>Vegetali Crudités</b> .....	\$120
<i>Fresh seasonal mixed cut vegetables, house-made ranch</i>	
<b>Crostini with Brie cheese</b> .....	\$95
<b>Mini Chicken Skewers</b> .....	\$80
<i>Marinated in fresh herbs, served with cilantro lemon glaze (2 each)</i>	
<b>Formaggi Assortiti</b> .....	\$135
<i>A selection of local &amp; imported cheeses with herb crostini.</i>	
<b>Caprese di Bufala</b> .....	\$150
<i>Fresh bufala mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil. (2 slices per person)</i>	
<b>Formaggio &amp; Frutta Fresca</b> .....	\$175
<i>A selection of imported &amp; domestic cheeses, seasonal fresh fruits, jams, dried fruits, assorted crackers.</i>	
<b>Antipasto Italiano</b> .....	\$175
<i>Italian meats, assorted cheeses, kalamata olives, grilled, marinated artichoke heart and roasted bell peppers.</i>	
<b>Assorted Mini Sandwiches</b> .....	\$150
<b>Smoked Salmon</b> .....	\$175
<i>Sliced cucumbers, smoked salmon, dill sauce.</i>	
<b>Calamari Fritti</b> .....	\$225
<i>Crispy fried calamari served with a spicy pomodoro sauce.</i>	

## Served By The Dozen

<b>Brio Bruschetta</b> .....	\$28
<i>Herbs toasted baguette bread, Roma tomatoes, sweet basil, garlic and extra virgin olive oil.</i>	
<b>Mini Caprese Skewers</b> .....	\$35
<i>Fresh Bufala Ovolini Mozzarella, baby heirloom cherry tomatoes, fresh basil, balsamic reduction.</i>	
<b>Ahi Tuna Rolls</b> .....	\$35
<i>Seared sashimi grade ahi tuna, tri-color house made slaw, spicy alioli in a sundried tomato tortilla.</i>	
<b>Beef Carpaccio Crostini</b> .....	\$44
<i>Toasted ciabatta bread topped with seared rare beef tenderloin, mustard aioli, capers and shaved parmigiano.</i>	
<b>Crostini Caprese</b> .....	\$39
<i>Toasted ciabatta bread topped with Roma tomatoes, fresh buffalo, mozzarella, creamy pesto, fresh basil.</i>	
<b>Polpetta Napolitana</b> .....	\$44
<i>Hand-made Large meatball with our house made marinara sauce. (2oz each)</i>	
<b>Shrimp Cocktail</b> .....	\$39
<i>Jumbo blue wild gulf prawn chilled and served with our house made cocktail sauce.</i>	
<b>Prosciutto Wrapped Asparagus</b> .....	\$48
<i>Grilled and wrapped in Italian prosciutto and served with a lemon citrus aioli.</i>	
<b>Black Angus Beef Sliders</b> .....	\$58
<i>served with choice of cheese and toppings</i>	
<b>Prosciutto Scampi</b> .....	\$54
<i>Jumbo grilled prawns wrapped in Italian prosciutto ham.</i>	
<b>Crab &amp; Shrimp Stuffed Mushrooms</b> .....	\$48
<i>Grilled cremini mushrooms stuffed with lump crab meat, shrimp and provolone cheese.</i>	
<b>Crab Cakes</b> .....	\$54
<i>House mad, served with lemon parsley aioli.</i>	

## Take Out Family Style Catering **Antipasti**

	<b>30 pieces per platter</b>	
<b>Crostini Gorgonzola</b> .....		\$70
<b>Crostini with Brie cheese</b> .....		\$95
<b>Caprese Skewers</b> .....		\$60
<i>Fresh Bufala Mozzarella, baby heirloom cherry tomatoes, fresh basil, balsamic reduction.</i>		
<b>Crostini Caprese</b> .....		\$70
<b>Crostini con Prosciutto</b> .....		\$80
<b>Jumbo Shrimp (Cold)</b> .....		\$90
<i>Jumbo blue wild gulf prawn chilled and served with our house made cocktail sauce.</i>		
<b>Prosciutto Wrapped Prawns</b> .....		\$120
<i>Jumbo blue wild gulf prawn wrapped in prosciutto, housemade aged balsamic reduction.</i>		
<b>Ahi Tuna Rolls</b> .....		\$60
<i>Seared sahi grade ahi tuna, tri-color house made slaw, spicy alioli in a sundried tomato tortilla.</i>		
<b>Seared Ahi Tuna &amp; Cucumber</b> .....		\$70
<i>Sashimi grade Ahi Tuna over baby organic greens, cucumber, cut tomatoes, carrots, soy ginger vinaigrette.</i>		
<b>Classic Bruschetta</b> .....		\$60
<i>Herbs toasted baguette bread, Roma tomatoes, sweet basil, garlic and extra virgin olive oil.</i>		

## **Antipasti Platters** Small Serves 4-6 Large Serves 8-10

<b>Mozzarella Caprese</b> .....	\$35	\$60	\$110
<i>Fresh bufala mozzarella , sliced tomatoes, fresh basil, extra virgin olive oil.</i>			
<b>Antipasto Toscano</b> .....		\$60	\$110
<i>A selection Italian meats, bufala mozzarella &amp; Roma tomatoes.</i>			
<b>Cheese &amp; Frutta Platter</b> .....		\$60	\$110
<i>A selection of cheeses, dry fruits &amp; crackers.</i>			
<b>Vegetable Crudités</b> .....		\$60	\$110
<i>Fresh local mixed vegetables, house-made ranch.</i>			
<b>Grilled Seasonal Vegetables</b> .....		\$50	\$90
<b>Baked Brie</b> .....		\$50	\$90
<i>Served with caramelized walnuts, brown sugar, herb crostini.</i>			

## **Salad Platters**

<b>Brio Salad</b> .....	\$35	\$60
<i>Organic baby greens, , buttery toasted almonds, fresh strawberries, feta cheese, balsamic vinaigrette.</i>		
<b>Classic Caesar Salad</b> .....	\$35	\$60
<i>Heart of romaine lettuce, freshly made house croutons,</i>		
<b>Chopped Salad</b> .....	\$40	\$70
<i>Romaine lettuce, Italian salami, gorgonzola, tomatoes, sweet peas, red onions, house made balsamic dressing.</i>		
<b>Monarch Salad with Grilled Chicken Breast</b> .....	\$75	\$140
<i>Organic baby greens, caramelized walnuts, feta cheese, granny smith apple, raspberry vinaigrette.</i>		
<b>Tuscan Salad</b> .....	\$65	\$120
<i>Organic baby greens, roasted figs, buffalo mozzarella, sun-dried tomatoes, roasted bell peppers, toasted almonds, house made Italian balsamic dressing.</i>		
<b>California Salad</b> .....	\$70	\$130
<i>Organic baby greens, garbanzo beans, Roma tomatoes, capers, avocado, garlic lemon parsley vinaigrette.</i>		
<b>Spinach &amp; Arugula Salad</b> .....	\$80	\$150
<i>Feta cheese, roasted figs, heirloom cherry tomatoes, radicchio, house made garlic lemon parsley vinaigrette.</i>		



## Take Out Family Style Dinner

### Secondi Piatti

Small Serves 4-6 Large Serves 8-10

<b>Penne Donatella</b> .....	\$70	\$130
<i>Grilled chicken breast, field mushrooms, sun-dried tomatoes, light tomato creamy sauce.</i>		
<b>Lasagna Bolognese</b> .....	\$65	\$120
<i>Fresh pasta layered, Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella &amp; garlic bread.</i>		
<b>Farfalle Primavera</b> .....	\$70	\$130
<i>Bowtie pasta tossed with fresh organic seasonal vegetables, Italian herbs, fresh garlic, Roma tomatoes, extra virgin olive oil and sweet fresh basil.</i>		
<b>Lasagna Vegetariana</b> .....	\$60	\$110
<i>Freshly baked, roasted vegetables, buffalo mozzarella, ricotta cheese, pomodoro sauce.</i>		
<b>Tortellini Tricolore con Pollo</b> .....	\$80	\$150
<i>Stuffed pasta, with ricotta cheese, grilled chicken, sweet peas, parmiggiano creamy pesto sauce.</i>		
<b>Penne con Salsiccia Italiana</b> .....	\$60	\$110
<i>Tossed with grilled Italian sausages, mushrooms, sweet peas, spicy marinara sauce.</i>		
<b>Polpette Napoletane</b> .....	\$60	\$110
<i>Hand-made meatball with our house made marinara sauce.</i>		
<b>Pollo al Vino Bianco</b> .....	\$65	\$120
<i>Chicken breast, pan seared, finished with chardonnay lemon sage sauce.</i>		
<b>Pollo Marsala</b> .....	\$65	\$120
<i>Pan seared chicken breast served in a marsala mushroom reduction.</i>		
<b>Pollo Parmiggiana</b> .....	\$70	\$130
<i>Chicken breast Tuscany breading, glazed with marinara sauce and mozzarella.</i>		
<b>Filet of Sole Champagne</b> .....	\$70	\$130
<i>Pan roasted with a buttery Champagne citrus sauce.</i>		
<b>Scampi Positano</b> .....	\$90	\$170
<i>Jumbo wild pacific blue shrimp sautéed with heirloom cherry tomatoes, sliced garlic, shallots, Italian herbs, wine buttery sauce. served with your choice of pasta or risotto.</i>		
<b>Filet Mignon Medallions</b> .....	\$130	\$250
<i>Medallions of beef tenderloin, Italian herbs, roasted garlic, wild mushrooms sauce.</i>		
<b>Prime Rib Roast</b> .....	\$290	\$550
<i>Slow roasted with a rub of fresh garlic, thyme, rosemary, sea salt, peppercorn. served with au jus.</i>		

A circular seal with a textured, wood-grain-like background. The words "100% NATURAL" are written in a circular path around the perimeter of the seal. The seal is positioned behind the text "Gluten Free / Vegan Available".

Gluten Free / Vegan Available