

PRESTO!

AZZURRO
PIZZERIA E ENOTECA

EVENT CATERING

PIZZA

MARGHERITA

TOMATO SAUCE, BASIL & FRESH MOZZARELLA

VERDE

SPINACH, GARLIC, CHILIES & RICOTTA

SALSICCIA

FENNEL SAUSAGE, RED ONION, TOMATO SAUCE AND MOZZARELLA

MELANZANE

EGGPLANT, PEPPERS, TOMATO SAUCE, OREGANO & PARMESAN

SICILIAN

KALAMATA OLIVES, ANCHOVIES, CAPERS, TOMATO SAUCE & MOZZARELLA

FORMAGGIO

MOZZARELLA, PARMESAN, GOAT CHEESE & RICOTTA SALATA

FUNGHI

ROASTED MUSHROOMS, THYME & TALEGGIO CHEESE

POLLO

CHICKEN ITALIAN SAUSAGE, SHERRY ROASTED ONIONS, ARUGULA & MOZZARELLA

PEPPERONI

TOMATO SAUCE, HOBBS PEPPERONI, MOZZARELLA

SPECK

SMOKED PROSCUITTO, FRESH MOZZARELLA, & ARUGULA

PATATA

FINGERLING POTATOES, PANCETTA & MOZZARELLA

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SALADS

ARUGULA

SEASONAL FRUIT, AGED JACK CHEESE, PISTACHIOS & CREAMY LEMON DRESSING

CAESAR

ROMAINE, CAESAR DRESSING & HOUSE MADE GARLIC CROUTONS

WEDGE

ICEBURG, CREAMY POINT REYES BLUE CHEESE DRESSING & HOBBS BACON

MESCLUN

MIXED LETTUCES, PARMESAN, BALSAMIC VINAIGRETTE

SPINACH

BABY SPINACH, SKYHILL GOAT CHEESE, PANCETTA, DRIED CHERRY VINAIGRETTE

*SEASONAL SALADS ARE ALSO AVAILABLE

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EVENT CATERING

ANTPASTI

CROSTINI

SICILIAN SWEET & SOUR EGGPLANT RELISH

CARAMELIZED ONION, SUN DRIED TOMATOES & SKYHILL GOAT CHEESE

TRUFFLED EGG SALAD WITH SMOKED SALMON

BURRATTA – WITH SEASONAL ADDITIONS

HOUSE BAKED GRISSINI WITH LA QUERCIA PROCUITTO

WARM OLIVES WITH CITRUS, CHILIES AND HERBS

MEATBALLS WITH MARINARA

CAGGIANO SARDINIAN SAUSAGE SPIEDINI WITH FIRE ROASTED PEPPER RELISH

ANGRY PRAWN SPIEDINI WITH CITRUS, CHILIS AND GARLIC

SALUMI PLATTER OF ARTISAN CURED MEATS

DESSERTS

INDIVIDUAL PANNA COTTA

SEASONAL FRUIT CRISP

GUITTARD CHOCOLATE BROWNIES WITH WALNUTS AND WHIPPED CREAM

RICOTTA POUND CAKE

*** ANTIPASTI AND DESSERT ARE AVAILABLE AT AN ADDITIONAL COST ABOVE
BASE MENU.**