

HORS D'OEUVRE

M E N Û

P L E A S E S E L E C T O N E



MEAT OPTIONS

Sardinian and Italian cold cuts and special Pecorino Cheeses

Sardinian Rolls with Salame sardo, pecorino cream and Rucola

Vitello Tonnato with sweet and sour Onions

Arancino di Riso (Fried Rice Balls with mozzarella and Meat)

Potato Croquettas with Ham

Beef Carpaccio with Senape, mushroom and Rucola

Mozzarella Sticks and marinara sauce

Beef Tartare served on sliced apple

Prosciutto San Daniele and Melon

Mini Italian Cheeseburger (Lettuce, Provolone, Tomatoes)

Mini italian sandwich (Mortadella, Prosciutto Crudo, Salame Milano)

Ricotta Mousse, crispy Guanciale and Water Melon

Italian Meatballs with Parmesan and Basil



HORS D'OEUVRE

MENÙ

P L E A S E S E L E C T O N E



FISH OPTIONS

Mediterranean Octopus and Potatoes Scapece

Moscardini alla Cagliariitana (Baby Octopus with spicy tomato sauce)

Seafood Salad Sardinia Style

Ricotta mousse, Sliced Bottarga, Orange and Celery

Smoked Salmon Bruschetta with cream cheese, Cappers and Onions

Salmon Tartare, Pineapple, Basil and Yogurt sauce

Shrimp Italian Cocktail served in a shot Glass

Tacos with Hamachii, Yougurt and Lime

Hamachi Carpaccio, Ricotta, Strawberry and Rucola

Tuna Tartare with Guacamole & Carasau

Mini Slide Fish Burger

Shrimp Tempura served in Glass

Fried Seafood served with a homemade Black Mayo

Small Mussels Soup with Cherry tomatoes and Stracciatella

Seafood Salad Sardinia Style

Swordfish alla Catalana



HORS D'OEUVRE

M E N Û

P L E A S E S E L E C T O N E



VEGETARIAN OPTIONS

(Melanzane alla Sassarese)

Zucchine alla Scapece

Fregula salad with Zucchini, Carrot, Lemon and Thyme

Insalata di Riso

Panadas with Vegetables (Sardinian Empanadas with vegetables)

Tomato and Mozzarella Cherry (Caprese)

Bruschetta with Confit cherry tomato and Straciatella

Classic Bruschetta Pomodoro

Quinoa salad with salted vegetables

Guacamole and Carasau Chips

Farro Salad with lemon Celery and Mint

Zucchini Carpaccio with Ricotta, lemon and black pepper

Zucchini Fritelle (Bites)

Mini Slider Vegan Burger



STANDING

MENÙ



PIZZA IN TEGLIA

Napoli

Marinara

Prosciutto and Mushroom

Prosciutto San Daniele Arugola and Stracciatella

Pepperoni

Mortadella IGP

Sarda (Salame, pecorino)

4 Formaggi

PANINI

Mortadella, philadelphia and Lettuce

Prosciutto Crudo, rucola, Stracciatella and Tomatoes

Salami, Provolone and Rucola

Prosciutto Cotto, Mayonnaise

Panino alla Vitalia (Tomatoes, Pecorino and Mayo)

Panino with Grilled Vegetables

Salmon, Philadelphia and Rucola



SIT-DOWN

M E N Û



STARTER

Grilled Octopus with Potatoes cream, sweet and sour Onions and Cherry Tomatoes

Sword Fish marinated with Celery, Tomato, Basil and Onions (Catalana Algherese)

Tuna Tartare with Straciatella and Black Truffle

Shrimp Carpaccio with Apple, Mint, Yogurt and Black Pepper

Salmon Bruschetta, Cream Cheese, Cappers and sprouts

Vitello Tonnato with Capper Fruit and Sweet ad Sour Onions

Prosciutto San Daniele, Burrata di Bufala, Tomato Cherry and Arugola

Caprese with Mozzarella di Bufala

Zucchini Flowers alla Romana (Mozzarella, Anchovies and Cappers)

Mussels Soup with Fresh Tomato and Straciatella

Crispy Calamari and Black Spicy Mayo



SIT-DOWN

MENÜ

PLEASE SELECT ONE



FIRST COURSE

Ravioli Ricotta & Spinaci della Nonna with Tomato del Vesuvio and Parmesan

Spaghetti Mussels with fresh Tomato, Stracciatella and Basil

Gold Risotto alla Sangavinese (Risotto with Saffran)

Risotto Porcini Mushroom and Truffle

Gnocchi al Ragù Bolognese

Malloreddus alla Campidanese (Cavatelli Home Made with Ragù and Saffran)

Risotto Shimp with Zucchini Lemon Carpaccio

Mezze Maniche alla Carbonara

Bucatini alla Matriciana

Mezze Maniche Tuna, Origano, Olive and Cappers

Melanzane alla Parmigiana (Eggplant Parmiggiana)

Lasagna with Basil and Parmesan cream

Taglionino with Butter Truffle and Beef Tartare



FOR ANY REQUESTS, PLEASE CONTACT OUR CHEF (305)-572-5057

SIT-DOWN

MENÜ

PLEASE SELECT ONE

MAIN COURSE

Hamachi Roasted with Cherry Tomato Basil Salad

Tuna Tataki with Parsley Clorofilla Rafano and Strawberries

Branzino alla Milanese with Garden salad and Potatoes

Delicious Roasted Grey Mullet "Cabras Style" with Tzatziki and Pinzimonio

Branzino Filet with Roasted Potatoes and Jambo Tomato Smoked

Salmon CBT Cauliflower cream and Tomato confit

Steak Tagliata with Arugola, Parmesan and Balsamic Glass

Spezzatino di Manzo with Potato and baby Carrots

Ingot Capocollo smoked with Wild Senape and homemade Yogurt

Maialetto Arrosto (Roasted Pork Sardinia Must) M/P

Beef Filet with Carrots and Potatoes Cream

Lamb with Lemon and Artichoke

Fried Breaded Lamb with Yougurt Lime Sauce



SIDES

MENÜ

PLEASE SELECT ONE



SALAD

Caesar Salad

Feta Salad

Arugula Salad

Green Salad

Mix Salad

Caprese Salad

Fruit and Lettuce Salad

VEGETABLES

Zucchini Grilled

Eggplant Grilled

Red Bell Pepper Grilled

Mashed Potatoes

Asparagus sauteed with Butter

Roasted/Fried Potatoes

Roasted Onions with Balsamic





DESSERT

Fruit Platter

Formagelle (Pardule)

Seadas with Honey and Orange

Cannoli alla Siciliana

Pannacotta on Variant Topping

Pastiera

Tortino al Cioccolato

Mascarpone Mousse, limoncello cookies and mint

Cheesecake

Selection of Macarons

Panna Montata, Cereal, Strawberries

Yogurt Mousse, Peach, Sardinian Honey

Homemade Cookies

Pear cooked with Red Wine, Yogurt Spuma,
Cinnamon



BREAKFAST

M E N Û

32\$ PLEASE SELECT 4
27\$ PLEASE SELECT 3
20\$ PLEASE SELECT 2



BREAKFAST MENU

Scrambled Eggs

Crispy Bacon and Sausage

4 Pancakes with Strawberries and Nutella

Yogurt Mousse and Cereal with Fresh Fruit

Bagel Salmon with Rucola and Cream Cheese

Omelette with Cheese and Ham

Lava Cake with whipped Cream and Strawberries

Mascarpone Mousse, limoncello cookies and mint

Cheesecake

Selection of italian Sandwiches (prosciutto, salami, mortadella)

Whipped cream, Cereal and Strawberries

Yogurt Mousse, Peach, Sardinian Honey

Cookies Homemade

Avocado Toast

Savory Croissant

Egg Benedict with Rucola Salad



FOR ANY REQUESTS, PLEASE CONTACT OUR CHEF (305)-572-5057

MENU OPTIONS



DIAMOND (FROM \$150 TO \$200)

4 FINGER FOOD, 2 FIRST COURSE, 2 MAIN COURSE, 2 SIDES, 1 DESSERT

PLATINUM (FROM \$85 TO \$150)

4 FINGER FOOD. 1 FIRST COURSE, 1 MAIN COURSE, 1 SIDES, 1 DESSERT

GOLD (FROM \$65 TO \$85)

2 FINGER FOOD, 1 FIRST COURSE, 1 MAIN COURSE, 1 DESSERT

SILVER (FROM \$45 TO \$65)

1 STARTER, 1 FIRST COURSE OR 1 MAIN CORSE, 1 DESSERT

- BUFFET STYLE

- SIT DOWN

- CHEF EXCLUSIVE ORDER

CUSTOM WEDDING CAKE



OTHER SERVICE WE PROVIDE

MENÜ



EVENT PLANNING

DECORS

BACHELORETTE PARTY

YATCH CHARTERS

STAFFING

BARTENDER

PRIVATE CHEF

KITCHEN LESSONS

DELIVERY

PICNIC



FOR ANY REQUESTS, PLEASE CONTACT OUR CHEF (305)-572-5057