

G R A N
SASSO
LUNCH CATERING MENU

Price is for groups of 10 and excludes tax; Beverages available upon request

ANTIPASTA PLATTERS - \$50

FORMAGGI E SALUMI (+\$20) **[GF]**

Parmigiano, Gorgonzola, Pecorino,
Prosciutto di Parma, Cacciatore, Mortadella al
Pistacchio, Olives, Eggplant Caponata

PROSCIUTTO E MELONE (+\$10) **[GF]**

Prosciutto di Parma, Cantaloupe

INSALATA DI MARE (+\$10)

Calamari, Shrimp, Cuttlefish,
Sliced Vegetables, Lemon Dressing

INSALATA DI CAVOLO NERO **[GF]**

Black Kale, Romaine, Spicy Carrots,
Mustard Grain-Honey Dressing, Sunflower Seeds

INSALATA BIANCA VERDE **[GF]**

Romaine Lettuce, Endive Salad, Fennel, Apple,
Mustard Grain-Honey Dressing

INSALATA DI BROCCOLI,

CECI E POMODORINI **[GF]**

Broccoli Salad, Chickpeas, Cherry Tomatoes

SANDWICH PLATTERS - \$90

INSALATA DI POLLO GRIGLIATO

Grilled Chicken Salad, Avocado,
Tomato, Romaine, Mayonnaise
Whole Wheat Bread

PARMA PROSCIUTTO

Prosciutto di Parma, Fresh Tomato,
Buffalo Mozzarella, Ciabatta

MELANZANE GRIGLIATE

Grilled Eggplant, Fresh Tomato,
Basil, Buffalo Mozzarella, Focaccia

VITELLO

Slow-Cooked Veal Top Round,
Salsa Tonnata, Romaine Salad,
Ciabatta

DOLCI - \$70

TORTA DI MELE

Apple Tart, Almonds, Vanilla Sauce

TIRAMISU

Mascarpone Cream, Coffee Pavesini, Amaretto

CANTUCCI, ROSE DEI VENTI (\$35)

Tuscan Almond Cookies, Crispy Chocolate Chip Cookies