

SaL'S

KITCHEN

antipasti trays	5 - 7 people	15 - 18 people
roasted tomato caprese fresh mozzarella, oven roasted tomatoes, balsamic glaze & pesto	21	60
bruschetta choice of goat cheese & prosciutto or eggplant caponata	21	60
italian antipasti grilled vegetables, imported olives, cheeses, eggplant caponata	21	60
assorted cheeses & focaccia select mild and sharp cheeses, house baguette, focaccia & garniture	21	60
fresh fruit & nuts ripe seasonal fruits and candied walnuts	21	60

salads	per person
house spring lettuces, julienne carrots, mushrooms, red onion & vinaigrette	4
caesar hearts of romaine, housemade croutons & garlic anchovy dressing	5
roasted beet sweet oranges, red & yellow beets, goat cheese & candied walnuts	6
baby arugula sliced prosciutto, pine nuts, wild mushrooms & parmigiano reggiano	7

pastas	per person
bucatini puttanesca chopped tomatoes, kalamata olives, capers, artichoke hearts	5.5
lasagna bolognese fresh egg pasta sheets filled with bolognese meat sauce, bechamel & ricotta	6
linguine with wild mushrooms tossed in a light cream sauce with thyme	7
three cheese ravioli zesty pomodoro sauce, garlic and a touch of cream	4
butternut squash ravioli with gorgonzola cheese, toasted walnuts, brown butter & fried sage	7
create your own pasta your choice of farfalle, penne, linguine or spaghetti, and:	6
alfredo	6
marinara	5
bolognese	7
add chicken	3
add meatballs	2

desserts	per person
tiramisu	4
flourless chocolate torte	4
assorted cookies & biscotti	3

antipasti trays

salads

pastas

desserts