

BELLINA

KITCHEN ✧ MARKET ✧ BAR ✧ CLUB

CATERING MENU

Each platter or board serves 6-8 guests

ANTIPASTI

- VE PANE E OLIVE** / House baked schiacciata bread, marinated olives — 22.
- V GARLIC SCHIACCIATA** / House baked schiacciata bread, garlic butter — 18.
- CROSTINI BOARD** / Bite-sized schiacciata crostini with assorted seasonal spreads (18 units) — 28.
- PINZIMONIO** / Crudit , anchovy parmesan aioli, schiacciata — 38.
- MISTO BOARD** / Local and Italian charcuterie & cheese board — 48.
- G, V ANTIPASTI BOARD** / Seasonal vegetables board (please allow 48 hours' notice) — 32.
- POLPETTE AL SUGO** / Fontina cheese meatballs, San Marzano tomato sauce, schiacciata bread (12 balls) — 42.
- V FINOCCHIO SALAD** / Local greens, shaved fennel, croutons, ricotta salata, seasonal dressing — 38.
- POLLO SALAD** / Italian chicken salad, arugula, extra virgin olive oil — 42.
- V MOZZARELLA PLATTER** / Fresh mozzarella, marinated artichoke, arugula — 42.

PASTA

- RAG ** / Fresh pappardelle pasta, hearty slow-cooked beef and pork sauce, parmigiano reggiano — 48.
- V POMODORO** / Short pasta, San Marzano tomato sauce, parmigiano reggiano — 38.
- V QUATTRO FROMAGGI** / Oven baked pasta, b chamel, pecorino romano, parmigiano reggiano — 42.
- LASAGNA** / Fresh pasta, hearty slow-cooked beef and pork sauce, b chamel, parmigiano reggiano (please allow 24 hours' notice) — 58.
- SUBSTITUTE ANY SAUCE WITH GLUTEN FREE PASTA — 14.

PANINO

Bite-size panino, served on our house made bread \$5 each, minimum order of 12 units

- POLLO** / Ciabatta, Italian chicken salad, arugula, house - made mayo
- PORCHETTA** / Schiacciata, Riverview Farms porchetta, Thomasville Tomme, arugula, salsa verde mayo
- V CAVOLFIORE** / Schiacciata, roasted cauliflower, sundried tomato, artisanal cheese, shallots
- *MORTADELLA** / Schiacciata, mortadella, pickled banana peppers, castleveltrano olives, arugula, mayo
- *CONTAINS NUTS**

SECONDI AND SIDES

- G, V POLLO PICCANTE** / Oven roasted chicken, Spicy San Marzano and Calabrian peppers sauce (12 pieces, please allow 48 hours' notice) — 62.
- G, V PATATE AL FORNO** / Roasted fingerling potatoes, garlic, parmigiano reggiano, rosemary — 21.
- G POLENTA** / Creamy Anson Mills polenta, meat rag , parmigiano reggiano — 32.

Desserts

- CHOCOLATE TRUFFLES** / Hazelnut — 7
- G PANNA COTTA** / Mercier apples — 8
- TIRAMIS  PLATTER** / Mascarpone cream, espresso soaked Italian cookies (serve 6-8 people, please allow 24 hours' notice) — 42

V VEGETARIAN **VE** VEGAN **G** GLUTEN FREE