



# a mano

## A LA CARTE DINNER CATERING MENU

|   |   |  |   |
|---|---|--|---|
| <b>ANTIPASTI</b>  | <b>FIG SALAD</b> \$60/\$120<br>figs, mixed greens, fontina, spiced pecans, red wine honey vin                     | <b>SECONDI</b>   | <b>CHICKEN PARMESAN</b> \$90/\$180<br>panko-crusted thigh, house-made mozzarella, marinara, parmesan, basil |
|   | <b>ITALIAN SALAD</b> \$70/\$140<br>arugula, olives, red onion, toasted almonds, mozzarella, parmesan, oregano vin |  | <b>EGGPLANT PARMESAN</b> \$70/\$140<br>breadcrumb, marinara, parmesan                                       |
|   | <b>MEATBALLS</b> \$75/\$150<br>pork & beef, marinara, parmesan, grilled sourdough                                 |  | <b>PORK CHOP</b> \$125/\$250<br>chimichurri, herb salad   |
|   | <b>BURRATA</b> \$75/\$150<br>balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough        |  |   |
| <b>PRIMI</b>  | <b>FUSILI E SCALLOPS</b> \$90/\$180<br>mushroom, spinach, cream   | <b>CONTORNI</b>  | <b>FRIED POTATOES</b> \$40/\$80<br>green goddess aioli, parmesan  |
|   | <b>BUCATINI ALLA BOLOGNESE</b> \$80/\$160<br>beef ragu, ricotta   |  | <b>BRUSSELS SPROUTS</b> \$50/\$100<br>onion soubise, roasted beet gastrique                                 |
|   | <b>CARBOANRA</b> \$80/\$160<br>spaghetti, parmesan, spring peas, farm egg   |  | <b>BABY CARROTS</b> \$50/\$100<br>pecan pesto, parmesan, pea shoots   |
|   | <b>SHRIMP RIGATONI</b> \$105/\$210<br>sautéed shrimp, peppers trinity, cream, tomato, parmesan, basil             | <b>FOCCACIA</b> \$20/\$40<br>must be ordered at least 5 days ahead | <b>DOLCI</b>  |
| <b>SWEET POTATO RIGATONI</b> \$80/\$160<br>brown butter, candied pecans, parmesan, fried sage | <b>LEMON RICOTTA POUNDCAKE</b> \$50/\$100<br>candied lemon, lemon syrup, buttercream, basil                       |  |   |

ALL PRICING IS FOR HALF/FULL TRAY SERVING SIZES  
FULL TRAYS FEED 12-15



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**\$50+ DINNER CATERING PACKAGE**

minimum 12 people

|   |  |
|---|--|
| <p><b>ANTIPASTI</b></p> <p><b>FIG SALAD</b><br/>figs, mixed greens, fontina, spiced pecans, red wine honey vin</p> <p><b>FIG SALAD</b><br/>figs, mixed greens, fontina, spiced pecans, red wine honey vin</p> <p><b>ITALIAN SALAD</b> +\$2<br/>arugula, olives, red onion, toasted almonds, mozzarella, parmesan, oregano vin</p> <p><b>MEATBALLS</b> +\$3<br/>pork &amp; beef, marinara, parmesan, grilled sourdough</p> <p><b>BURRATA</b><br/>balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough</p> | <p><b>SHRIMP RIGATONI</b><br/>sautéed shrimp, peppers trinity, cream, tomato, parmesan, basil</p> <p><b>SWEET POTATO RIGATONI</b> +\$5<br/>brown butter, candied pecans, parmesan, fried sage</p>  |
| <p><b>PRIMI</b></p> <p><b>FUSILI E SCALLOPS</b> +\$3<br/>mushroom, spinach, cream</p> <p><b>BUCATINI ALLA BOLOGNESE</b><br/>beef ragu, ricotta</p> <p><b>CARBOANRA</b><br/>spaghetti, parmesan, spring peas, farm egg</p>   | <p><b>SECONDI</b></p> <p><b>CHICKEN PARMESAN</b><br/>panko-crusted thigh, house-made mozzarella, marinara, parmesan, basil</p> <p><b>EGGPLANT PARMESAN</b><br/>breadcrumb, marinara, parmesan</p> <p><b>PORK CHOP</b> +\$7<br/>chimichurri, herb salad</p> <p><b>CONTORNI</b></p> <p><b>FRIED POTATOES</b><br/>green goddess aioli, parmesan</p> <p><b>BRUSSELS SPROUTS</b><br/>onion soubise, roasted beet gastrique</p> <p><b>BABY CARROTS</b> +\$2<br/>pecan pesto, parmesan, pea shoots</p> <p><b>FOCCACIA</b><br/>must be ordered at least 5 days ahead</p> |



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**\$65+ DINNER CATERING PACKAGE**

minimum 15 people

|  |  |  |   |  |  |
|--|--|--|---|--|--|
| <b>ANTIPASTI</b>   | <p><b>FIG SALAD</b><br/>figs, mixed greens, fontina, spiced pecans, red wine honey vin</p>   |  | <b>SECONDI</b>  | <p><b>CHICKEN PARMESAN</b><br/>panko-crusted thigh, house-made mozzarella, marinara, parmesan, basil</p> |  |
|  | <p><b>ITALIAN SALAD</b> <span style="float: right;">+\$2</span><br/>arugula, olives, red onion, toasted almonds, mozzarella, parmesan, oregano vin</p> |  |   | <p><b>EGGPLANT PARMESAN</b><br/>breadcrumb, marinara, parmesan</p>                                       |  |
|  | <p><b>MEATBALLS</b> <span style="float: right;">+\$3</span><br/>pork &amp; beef, marinara, parmesan, grilled sourdough</p>                             |  |   | <p><b>PORK CHOP</b> <span style="float: right;">+\$7</span><br/>chimichurri, herb salad</p>              |  |
|  | <p><b>BURRATA</b><br/>balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough</p>  |  | <b>CONTORNI</b>   | <p><b>FRIED POTATOES</b><br/>green goddess aioli, parmesan</p>   |  |
| <b>PRIMI</b>   | <p><b>FUSILI E SCALLOPS</b> <span style="float: right;">+\$3</span><br/>mushroom, spinach, cream</p>   |  |   | <p><b>BRUSSELS SPROUTS</b><br/>onion soubise, roasted beet gastrique</p>                                 |  |
|  | <p><b>BUCATINI ALLA BOLOGNESE</b><br/>beef ragu, ricotta</p>   |  | <p><b>BABY CARROTS</b> <span style="float: right;">\$2</span><br/>pecan pesto, parmesan, pea shoots</p> |  |  |
|  | <p><b>CARBOANRA</b><br/>spaghetti, parmesan, spring peas, farm egg</p>   |  | <p><b>FOCCACIA</b><br/>must be ordered at least 5 days ahead</p>  |  |  |
|  | <p><b>SHRIMP RIGATONI</b> <span style="float: right;">+\$5</span><br/>sautéed shrimp, peppers trinity, cream, tomato, parmesan, basil</p>              |  | <b>DOLCI</b>  | <p><b>CRANBERRY BREAD PUDDING</b><br/>white chocolate, orange glaze, pistachio, nutmeg</p>               |  |
| <p><b>SWEET POTATO RIGATONI</b><br/>brown butter, candied pecans, parmesan, fried sage</p> |  | <p><b>LEMON RICOTTA POUNDCAKE</b><br/>candied lemon, lemon syrup, buttercream, basil</p> |   |  |  |