



ITALIAN MENU

DISCOVER A NEW LEVEL OF TASTE.



CATERING | CHARLESTON | ARIZONA

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





Italian Menu

\$70 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 homemade savory rye pancakes with whipped cream cheese infused with capers, onions and Dijon. \$5pp

Meatballs- Ground pork, veal and beef hand formed with Italian spices and vegetables, baked to golden brown and topped with spicy tomato sauce. \$2pp

Bruschetta- Fresh tomatoes marinated in extra virgin olive oil with fresh garlic, basil, shallots served on toast points. *Add fresh cherry mozzarella. \$3pp

Anti-pasto- Imported meats and cheese paired with artichokes, olives and nuts. \$4pp

Ravioli- Homemade ravioli filled with Imported ricotta and mozzarella, tossed in batter and breadcrumbs and deep-fried to golden brown. \$4pp

SALAD

Two Greens- Organic romaine and arugula tossed in lemon vinaigrette topped with pine nuts, green onions and carrots.

Caprese- Imported slices of mozzarella layered with fresh tomato slices and drizzled with pesto and balsamic drizzle. \$3pp

BREAD

Focaccia

Lil'Leto
Catering



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ENTRÉE (CHOOSE 1 OR SPLIT 2 FOR THE GROUP) *PROTEINS SERVED WITH A STARCH

- 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. \$3pp
- Pesto and Shrimp-** Imported farfalle pasta tossed in homemade pesto and topped with large garlic shrimp and diced roasted red bell peppers. +\$7 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. \$5pp
- Homemade Ravioli-** Homemade ravioli filled with imported mozzarella and ricotta cooked in San Marzano tomato sauce finished with shaved Parmesan. \$5pp
- Salsiccia-** Imported rigatoni tossed in tomato, pesto cream sauce with sweet and spicy Italian sausage, sauteed bell peppers, onions and mushrooms. \$3pp
- Sicilian Braciolo-** Fresh beef pounded thin and rolled with breadcrumbs, cheese and prosciutto. Slow cooked in tomato sauce with herbs, eggplant, onion, red bell pepper and red wine.
- 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.
- Sicilian Chicken-** Fresh chicken thighs spiced in our house made blend, pan seared to a crispy skin then slow cooked with olives, capers, zucchini, onion, red bell peppers and lemon slices. \$2pp
- Chicken Saltimbocca-** Chicken thighs pounded thin and rolled with imported prosciutto and sage seared in a pan with white wine and butter.
- Tagliata-** Fresh New York strip seared medium-medium rare. Topped with mushroom, garlic, balsamic reduction cream sauce. \$12 pp
- Salmon-** Fresh Scottish salmon baked to medium topped with fresh pesto and balsamic glaze. \$12pp
- Branzino-** Fresh Mediterranean Sea bass filet pan seared in Irish butter until a crispy skin exterior, paired with whipped garlic and cream cheese filled mashed potatoes and wilted spinach. Topped with white wine and garlic butter sauce. \$8pp



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DESSERT (CHOOSE ONE)

Biscotti- Homemade Italian cookies made from scratch.

Aunt Annie Brownies- The World's best homemade coconut brownie's served with vanilla gelato. \$4pp *add homemade ice cream \$2pp

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

Semi-Freddo- Homemade Italian ice cream made from scratch (creamier than Gelato). Request your favorite flavor. \$4 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. \$6pp

Ghiradelli Chocolate Tarts- Homemade pie crust made of roasted pistachios, orange zest and Annie bunny cookies, filled with rich, decadent chocolate filling. Served with freshly made berry reduction. \$5.50pp

Italian Apple Cobbler- Fresh apples braised with Marsala, lemon zest and fennel seeds. Served with homemade cinnamon ice cream. \$6pp