



Catering Menu

Antipasti appetizers

- **Antipasti platters** (include artisan cheeses, charcuterie (cured meats), olives/pickles, honey/preserves, nuts, fresh/dried fruit, & crackers/crostini)
 - 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
 - Schiacciata "art" Full Loaf only \$29
(garden scene baked w/ fresh herbs, veggies, & olives)
- **Add spreads/dips for schiacciata bread** (half pint package; priced per package or choose 3 for \$36)
 - Truffle honey butter \$14.50
 - Whipped fresh ricotta, lavender honey, toasted pistachios \$12
 - Whipped fresh ricotta, truffle honey, toasted hazelnuts \$14
 - Housemade arugula-basil-almond pesto \$13
 - Sicilian extra-virgin olive oil and grated 24 month-aged parmigiano-reggiano \$13
 - Housemade artichoke-olive crema \$13
 - Housemade truffle crema \$14
 - Chef's choice of 3 of the above \$36
- **Smoked salmon pinwheels**
 - *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
- **Caprese skewers**
 - *Grape tomatoes, fresh basil, fresh mozzarella balls, aged balsamico di Modena, extra virgin olive oil*
 - 1 dozen \$14
 - 2 dozen \$22

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) 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

www.anewdawnchef.com

**None of the specified allergen ingredients are added but all dishes are prepared on shared equipment in a kitchen with gluten & other allergens present **consuming raw/undercooked eggs increases your risk of foodborne illness*



Catering Menu

Salads

- **Cacio e pepe salad**

Little gem & baby romaine lettuce, cacio e pepe vinaigrette, pecorino Romano, 24 mos-aged Parmigiano Reggiano, cracked black pepper, toasted breadcrumbs *(may be prepared gf* by request)*

- **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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Catering Menu

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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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
<u>Goat cheese ravioli with choice of sauce</u>	\$140	\$260
<ul style="list-style-type: none">Handmade ravioli stuffed with a creamy, tangy blend of fresh chevre goat cheese, ricotta, pecorino Romano, & roasted garlic-shallot.Choose 1 sauce: vodka tomato-cream sauce, pomodoro (San Marzano tomato sauce), arugula-almond pesto, OR Tre formaggi (3 cheese sauce)		
<u>Spaghetti all' Amatriciana</u>	\$125	\$230
<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 & unctuous local Volpi guanciale (cured pork jowl), & a slightly spicy kick from chiles & black pepper.</i>		
<u>Spaghetti or Rigatoni alla puttanesca</u>	\$125	\$230
<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 paccheri (wide pasta tubes) with a spicy, intensely flavorful sauce of San Marzano tomatoes, capers, anchovies, chiles, & a variety of black and green olives. May be prepared vegetarian (no anchovies) by request.</i>		
<u>Spaghetti al Pomodoro</u>	\$115	\$220
<i>Our scratch-made fresh spaghetti with a classic, simple San Marzano tomato sauce, fresh basil, & 24 month-aged parmigiano reggiano.</i>		
<u>Rigatoni alla vodka</u>	\$115	\$220
<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
Casarecce alla boscaiola	\$125	\$230
<i>"Woodsmen's pasta" with sausage & 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, & oyster mushrooms, San Marzano tomatoes, & a touch of cream.</i>		
Lumache con tre formaggi	\$120	\$225
<i>Lumache pasta (short pasta "snails") with a rich, creamy three cheese sauce (mascarpone, pecorino, parmigiano.)</i>		
Vegan casarecce primavera with pea-mint pesto	\$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, & toasted sunflower seeds.</i>		
Campanelle al pesto di rucola	\$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, & extra virgin olive oil.</i>		

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Desserts

- Tiramisu
 - Marsala-mascarpone zabaglione custard**, ladyfingers, espresso, shaved dark chocolate
- | | |
|------------------------|------|
| Small (6-9 servings) | \$38 |
| Large (12-18 servings) | \$66 |

Gluten-free* desserts

- Torta caprese (10-12 servings, gf*)
Flourless chocolate cake , Ghiradelli dark chocolate, berry coulis
- Dessert cups (half pint reusable mason jar, gf*)
 - Mascarpone cheesecake (Original, seasonal flavor, Amaretto-cherry, Pear-marsala, Key lime-macadamia nut, salted caramel)
 - 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; 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
 - Choose 1 flavor or Chef's choice assorted flavors
 - 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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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 and orders served in-house)**.
- 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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