



Academy
HOSPITALITY
**CATERING & EVENTS
MENU**

passed appetizers

Minimum order of 2 dozen

Ricotta Della Piazza 🌱 32/dz

Ricotta, balsamic, pumpkin seeds, chili oil, tomato jam, grilled sourdough
gluten friendly option available

Formaggio Fritto 🌱 46/dz

Crispy mozzarella di bufala, tomato sauce, basil

Seared Scallops DF GF 59/dz

Prosciutto, pickled fennel, aioli, basil

Pane Fritto 🌱 20/dz

Roasted garlic butter, pecorino

Pollo Parmigiano GF 33/dz

Mini chicken cutlet, mozzarella, tomato sauce, Parmigiano Reggiano

Bistecca GF 48/dz

CAB tenderloin, gorgonzola, salsa verde
dairy free option available

Arancini 🌱 42/dz

Lemon, fior di latte, arugula pesto aioli, moliterno pecorino, chili oil

Bomba Chicken Skewers GF 32/dz

Taleggio, crispy basil
dairy free option available

Caprese Skewer GF 🌱 32/dz

Available Seasonally
Tomatoes, fior di latte, basil, sea salt, balsamic

Polpetinni Della Nonna 45/dz

Classic meatballs, sunday gravy, parmigiano reggiano, basil



Bresaola 33/dz

cured beef, bagna cauda sauce, black currant, arugula, pine nut, parmigiano reggiano, sourdough
*contains nuts, can be removed
gluten friendly option available*

Tartare Di Tonno 48/dz

bigeye tuna, pickled watermelon, bomba, chive, crostini
gluten friendly option available

Pollo Caesare 32/dz

chicken skewer, parmigiano reggiano, puttanesca dressing, pancetta, lemon

Gamberi Serrano GF 56/dz

shrimp, serrano pesto, lemon, pecorino
contains nuts

stations

Oceano 33/person

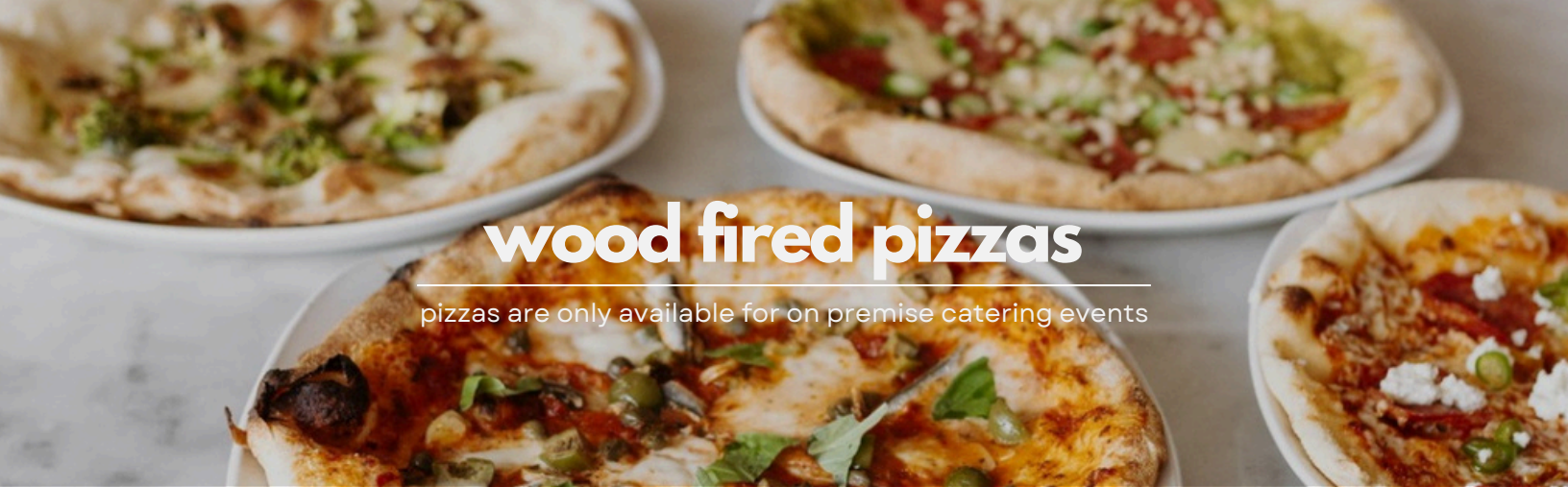
Chef's selection of chilled seafood with seasonal garnishes

Antipasto 17/person

Chef's selection of cured meats, imported cheeses, house preserves, crostini, grilled bread

Dolce 12/person

Chef's selection of miniature Italian desserts



wood fired pizzas

pizzas are only available for on premise catering events

Margherita V 23

Herb olive oil, san marzano tomatoes, fior di latte, olive oil, sea salt, basil
dairy free option available

De Niro 24

Red pepper sauce, fontina, mozzarella, prosciutto, arugula, serrano honey
dairy free option available

887 25

Tomato sauce, sopressata, roasted red peppers, cacciatore sausage, mozzarella, fior di latte
dairy free option available

Fungo V 24

Mascarpone cream sauce, mozzarella, chilies, seasonal mushrooms, arugula, chili oil

Pollo Verde 24

chicken thigh, pesto cream sauce, gorgonzola, chili, pancetta

Impostore VG 22

cauliflower puree, smoked oyster mushrooms, vegan ricotta, breadcrumbs, chive, chili oil

Calabrese 24

Spicy fig jam, boar sausage, mozzarella, pepperoncini, arugula
dairy free option available

Moderni 24

N'duja, pepperoni, fior di latte, pecorino, rosemary honey



Pizzas can be made flatbread style for larger groups upon request

Seasonal chicken and vegan pizza options available upon request

ALL PIZZA'S CAN BE MADE ON GLUTEN FRIENDLY CRUST FOR AN ADDITIONAL CHARGE