



a mano

LUNCH CATERING MENU

STARTERS

BEET SALAD

arugula, pancetta, onion, roasted beets, orange, blue cheese, candied pecans, calabrian chili citrus vin
\$ 14

INSALATA MISTA

mixed greens, red onion, cucumber, parmesan, balsamic vinaigrette
\$ 9

BURRATA

balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough
\$ 16

CHARCUTERIE

assorted cheeses and cured meats, accutrumment
\$ 16

PASTA + MORE

RIGATONI E SALSICCIA

cream, red bell pepper, calabrian chili, house sausage
\$ 60/120

WINTER PRIMAVERA

fusili, mushrooms, asparagus, peas, cream, fried capers, parmesan
\$ 60/120

CHICKEN PARMESAN

panko-crusted thigh, house-made mozzarella, marinara, parmesan, basil
\$ 90/180

EGGPLANT PARMESAN

breadcrumb, marinara, parmesan
\$ 70/140

SANDWICHES

CHICKEN PARMESAN

buffalo chicken thigh, marinara, mozzarella, parmesan, basil, hoagie
\$ 16

CHOPPED CHICKEN

romaine, red onion, provolone, oil + vin mayo, hoagie
\$ 14

ROMAN

basil aioli, mozzarella, balsamic, tomato jam, sourdough
\$ 13
add prosciutto +\$2
available as tea sandwich

ITALIAN HOAGIE

prosciutto, mortadella, salami, provolone, pickled red onion, romaine, garlic aioli, balsamic reduction
\$ 15
available as tea sandwich

THE GREAT NORTHERN

prosciutto, brie, honey, sourdough
\$ 14
available as tea sandwiches

TEA SANDWICHES

\$15 EACH

served on focaccia bread
cut into thirds

SIDES

HOUSE MADE CHIPS \$ 1.50

TOMATO BASIL SOUP \$ 5

SIDE KATHERINE'S SALAD \$ 7

SIDE MISTA \$ 4

ALL SANDWICHES COME WITH A SIDE OF CHIPS
UPGRADE TO ANOTHER SIDE FOR \$3.50

ALL PRICING (EXCEPT FOR SANDWICHES+SIDES) IS FOR HALF/FULL TRAY SERVING SIZES

HALF TRAYS FEED 6-8

FULL TRAYS FEED 12-15