



di Ottimista

SPUNTINO CATERING MENU

PLATTERS

Spuntino platters are beautifully arranged and garnished using only the freshest ingredients. Platters are a convenient way of serving a variety of foods at your next gathering, party or business meeting.

6 person minimum on all platters

Cheese Board

a selection of artisan-produced cheeses from around the world, served with crackers and seasonal accompaniments

*\$10.00 per person *additional charge for substitutions*

Formaggi Platter

a selection of Italian cheeses served with crostini, pan forte, chestnut honey and seasonal accompaniments

*\$12.50 per person *additional charge for substitutions*

Salumi Platter

Fra'mani salame, mortadella with pistachios, prosciutto San Daniele, pate de campagne, mixed olives and traditional accompaniments served with fresh *bread*

*\$12.50 per person *additional charge for substitutions*

Panini

choose from prosciutto cotto with montasio and truffle aioli, fresh mozzarella with basil pesto and oven dried tomato, spicy coppa with roasted red pepper and provolone, melted leeks with pancetta and fontina

\$95 per dozen (panini can be cut in halves, quarters or sixths)

Crostini

with truffled white bean puree

\$6.00 per person

Ottimista Asiago-pastry Wrapped Olives

requires last-minute baking in 400° oven for 18-20 minutes

\$8.00 per dozen