



# Catering Menu

## Antipasti

- Antipasti platters ( include artisan cheeses, cured meats, olives/pickles, honey/preserves, nuts, fresh/dried fruit, & crackers/crostini)
  - Small platter (serves 1-2): \$22
  - Medium platter (serves 3-4): \$40
  - Large platter (serves 6-10): \$75
- **Rosemary-orange olives & caperberries** **\$20/lb (~ 1 pint)**  
*House-marinated Castelvetrano and cerignola olives & caperberries with cara cara orange, meyer lemon, rosemary, thyme, garlic, & chiles*
- Housemade schiacciata bread (Tuscan-style focaccia)
  - Full loaf \$23
  - Half loaf \$12
  - Qtr loaf \$6
  - Schiacciata "art" Full Loaf only \$26  
*(garden scene baked w/ fresh herbs, veggies, & olives)*
- Add spreads/dips for schiacciata bread (half pint package; priced per package or choose 3 for \$33)
  - Whipped fresh ricotta, lavender honey, toasted pistachios \$12
  - Whipped fresh ricotta, truffle honey, toasted hazelnuts \$13
  - Housemade arugula-basil-almond pesto \$12
  - Housemade roasted red pepper-almond pesto \$12
  - Sicilian extra-virgin olive oil and grated 24 month-aged parmigiano-reggiano \$13
  - Housemade artichoke-olive crema \$12
  - Housemade truffle crema \$14
  - Your choice of 3 of the above \$33
- Smoked salmon cucumber canapés
  - *Wild smoked salmon pinwheels stuffed with capers, orange, lemon, dill, thyme, & cream cheese. Plate them yourself & serve atop sliced cucumber, crackers, or a bed of greens (not included) or choose the plated option of 1 dozen pinwheels on cucumber slices plated on a platter.*
  - 1 dozen in package (does not include cucumber, crackers, greens, or platter) \$20
  - Plated platter of 1 dozen on cucumber slices \$25

*All dishes are subject to change/substitution based on ingredient availability and seasonality.*

Place your order at least 10 DAYS IN ADVANCE by email ([vicinipastaria@gmail.com](mailto:vicinipastaria@gmail.com)) or text/call (314-827-6150)

Order must be picked up at the previously scheduled pickup time at Vicini, 1916 Park Ave

[www.vicinipastaria.com](http://www.vicinipastaria.com)

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## Salads

- **Caesar salad**  
Romaine, sweet butter lettuce, shaved Tuscan kale, housemade schiacciata croutons, creamy anchovy-lemon-caper Caesar dressing, parmesan, pecorino Romano
- **Sicilian fennel-orange-olive salad**  
Classic pairing of shaved fresh fennel, sweet navel oranges, oil-cured black olives, mint, chives, red onion, & toasted pine nuts. Served on a bed of baby arugula.
- **Insalata ai tre fagioli (3 bean salad)**  
*Chickpeas, lupini, & cannellini beans, lemon, capers, celery, red onion, chile oil, dill, chives.* Served on a bed of baby arugula.
- **Vegan primavera pasta salad with pea-mint pesto**  
*Our scratch-made fresh casarecce (vegan, egg-free, short pasta scrolls) with seasonal vegetables in our bright, fresh pea-mint pesto (vegan; dairy-free; nut-free), made with pea shoots, lemon, & toasted sunflower seeds.*

	<b>HALF PAN</b> (8-10 side servings)	<b>FULL PAN</b> (16-20 side servings)
Caesar	\$70	\$130
Sicilian fennel-orange-olive	\$80	\$150
3 bean salad	\$75	\$140
Pasta salad	\$96	\$185

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## Panini sandwiches

Served on our **housemade schiacciata bread** (Tuscan-style focaccia)

### Classico

*Local Volpi prosciutto*, housemade arugula-basil-almond pesto, garlic confit, fior di latte fresh mozzarella, tomatoes, basil, arugula, aged balsamic of Modena, extra-virgin olive oil

### Piccante

*Spicy soppressata*, *Local Volpi spicy capocollo*, marinated grilled eggplant, fontina/havarti cheese, red pepper-almond pesto, Calabrian chile, artichoke-olive crema, arugula, extra-virgin olive oil

### Prosciutto e tartufo

*Local Volpi prosciutto*, burrata, truffle crema, marinated grilled mushroom medley "funghi sott'olio", arugula, extra-virgin olive oil

### Mortadella e pistachio

*Local Tempesta mortadella*, housemade pistachio pesto, burrata, toasted pistachios, lemon-dressed arugula, extra-virgin olive oil

## Panini platters

Chef's choice (unless specific selections requested) of panini sandwiches on our housemade schiacciata bread quartered and arranged on a platter for sharing

Small platter (3 panini quartered):	\$37
Large platter (6 panini quartered):	\$70

## Boxed/bagged lunch

your choice of 1 full or half panini sandwich (selections above) on our housemade schiacciata bread + 1 bag of local Billy Goat original potato chips + 1 housemade Italian Wedding Cookie

with Half sandwich	\$15
with Full sandwich	\$18

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# Catering Menu

## Housemade Pasta

(all pasta dishes are made with our fresh pasta made from scratch in-house, are fully cooked & sauced with our housemade sauces, & ready to be served or reheated/served)

	<u>Small</u> Serves 8-12	<u>Large</u> Serves 16-20
<b><u>Goat cheese ravioli with choice of sauce</u></b>	<u>\$130</u>	<u>\$240</u>
<ul style="list-style-type: none"><li>• Handmade ravioli stuffed with a creamy, tangy blend of fresh chevre goat cheese, ricotta, pecorino Romano, &amp; roasted garlic-shallot.</li><li>• Choose 1 sauce: vodka tomato-cream sauce, pomodoro (San Marzano tomato sauce), arugula-almond pesto, roasted red pepper-almond pesto, OR Tre formaggi (3 cheese sauce)</li></ul>		
<b><u>Spaghetti all' Amatriciana</u></b>	<u>\$125</u>	<u>\$225</u>
Originating in the town of Amatrice in the Lazio region of Italy, our take on this classic dish pairs our scratch-made fresh spaghetti with San Marzano tomatoes, rich & unctuous local Volpi guanciale (cured pork jowl), & a slightly spicy kick from chiles & black pepper.		
<b><u>Spaghetti or Paccheri alla puttanesca</u></b>	<u>\$125</u>	<u>\$225</u>
Originating in the brothels of Naples (at least as one story goes. . .), this classic pasta dish with the colorful name dresses our scratch-made fresh spaghetti or paccheri (wide pasta tubes) with a spicy, intensely flavorful sauce of San Marzano tomatoes, capers, anchovies, chiles, & a variety of black and green olives.		
<b><u>Spaghetti al Pomodoro</u></b>	<u>\$100</u>	<u>\$190</u>
Our scratch-made fresh spaghetti with a classic, simple San Marzano tomato sauce, fresh basil, & 24 month-aged parmigiano reggiano.		
<b><u>Rigatoni alla vodka</u></b>	<u>\$115</u>	<u>\$220</u>
Our scratch-made fresh rigatoni (ridged short tube pasta) with vodka tomato-cream sauce.		

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# Catering Menu

## Housemade Pasta (cont.)

*(all pasta dishes are made with our fresh pasta made from scratch in-house, are fully cooked & sauced with our housemade sauces, & ready to be served or reheated/served)*

	<u>Small</u>	<u>Large</u>
<u>Casarecce alla boscaiola</u>	Serves 8-12	Serves 16-20
<i>"Woodsman's pasta" with sausage &amp; mushrooms</i>	<u>\$125</u>	<u>\$225</u>
<i>Our scratch-made fresh casarecce (short egg-free pasta scrolls) in a hearty, earthy, slightly smoky sauce of local Volpi garlic salsiccia, a medley of mushrooms including King trumpet, porcini, beech, shitake, &amp; oyster mushrooms, San Marzano tomatoes, &amp; a touch of cream.</i>		
<u>Lumache con tre formaggi</u>	<u>\$120</u>	<u>\$220</u>
<i>Lumache pasta (short pasta "snails") with a rich, creamy three cheese sauce (mascarpone, pecorino, parmesan).</i>		
<u>Vegan casarecce primavera with pea-mint pesto</u>	<u>\$115</u>	<u>\$220</u>
<i>Our scratch-made fresh casarecce (vegan, egg-free, short pasta scrolls) with seasonal vegetables in our bright, fresh pea-mint pesto (vegan; dairy-free; nut-free), made with pea shoots, lemon, &amp; toasted sunflower seeds.</i>		
<u>Campanelle al pesto di rucola</u>	<u>\$115</u>	<u>\$220</u>
<i>Housemade campanelle (short pasta fluted bellflowers) in our bright, fresh arugula-basil-almond pesto made with peppery arugula, sweet basil, pecorino Romano cheese, lemon, toasted almonds, &amp; extra virgin olive oil.</i>		

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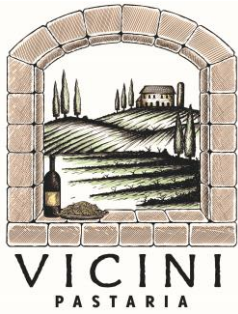
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## Desserts

- Tiramisu 

Small (6-9 servings)	<u>\$38</u>
Large (12-18 servings)	<u>\$66</u>

  - Marsala-mascarpone zabaglione custard\*\*, ladyfingers, espresso, shaved dark chocolate

### Gluten-free\* desserts

- Torta caprese (10-12 servings, gf\*) \$28  
Flourless chocolate cake, Ghiradelli dark chocolate, berry coulis
- Dessert cups (half pint reusable mason jar, gf\*) \$8.50ea
  - Mascarpone cheesecake (Original, Amaretto-cherry, Pear-marsala, Key lime-macadamia nut, Pumpkin spice) 6 for \$47
  - Choose 1 flavor or Chef's choice assorted flavors 12 for \$85
- Shortbread cookies (gf\*)
  - Assorted varieties: Italian wedding, Cherry-amaretto, Caramel-apple, Chocolate drizzle, Sicilian pistachio
  - Large platter or gift box (2 dozen; choose up to 3 flavors) \$47
  - Medium platter or gift box (1 dozen; choose up to 2 flavors) \$25
  - Small gift box (half dozen; 1 flavor or chef's choice assorted) \$14
- Pizzelle cookies (Italian crisp waffle cookies, gf\*)
  - Assorted varieties: Original anise; Pistachio-chocolate, Chocolate-hazelnut
  - Large platter or gift box (2 dozen; choose up to 3 flavors) \$62
  - Medium platter or gift box (1 dozen; choose up to 2 flavors) \$33
  - Small gift box (half dozen; 1 flavor or chef's choice assorted) \$19

## Beverages

Wine, beer, soda, San Pellegrino, tea, Italian soda, sparkling water, & bottled water available. Inquire for pricing.

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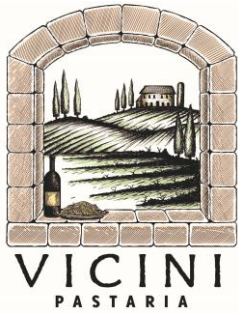
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## VICINI CATERING POLICIES

- Orders must be placed **at least 10 days** in advance of requested order date.
- A non-refundable 50% deposit is required in advance when the order is placed and may be paid in-person at the café or online through a secure link emailed to the client. Final balance is due upon order pickup in-person at the café.
- All orders are subject to a **10% service charge (20% service charge for delivery/setup orders)**.
- Delivery & buffet setup may be available for an additional fee (\$50-150) based on travel distance and availability.
- Wire racks & sternos, serving utensils, plates, napkins and utensils are available for an additional charge.

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