



# Catering Menu

## **Antipasti** *appetizers*

- **Antipasti platters** (include artisan cheeses, charcuterie (cured meats), olives/pickles, honey/preserves, nuts, fresh/dried fruit, & crackers/crostini)
  - Large platter (serves 7-12): \$79
  - XL platter (serves 11-18): \$115
- **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 \$26
  - Half loaf \$14
  - Schiacciata "art" Full Loaf only \$30 (*decorative scene baked w/ fresh herbs, veggies, & olives*)
- **Add spreads/dips for schiacciata bread** (half pint package; priced per package or Chef's choice 3 for \$39)
  - Truffle honey butter \$15
  - Whipped fresh ricotta, lavender honey, toasted pistachios \$13
  - Whipped fresh ricotta, truffle honey, toasted hazelnuts \$15
  - Saffron-ricotta crema \$15
  - arugula-basil-almond pesto \$14
  - vegan\* pea-mint-sunflower seed pesto (nut-free\*) \$14
  - Sicilian extra-virgin olive oil and grated 24 month-aged parmigiano-reggiano \$14
  - artichoke-olive crema \$14
  - truffle crema \$14
  - Chef's choice of 3 of the above \$39
- **Smoked salmon pinwheels**
  - *Wild smoked salmon pinwheels stuffed with capers, orange, lemon, dill, chives, & mascarpone 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) \$24
  - Plated platter of 1 dozen on cucumber slices \$28
- Caprese skewers
  - Grape tomatoes, fresh basil, fresh mozzarella balls, aged balsamico di Modena, extra virgin olive oil
  - 2 dozen \$22

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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

- **Cacio e pepe salad**

Little gem/baby romaine lettuce wedges, cacio e pepe vinaigrette, pecorino Romano, 24 mos-aged Parmigiano Reggiano, cracked black pepper, toasted schiacciata breadcrumbs

- Sold undressed with dressing & other components on the side. May be sold dressed/plated by request.
- may be prepared gf\* by request (no breadcrumbs)

- **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.

	HALF PAN (8-10 side servings)	FULL PAN (16-20 side servings)
Cacio e pepe salad	\$70	\$130
Sicilian fennel-orange-olive	\$80	\$150
3 bean salad	\$75	\$140
Pasta salad	\$110	\$200

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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):	\$39
Large platter (6 panini quartered):	\$75

## 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	\$16
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>	<b>\$140</b>	<b>\$260</b>
<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, OR Tre formaggi (3 cheese sauce)</li></ul>		
<b><u>Spaghetti or rigatoni all' Amatriciana</u></b>	<b>\$125</b>	<b>\$230</b>
<i>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 &amp; unctuous local Volpi guanciale (cured pork jowl), &amp; a slightly spicy kick from chiles &amp; black pepper.</i>		
<b><u>Spaghetti or Rigatoni alla puttanesca</u></b>	<b>\$125</b>	<b>\$230</b>
<i>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 rigatoni with a spicy, intensely flavorful sauce of San Marzano tomatoes, capers, anchovies, chiles, &amp; a variety of black and green olives. May be prepared vegetarian (no anchovies) by request.</i>		
<b><u>Spaghetti al Pomodoro</u></b>	<b>\$115</b>	<b>\$220</b>
<i>Our scratch-made fresh spaghetti with a classic, simple San Marzano tomato sauce, fresh basil, &amp; 24 month-aged parmigiano reggiano.</i>		
<b><u>Rigatoni alla vodka</u></b>	<b>\$115</b>	<b>\$220</b>
<i>Our scratch-made fresh rigatoni (ridged short tube pasta) with vodka tomato-cream sauce.</i>		

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## 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> Serves 8-12	<u>Large</u> Serves 16-20
<b>Casarecce alla boscaiola</b>	\$125	\$230
<i>"Woodsmen's pasta" with sausage &amp; mushrooms</i> <i>Our scratch-made fresh casarecce (short egg-free pasta scrolls) in a hearty, earthy, slightly smoky sauce of local Volpi garlic salsiccia (Italian sausage), a medley of mushrooms including King trumpet, porcini, beech, shitake, &amp; oyster mushrooms, San Marzano tomatoes, &amp; a touch of cream.</i>		
<b>Lumache con tre formaggi</b>	\$120	\$225
<i>Lumache pasta (short pasta "snails") with a rich, creamy three cheese sauce (mascarpone, pecorino, parmigiano.)</i>		
<b>Vegan casarecce primavera with pea-mint pesto</b>	\$120	\$225
<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>		
<b>Campanelle al pesto di rucola</b>	\$120	\$225
<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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## Desserts

- Tiramisu
 

	<u>Small (6-9 servings)</u>	<u>\$38</u>
○ Marsala-mascarpone zabaglione custard**, ladyfingers, espresso, shaved dark chocolate	<u>Large (8-12 servings)</u>	<u>\$66</u>
  
- Torta caprese (10-12 servings, gf\*) \$28  
 Flourless chocolate cake , Ghiradelli dark chocolate, berry coulis
  
- Mascarpone cheesecake cups (half pint reusable glass mason jar, gf\*) \$8.75ea
  - Flavors: Original, seasonal flavor, Amaretto-cherry, 6 for \$50
  - Pear-marsala, Key lime-macadamia nut, salted caramel 12 for \$95
  - Choose 1 flavor or Chef's choice assorted flavors
  
- Shortbread cookies (gf\*)
  - Assorted varieties: Italian wedding, Cherry-amaretto, Caramel-apple, Chocolate drizzle, Sicilian pistachio. Choose 1 flavor or Chef's choice assorted flavors
  - Large platter or gift box (2 dozen) \$47
  - Medium platter or gift box (1 dozen) \$26
  - Small gift box (half dozen) \$15
  
- Pizzelle cookies (Italian crisp waffle cookies, gf\*)
  - Assorted varieties: Original anise; Pistachio-chocolate, Chocolate-hazelnut
  - Choose 1 flavor or Chef's choice assorted flavors
  - Large platter or gift box (2 dozen) \$63
  - Medium platter or gift box (1 dozen) \$33
  - Small gift box (half dozen) \$19

## Beverages

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

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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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