

*Beretta*



**Large Party  
Menu Options**

**All of our food is served family style.**

## Option 1: \$30 per person

### *First Course*

#### Antipasti

marinated castelvetro olives citrus & fennel

#### Plus a choice of (THREE) items below

walnut bread burrata, mushroom-truffle honey

*\*contains anchovy - cannot remove*

dungeness crab arancini calabrese aioli

rapini bruschetta nduja, crescenza

octopus carpaccio capers, tomato, olives

sliced prosciutto & sopressata with giardiniera

fried cauliflower pangrattato, bagna cauda dressing

fried calamari prawns, zucchini, green beans

sweet potato fries gorgonzola, parmesan

gnocchi porcini, smoked pancetta

eggplant caponatina olive, tomato, pine nuts

(+\$2pp with burrata)

fregola & clams calabrian sausage, basil

broccolini calabrese peperoncini, garlic

meatballs spicy tomato sauce

arugula & fennel salad shaved parmesan

kale & romaine ceasar parmesan croutons

*\*contains anchovy - cannot remove*

roasted beets arugula, goat cheese, walnuts

panzanella heirloom tomato, cucumber, croutons

(+\$2pp with burrata)

*additional items \$3pp*

## *Second Course*

### Pizza (choose TWO types of pizzas)

margherita marinara, mozzarella, basil

(+\$2pp with burrata)

funghi misti marinara, fontina, thyme

mission fig goat cheese, pancetta, arugula

hot salami marinara, provolone, coppa, diavolicchio

italian sausage marinara, béchamel, green onion

prosciutto di parma marinara, mozzarella, arugula

chorizo marinara, oaxacan cheese, cilantro

asparagus béchamel, fontina, pancetta, egg, sage

heirloom cherry tomato scamorza, ricotta, pesto

spicy marinara peperoncini, olives (no cheese)

## Option 2: \$40 per person

### *First Course*

#### Antipasti

marinated castelvetro olives citrus & fennel

#### Plus a choice of (THREE) items below

walnut bread burrata, mushroom-truffle honey

*\*contains anchovy - cannot remove*

dungeness crab arancini calabrese aioli

rapini bruschetta nduja, crescenza

octopus carpaccio capers, tomato, olives

sliced prosciutto & sopressata with giardiniera  
fried cauliflower pangrattato, bagna cauda dressing

fried calamari prawns, zucchini, green beans

sweet potato fries gorgonzola, parmesan

gnocchi porcini, smoked pancetta

eggplant caponatina olive, tomato, pine nuts

(+\$2pp with burrata)

fregola & clams calabrian sausage, basil

broccoli calabrese peperoncini, garlic

meatballs spicy tomato sauce

arugula & fennel salad shaved parmesan

kale & romaine ceasar parmesan croutons

*\*contains anchovy - cannot remove*

roasted beets arugula, goat cheese, walnuts

panzanella heirloom tomato, cucumber, croutons

(+\$2pp with burrata)

*additional items \$3pp*

## Second Course

### Pizza (choose TWO types of pizzas)

margherita burrata marinara, basil  
funghi misti marinara, fontina, thyme  
mission fig goat cheese, pancetta, arugula  
hot salami marinara, provolone, coppa, diavolicchio  
italian sausage marinara, béchamel, green onion  
prosciutto di parma marinara, mozzarella, arugula  
chorizo marinara, oaxacan cheese, cilantro  
asparagus béchamel, fontina, pancetta, egg, sage  
heirloom cherry tomato scamorza, ricotta, pesto  
  
spicy marinara peperoncini & olives (no cheese)

## Third Course

### Risotto (choose ONE)

funghi with ricotta salata  
saffron with osso buco

-OR-

### Main

Monday: pollo farcito

Tuesday: pollo farcito

Wednesday: grilled pork shoulder chop

Thursday: veal scaloppini piccata

Friday: lasagna alla bolognese

Saturday: ricotta cannelloni with sausage

Sunday: manzo short ribs

*Vegetarian & Gluten Free:*

polenta dumplings crescenza, tomato sauce

## Option 3: \$50 per person

### *First Course*

#### Antipasti

marinated castelvetro olives citrus & fennel

#### Plus a choice of (FOUR) items below

walnut bread burrata, mushroom-truffle honey

*\*contains anchovy - cannot remove*

dungeness crab arancini calabrese aioli

rapini bruschetta nduja, crescenza

octopus carpaccio capers, tomato, olives

sliced prosciutto & sopressata with giardiniera

fried cauliflower pangrattato, bagna cauda dressing

fried calamari prawns, zucchini, green beans

sweet potato fries gorgonzola, parmesan

gnocchi porcini, smoked pancetta

eggplant caponatina olive, tomato, pine nuts

(+\$2pp with burrata)

fregola & clams calabrian sausage, basil

broccolini calabrese peperoncini, garlic

meatballs spicy tomato sauce

arugula & fennel salad shaved parmesan

kale & romaine ceasar parmesan croutons

*\*contains anchovy - cannot remove*

roasted beets arugula, goat cheese, walnuts

panzanella heirloom tomato, cucumber, croutons

(+\$2pp with burrata)

*additional items \$3pp*

## *Second Course*

Pizza (choose TWO types of pizza)

margherita burrata marinara, basil  
funghi misti marinara, fontina, thyme  
mission fig goat cheese, pancetta, arugula  
hot salami marinara, provolone, coppa, diavolicchio  
italian sausage marinara, béchamel, green onion  
prosciutto di parma marinara, mozzarella, arugula  
chorizo marinara, oaxacan cheese, cilantro  
asparagus béchamel, fontina, pancetta, egg, sage  
heirloom cherry tomato scamorza, ricotta, pesto  
  
spicy marinara peperoncini & olives (no cheese)

## *Third Course*

Risotto (choose ONE)

funghi with ricotta salata  
saffron with osso buco

-AND-

Main

Monday: pollo farcito

Tuesday: pollo farcito

Wednesday: grilled pork shoulder chop

Thursday: veal scaloppini piccata

Friday: lasagna alla bolognese

Saturday: ricotta cannelloni with sausage

Sunday: manzo short ribs

*Vegetarian & Gluten Free:*

polenta dumplings crescenza, tomato sauce

*Dessert*

*Add an assortment of gelato & tiramisu  
to any menu  
for \$4 per person*



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