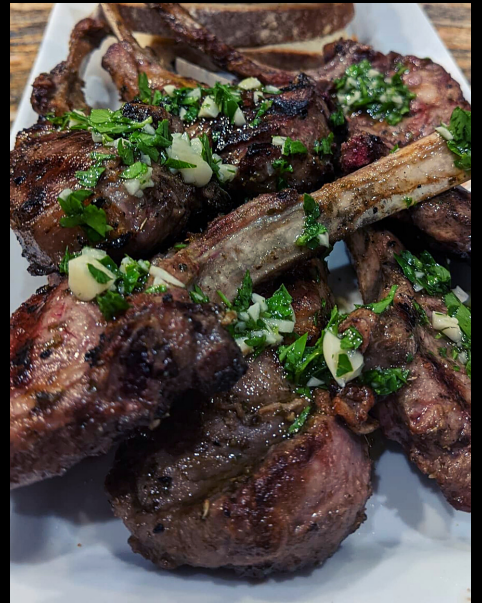




ITALIAN FINE DINING MENU

DISCOVER A NEW LEVEL OF TASTE.



CATERING | CHARLESTON | ARIZONA

P: (602) 705-3331
WWW.LILLETOCATERING.COM





Italian Fine Dining Menu

\$95 PER PERSON

**APPETIZERS (CHOOSE ONE)
ADD AN ADDITIONAL APPETIZER FOR
\$7.50 PER PERSON**

Arancini- Imported risotto slow cooked with white truffle oil, black pepper, mushroom puree, garlic and parmesan. Deep-fried to golden brown.

Smoked Salmon Bruschetta- Fresh salmon house smoked with apple, alder and pecan wood. Served on a toast point with whipped cream cheese infused with capers, onions and Dijon.

Meatballs- Ground pork, veal and beef hand formed with Italian spices and vegetables, baked to golden brown and topped with spicy tomato sauce.

Anti-pasto- Imported meats and cheese paired with fig jam and artichokes.

Ravioli- Homemade ravioli filled with Imported ricotta and mozzarella, tossed in batter and breadcrumbs and deep-fried to golden brown. \$3pp

Swordfish Caponata- House smoked swordfish mixed with fried eggplant pieces and celery, onions and olives that have been sauteed in tomato paste. Topped with cheese less almond pesto.

Lamb Chops- Lollipop lamb chops seared on the BBQ grill and topped with Italian salsa verde.

Calamari Fritti- Fresh baby calamari tossed in flour and flash fried. Served on diced kale and arugula dressed in tabasco, lemon vinaigrette.

SALAD

Organic romaine and arugula tossed in Lemon Vinaigrette topped with White Beans, Pine Nuts, Carrots and Red Onion

BREAD

Homemade Chef's Choice

Lil'Leto
Catering



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PASTA (CHOOSE ONE)

Pomodoro- Imported Spaghetti tossed in San Marzano tomatoes slow simmered with fresh cherry tomatoes, diced garlic and dried basil.

Norma- Imported fusilli tossed in spicy San Marzano tomato sauce, topped with fried eggplant pieces, fresh ricotta and diced mint. *Add ham pieces for \$2pp

Pesto and Shrimp- Imported farfalle pasta tossed in homemade pesto and topped with large garlic shrimp and diced roasted red bell peppers. +\$5 per person

Bolognese- Ground pork and beef slow cooked with rooted vegetables, pancetta pieces, red wine, San Marzano tomatoes and Italian herbs & spices. Finished with fresh parmesan shavings.

Frutti di Mare- Imported spaghetti tossed in a light tomato and white wine sauce with fresh garlic, large scallops, large shrimp and baby calamari. Topped with chili oil and diced Italian Parsley. \$6pp

Agnolitti di Coniglio- Homemade ravioli filled with fresh rabbit slow simmered with red wine, garlic, red bell peppers, carrots, mushrooms, sage and thyme. Tossed in San Marzano tomato and cream sauce. \$10pp

A Lido- Fresh swordfish pieces sauteed with white wine, garlic, cherry tomatoes, fried eggplant pieces, diced mint, kalamata olives and a dash of cream. \$8pp

Matriciana- Imported bucatini pasta tossed in slow simmered San Marzano tomato sauce with smoked bacon slices, diced red onions, crushed red pepper and San Marzano tomatoes.



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ENTRÉE (CHOOSE ONE)

Pork Tenderloin- Fresh tenderloin rubbed with black pepper, dried rosemary, sea salt and crushed red pepper. Topped with white wine, red onion, garlic, pancetta pieces and sage cream sauce. Suggested side roasted sweet potatoes.

Veal Milanese- Fresh veal pounded thin, dipped in egg wash and tossed in breadcrumbs then deep-fried to golden brown. Suggested sides arugula salad and roasted potatoes. \$15pp

Chicken Saltimbocca- Chicken thighs cooked in panna, fresh sage, garlic, white wine and prosciutto bites. Served with parmesan mashed potatoes.

Tagliata- Fresh prime New York strip seared medium-medium rare. Topped with mushroom, garlic, balsamic reduction cream sauce. Suggested sides arugula salad and roasted potatoes. \$20 pp

Salmone- Fresh Scottish salmon baked to medium, topped with freshly made pesto. Served with honey drizzled roasted beets and fennel, Nicoise olives and garlic. \$5pp

Pesce Spada- Fresh swordfish filets spiced with coriander, chili powder and fennel seeds. Served with roasted apple, bacon, garlic and basil chutney. Topped fresh orange squeeze and currants. \$15pp

DESSERT (CHOOSE ONE)

Biscotti- Homemade Italian cookies made from scratch. Serves well with nice cup of espresso or glass of red wine.

Chef T's Brownies- The World's best homemade brownie made by elite pastry Chef Tina. Served with freshly made whipped cream and berries. \$4 pp

Chef Mikey's Tiramisu- Ladyfingers dipped in organic espresso flavored with cinnamon and Zambuca. Layered in between homemade tiramisu filling. \$3.50 pp

Semi-Freddo- Homemade Italian ice cream made from scratch (creamier than Gelato). Request your favorite flavor. \$3 per person

Tiramisu Cake- Chef's Michael creation similar to a cheesecake with pureed walnuts and cookie as a crust baked with tiramisu flavor and a hint of orange zest. \$4.75pp

Ghiradelli Chocolate Tarts- Homemade pie crust filled with rich, decadent chocolate filling. Served with freshly made whipped cream.

Peach Cobbler- Petite homemade Portuguese spiced peach cobbles served with mango and blueberry sorbet. \$5pp