# catering to go menu

we have wine and beer to-go!

| **salads** | **sm** | **lg** |
|---|---|---|
| local greens<br>preserved fruit, avocado, feta, mustard seed vinaigrette | 75 | 100 |
| baby tuscan kale<br>seasonal fruit, goat cheese, olive oil croutons, bagna cauda | 75 | 100 |
| burrata<br>seasonal vegetable, grilled bread | 75 | 100 |
| olive oil poached tuna<br>lentils, haricot vert, olive, red onion, herbs | 115 | 175 |
| dry aged new york strip<br>arugula, fennel, red onion, tomato, herb vinaigrette, parmesan | 115 | 175 |
| chopped<br>cured salami, garbanzo, fennel, radish,<br>cabbage, pecorino, italian dressing | 115 | 175 |
| add protein | sm | lg |
| chicken breast | 50 | 85 |
| ahi tuna conserva | 75 | 110 |
| seared rare ahi tuna | 75 | 110 |
| strip steak | 75 | 110 |

| **sides** | **sm** | **lg** |
|---|---|---|
| seasonal caponata<br>farmer's market vegetables, chili agrodolce | 50 | 75 |
| smashed fingerling potatoes<br>thyme, garlic, aioli | | |
| wood roasted cauliflower<br>onions, balsamic | | |
| crispy brussel sprouts<br>agrodolce, citrus breadcrumbs | | |
| wood roasted asparagus, lemon, garlic | | |
| creamy polenta with mushrooms and crispy kale | | |
| lentil salad, | | |

| **sweet** | **lg** |
|---|---|
| strawberry shortcake, olive oil cake | 60 |
| fresh berries with lemon crème fraiche | 40 |
| season cobbler | 60 |
| individual vanilla budino with fresh fruit | 8 Each |
| *minimum 8 each | |

| **antipasti** | **sm** | **lg** |
|---|---|---|
| bites (choice of)<br>wood roasted olives, fennel seed, orange<br>spiced marcona almonds, chili, citrus, sea salt<br>house made pickles, fennel seed, black pepper | 35 | 55 |
| salumi<br>3 cured meats, house made semolina crackers, mostarda, pickles, almonds | 85 | 120 |
| cheese<br>3 assorted artisinal cheeses<br>house made crackers, mostarda, pickles, almonds | 85 | 120 |

| **sandwich platter**<br>includes house made pickles | sm<br>**5 asst.** | lg<br>**7 asst.** |
|---|---|---|
| roasted vegetable<br>burrata, tomatoes, basil | 75 | 100 |
| lamb meatball<br>herbs, pickled fennel, radish, yogurt | | |
| chicken milanese<br>garlic aioli, spicy relish, red onion, arugula | | |
| italian cold cut<br>prosciutto, salami, pecorino, italian dressing, red onion, cabbage | | |

| **pasta** | **sm** | **lg** |
|---|---|---|
| seasonal vegetable risotto | 110 | 150 |
| strazzopretti bolognese<br>prosciutto, veal, parmesan | | |
| seasonal pasta<br>artichoke ragu, breadcrumbs | | |

| **mains** (served a la carte) | **sm** | **lg** |
|---|---|---|
| chicken under brick<br>balsamic-chile glaze | 100 | 150 |
| braised short rib<br>espresso glaze, watercress | 140 | 200 |
| pan roasted salmon | 140 | 200 |
| lamb meatballs<br>seasonal vegetable, agrodulce, pine nuts, pecorino gremolata | 110 | 160 |

| **serving sizes** |
|---|
| small serves 8-10 |
| large serves 12-15 |

Items Require at least 48 hours notice. We require a credit card to hold your order. Cancellations within 24 hours will result in a 100% charge of total bill. Cancellations within 48 hours will result in a 50% charge of total bill. Paper Goods Available Upon Request. Plates, napkins, forks, knives & serving utensils $2.00 per person. All items sent ready to serve in tins or white acryllic platters ($5/piece).

KITCHEN LOCAL WINE BAR

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