

# NITTIS

## CATERING & PRIVATE DINING SELECTIONS

Seated party up to 90 guest | Standing cocktail hour up to 150 guest | Buffet up to 100 guest

### PASSED HORS D'OEUVRES

3 Hot & 3 Cold | Price Per Person Per Hour

| <u>Hot</u>   | <u>Cold</u>  |
|--|--|
| <b>Mini Arancini</b> 🌱<br>Fried rice balls stuffed with cacio e pepe sauce and mozzarella  | <b>Mini Bruschette</b> 🌱<br>Grilled bread topped with tomatoes, olive tapenade or sundried tomato                                      |
| <b>Nitti's Sliders</b><br>Mini burger on a soft buns   | <b>Caprese Skewers</b> 🌱<br>Cherry tomatoes, fresh mozzarella, basil, balsamic glaze   |
| <b>Polpettine</b><br>Miniature meatballs served in tomato sauce  | <b>Prosciutto-Wrapped Melon</b> ❖<br>Melon slices wrapped in thin slices of prosciutto   |
| <b>Fried Stuffed Olives</b> 🌱<br>Green olives stuffed with sausage & cheese, breaded and fried                                     | <b>Crostini Ricotta and Truffle Honey</b> 🌱<br>Slices of baguette topped with ricotta cheese and truffle honey                         |
| <b>Fried Ravioli</b> 🌱<br>Cheese or meat ravioli breaded, fried, served with marinara  | <b>Zucchini Roll-Ups</b> 🌱 ❖<br>Slices of grilled zucchini rolled around herbed cream cheese   |
| <b>Fried Mozzarella Balls</b><br>Bite-sized mozzarella balls breaded and deep-fried  | <b>Grilled Lamb Chops</b> ❖<br>Juicy grilled lamb chops seasoned to perfection   |
| <b>Mini Margherita Pizzas</b> 🌱<br>Mini pizzas with tomato sauce, mozzarella, and fresh basil                                      | <b>Stuffed Mushrooms</b> 🌱<br>Mushrooms filled with breadcrumbs, cheese, and herbs   |
| <b>Eggplant Rollatini</b> 🌱<br>Fried eggplant rolled with ricotta cheese, herbs, & marinara  | <b>Bresaola and Fig</b> ❖<br>Slice of bresaola rolled around fig marmalade   |
| <b>Fried Calamari</b><br>crispy batter and deep-fried calamari   | <b>Prosciutto-Wrapped Breadsticks</b><br>Crispy breadsticks wrapped in thinly sliced prosciutto  |
| <b>Clams Oreganata</b><br>Tender clams topped with seasoned breadcrumbs, garlic, parsley, and Parmesan cheese, baked to perfection | <b>Endive and Gorgonzola Cheese</b> 🌱<br>Endive leaves stuffed with creamy Gorgonzola cheese and crunchy walnuts, served atop focaccia |
| <b>Shrimp and Prosciutto</b><br>Shrimp wrapped in italian prosciutto in a cognac sauce   | <b>Roasted Garlic Hummus on Focaccia</b> 🌱<br>Creamy roasted garlic hummus spread atop freshly baked focaccia bread                    |
| <b>Vegetable Tempura</b> 🌱<br>Light and crispy vegetable tempura bites   | <b>Shrimp Cocktail</b> ❖<br>Chilled jumbo shrimp served with zesty cocktail sauce and lemon wedges                                     |

🌱 VEGETARIAN ❖ GLUTEN FREE *Vegan option available upon request*

### STATIONED PLATTER SELECTIONS

(serves 15-20 people)

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|--|--|--|---|
| <b>Cheese &amp; Flatbread</b><br>Assorted Cheeses served with Crackers & Flatbread | <b>Seasonal Crudite &amp; Fruit</b><br>Fresh Seasonal Vegetables with Dipping Sauces | <b>Charcuterie Antipasti</b><br>Chef's Selection of Cured Meats (salami, prosciutto, speck)<br>Cheeses, Olives, Fruit & Vegetables with Dipping Sauces | <b>Pizza Party</b><br>Assorted Chef's Selection of Bite Size Pizza Slices |
|--|--|--|---|

# NITTIS

## CATERING & PRIVATE DINING SELECTIONS

Seated party up to 90 guest | Standing cocktail hour up to 150 guest | Buffet up to 100 guest

### DINNER OPTIONS

Plated, Buffet or Family Style

#### INSALATE

|  |  |
|--|--|
| <p><b>Kale salad</b><br/>Green pears, apples, roasted almonds, grape tomatoes, gorgonzola cheese &amp; sage orange dressing</p>        | <p><b>Insalata di Rucola e Parmigiano</b><br/>Arugula salad with shaved Parmesan cheese, dressed with lemon juice, extra virgin olive oil, and a touch of black pepper</p> |
| <p><b>Caesar Salad</b><br/>Crisp romaine lettuce tossed in Caesar dressing, topped with shaved Parmesan cheese and garlic croutons</p> | <p><b>Nana's Salad</b><br/>Romaine lettuce, tomato, cucumber, red onion, fennel, lemon, basil &amp; olive oil dressing</p>   |

#### ANTIPASTI

| <u>HOT ANTIPASTI</u>  | <u>COLD ANTIPASTI</u>   |
|---|---|
| <p><b>Arancini</b> 🍷<br/>Fried rice balls stuffed with cacio e pepe sauce and mozzarella</p>                        | <p><b>Caprese Salad</b> 🍷 ❖<br/>Sliced fresh mozzarella, tomatoes, roasted peppers, basil, drizzled with olive oil and balsamic glaze</p> |
| <p><b>Calamari Fritti</b><br/>Lightly battered and deep-fried squid rings, served with lemon and marinara sauce</p> | <p><b>Insalata di Mare</b> ❖<br/>Seafood salad with a mix of marinated and cooked seafood</p>   |
| <p><b>Cozze alla Marinara</b> ❖<br/>Sautéed zucchini &amp; tomato with prosecco sauce</p>                           | <p><b>Prosciutto e Melone</b> ❖<br/>Thinly sliced prosciutto served with sweet cantaloupe and honeydew melon</p>                          |
| <p><b>Involtini di Melanzane</b> 🍷<br/>Eggplant rolls stuffed with ricotta cheese, spinach, and tomato sauce</p>    | <p><b>Bruschetta</b> 🍷<br/>Grilled bread topped with tomatoes, olive tapenade or sundried tomato</p>                                      |
| <p><b>Fritto Misto</b><br/>Chef's blend of fried seafood served with marinara sauce</p>                             | <p><b>Brussel Sprouts</b> 🍷 ❖<br/>Brussel sprouts with cranberry, honey &amp; walnuts</p>   |
| <p><b>Crostini con Funghi</b> 🍷<br/>Toasted bread served with sautéed wild mushroom</p>                             | <p><b>Panzanella</b> 🍷<br/>Tuscan bread salad with tomatoes, cucumbers, onions, basil, with vinaigrette dressing</p>                      |
| <p><b>Polpette</b><br/>Italian meatballs served in our homemade tomato sauce</p>                                    | <p><b>Bresaola</b> ❖<br/>Air-dried, aged beef, thinly sliced and served with arugula and parmesan</p>                                     |
| <p><b>Gamberi all'Aglio</b> ❖<br/>Sautéed shrimp in a garlic and white wine sauce</p>                               | <p><b>Burrata Salad</b> 🍷 ❖<br/>Served with artichokes, prosciutto &amp; olive oil</p>  |
| <p><b>Carciofi alla Romana</b> 🍷 ❖<br/>Artichokes cooked with garlic, mint, and white wine</p>                      |   |

🍷 VEGETARIAN ❖ GLUTEN FREE *Vegan option available upon request*

### ANTIPASTI SPECIAL PLATTER

(serves 4-6 people)

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| <p><b>Seafood Platter</b><br/>Shrimp, clams, mussel, &amp; calamari in a red sauce</p> | <p><b>Veggie Platter</b><br/>Eggplant rollatini, fried zucchini, parmigiana di melanzane and stuffed zucchini flowers in a red sauce</p> |
|--|--|

Antipasti special platter selection is exclusively available for plated dinners or family-style dining experiences.

## PRIMI

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|---|--|
| <p><b>Bucatini al Pomodoro</b> 🌱</p> <p>Selected pasta served with our homemade tomato sauce, garnished with fresh basil and grated Parmesan cheese</p>           | <p><b>Risotto ai Funghi</b> 🌱 ❖</p> <p>Carnaroli italian rice cooked with mushrooms, onions, white wine and finished with butter and Parmesan cheese</p> |
| <p><b>Gnocchi alla Sorrentina</b> 🌱</p> <p>Soft potato pasta baked in the oven with tomato sauce, mozzarella, and basil</p>                                       | <p><b>Ravioli al Burro e Salvia</b> 🌱</p> <p>Ravioli filled with ricotta cheese served in a butter-sage sauce</p>  |
| <p><b>Lasagna</b></p> <p>Layers of pasta, béchamel sauce, Bolognese meat sauce and melted mozzarella cheese</p>   | <p><b>Spaghetti Carbonara</b></p> <p>Spaghetti tossed with a rich sauce made of eggs, pecorino cheese, pancetta and black pepper</p>                     |
| <p><b>Vermicelli Vongole</b></p> <p>Sauteed manila clams garlic and white wine sauce</p>  | <p><b>Rigatoni al Brucio</b> 🌱</p> <p>Sauteed Gaeta olives with spicy tomato sauce</p>   |
| <p><b>Pappardelle al Ragù</b></p> <p>Wide ribbon-like pasta served with a slow-cooked meat sauce</p>  | <p><b>Risotto alla Milanese</b> 🌱 ❖</p> <p>Carnaroli italian rice cooked with Saffron, butter and parmesan cheese</p>                                    |
| <p><b>Orecchiette con Cime di Rapa</b> 🌱</p> <p>"Little ears" pasta served with sautéed broccoli rabe, garlic, and chili flakes</p>                               | <p><b>Rigatoni alla Norma</b> 🌱</p> <p>Pasta with a tomato-eggplant sauce, ricotta salata cheese and basil</p>   |
| <p><b>Fagottini Porcini</b> 🌱</p> <p>Sauteed porcini mushroom, cognac, cream sauce &amp; truffle oil</p>  | <p><b>Spaghetti Puttanesca</b> 🌱</p> <p>Spaghetti with a zesty tomato sauce, olives, capers, anchovies, and garlic</p>                                   |
| <p><b>Linguine Frutti di Mare</b></p> <p>Shrimp, clams, mussels &amp; calamari sauteed with garlic olive oil, marinara sauce served over black squid linguine</p> | <p><b>Panzanotti Spinach &amp; Speck</b></p> <p>Half-moon pasta stuffed with spinach and ricotta in a butter sage sauce</p>                              |
| <p><b>Gnocchi Genovese</b></p> <p>Soft potato pasta served with fresh basil pesto and sauteed shrimp</p>  | <p><b>Paccheri Vodka</b> 🌱</p> <p>Paccheri shape pasta served with classic vodka sauce and fresh basil</p>   |
| <p><b>Cheese Tortellini</b></p> <p>Cherry tomatoes, garlic, olive oil, white wine and rosemary</p>  | <p><b>Tortellini Soup</b></p> <p>Celery, carrots, tomato in a homemade chicken broth</p>   |

🌱 **VEGETARIAN** ❖ **GLUTEN FREE** *Vegan option available upon request*

Customize your pasta dish by substituting any shape of pasta to your preference | All pasta dishes can be made with gluten-free pasta upon request

## SECONDI

|   |  |
|---|--|
| <p><b>Shrimp Classic</b></p> <p>Francese, parmigiana or piccata</p>   | <p><b>Eggplant Parmigiana</b> 🌱</p> <p>Breaded eggplant, pomodoro sauce &amp; mozzarella</p>   |
| <p><b>Chicken Mamma Mia</b></p> <p>Breaded cutlet and eggplant, topped with melted mozzarella in a vodka sauce</p>                              | <p><b>Grilled Chicken Paillard</b> ❖</p> <p>Grilled Chicken served with arugula, grape tomatoes, olives, basil &amp; olive oil dressing</p>            |
| <p><b>Chicken Francese</b></p> <p>Chicken breast, egg battered &amp; lemon white wine sage sauce</p>  | <p><b>Chicken Rollatini</b></p> <p>Wrapped with prosciutto, artichokes, roasted peppers &amp; mozzarella</p>   |
| <p><b>Veal Saltimbocca</b></p> <p>Veal cutlet topped with sage &amp; scamorza cheese</p>  | <p><b>Grilled Salmon</b> ❖</p> <p>Topped with rosemary served over asparagus</p>   |
| <p><b>Veal Sorrentino</b></p> <p>Lightly pounded veal, layered eggplant, prosciutto &amp; fresh mozzarella cheese sautéed in a sherry sauce</p> | <p><b>Chicken San Remo</b></p> <p>Breast of chicken topped with roasted peppers, basil &amp; mozzarella cheese in a white wine sauce.</p>              |
| <p><b>Chicken Parmigiana</b></p> <p>Organic cutlet with homemade breadcrumbs, infused with anise seeds, oregano, pomodoro &amp; mozzarella</p>  | <p><b>Tagliata di Manzo al Barolo e Porcini</b> ❖</p> <p>Grilled 100% Angus beef steak in a barolo porcini mushroom sauce with rosemary and garlic</p> |
| <p><b>Red Snapper (any style)</b></p> <p>Red snapper piccata, francese or Livornese sauce</p>   | <p><b>Grilled Rack of Lamb</b> ❖</p> <p>Marinated New Zealand lamb chops in a pistachio mustard sauce</p>  |
| <p><b>Chicken Marsala</b></p> <p>Sautéed chicken breast in a rich Marsala wine sauce with mushrooms</p>   | <p><b>Braised Short Rib</b></p> <p>On the bone in a barolo wine sauce served over polenta</p>  |

## CONTORNI

Please note that with our plated dinner option, each main dish is served with one side of your choice

|   |   |
|---|---|
| <p><b>Sautéed Broccoli Rabe</b> 🌱 ❖<br/>Tender broccoli rabe leaves sautéed with garlic, extra virgin olive oil</p> | <p><b>Funghi Trifolati</b> 🍄 ❖<br/>Sautéed mushrooms with garlic, parsley, and white wine</p>     |
| <p><b>Patate Arrosto</b> 🍟 ❖<br/>Roasted potatoes, seasoned with olive oil, garlic, and herbs</p>                   | <p><b>Asparagi al Burro</b> 🍄 ❖<br/>Fresh asparagus lightly sautéed in rich, flavorful butter</p> |
| <p><b>Verdure Grigliate</b> 🌱 ❖<br/>Assorted seasonal vegetables grilled to perfection</p>                          | <p><b>Carote al Miele</b> 🍷 ❖<br/>Honey-glazed carrots</p>  |
| <p><b>Spinaci</b> 🌱 ❖<br/>Sautéed spinach with garlic and olive oil</p>   |   |

🌱 **VEGETARIAN** ❖ **GLUTEN FREE** *Vegan option available upon request*

## DESSERT

Plated, Stationed or Family Style

## DOLCE

|  |   |
|--|---|
| <p><b>Cheesecake</b><br/>Handcrafted graham cracker crust, creamy cream cheese filling, topped with a delectable house-made blueberry compote topping</p>  | <p><b>Seasonal Fruit</b><br/>the freshest fruits of the season, artfully combined to create a delectable and refreshing finale to your meal</p> |
| <p><b>Fresh Baked Cookies</b><br/>Assortment of freshly baked cookies</p>  | <p><b>Biscotti</b><br/>Crunchy, twice-baked cookies, usually flavored with almonds</p>  |
| <p><b>Gelato</b> ❖<br/>Italian-style Vanilla bean ice cream</p>  | <p><b>Sorbet</b> ❖<br/>Raspberry, lemon or mango</p>  |
| <p><b>Cannoli</b><br/>Crispy pastry tubes filled with sweetened ricotta cheese garnished with chocolate chips and pistachio cream</p>  | <p><b>Panna Cotta</b> ❖<br/>A sweetened cream gelatin served with a fruit compote</p>   |
| <p><b>Amaretti</b><br/>Almond-flavored macaroons with a crisp exterior and a chewy center</p>  | <p><b>Flourless Chocolate Cake</b> ❖<br/>Rich and fudgy chocolate cake made without flour</p>   |
| <p><b>Torta della Nonna</b><br/>"Grandma's Cake," a delicious Italian custard tart with a shortcrust pastry crust and filled with lemon-flavored custard, topped with pine nuts and powdered sugar</p> | <p><b>Tiramisu</b><br/>Layers of coffee-soaked ladyfingers and a mascarpone cheese and egg yolk mixture, topped with a dusting of chocolate</p> |
| <p><b>Red Velvet Cake</b><br/>Classic red velvet cake with a hint of cocoa, layered with creamy frosting</p>   | <p><b>Banana Bread Pudding</b><br/>Banana bread pudding served with a creamy custard sauce</p>  |

❖ **GLUTEN FREE**

## CAFFÈ

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|---|---|---|
| <p><b>Espresso</b><br/>A strong, concentrated shot of black coffee</p>                              | <p><b>Cappuccino</b><br/>Espresso topped with steamed milk and froth</p>        | <p><b>Caffè Latte</b><br/>Espresso with a larger amount of steamed milk</p>                   |
| <p><b>Caffè Americano</b><br/>Espresso diluted with hot water, similar to American-style coffee</p> | <p><b>Macchiato</b><br/>Espresso with a small amount of frothed milk on top</p> | <p><b>Affogato</b><br/>A scoop of gelato or ice cream "drowned" in a shot of hot espresso</p> |

## DIGESTIVO

Grappa | Limoncello | Lillet | Select Aperitivo Venezia | Fernet Branca | Port | Amaretto | Ramazotti | Amaro Lucano | Remy Martin Vsop | Bayles | Campari | Amaro Averna | Cynar | Remy Martin | Sambuca | Frangelico | Bruto Americano | Amaro Nonnino | Courvorsier | Kahlua | Grand Marnier | Galliano | Strega | Hennessy vs | Licor 43 | Anisette | Montenegro | Remy Martin xo | Martell | Armagnac | Hennessy vsop

# NITTIS

CATERING & PRIVATE DINING SELECTIONS

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## BEVERAGE PACKAGES

### **PREMIUM OPEN BAR PACKAGE** (Includes High Quality Call Liquor)

Price Per Person Per Hour

One Hour  
Two Hour  
Three Hours

### **STANDARD OPEN BAR PACKAGE**

Price Per Person Per Hour

One Hour  
Two Hour  
Three Hour

All "upper shelf" selections will be charged upon consumption.

### **HOUSE WINE, BEER, SODA & COFFEE**

Price Per Person Per Hour

One Hour  
Two Hours  
Three Hours

### **TABLE WINE SERVICE**

(Includes a bottle of red and white per table)

House Wine  
or  
Private Reserve Selection

*COMPLIMENTARY WINE PAIRING SERVICE INCLUDED WITH ALL PACKAGES  
CUSTOMIZED SIGNATURE COCKTAILS AVAILABLE FOR ANY TYPE OF EVENT*

***Please note that quoted prices do not include gratuity, taxes or additional fees***

# NITTIS

## CATERING & PRIVATE DINING SELECTIONS

### BRUNCH

Plated, Buffet or Family Style

Seated party up to 90 guest | Standing cocktail hour up to 150 guest | Buffet up to 100 guest

|   |  |
|---|--|
| <p style="text-align: center;"><b>Kale Salad</b> 🌱 ❖</p> <p>Green pears, apples, roasted almonds, grape tomatoes, gorgonzola, sage &amp; orange dressing</p>                      | <p style="text-align: center;"><b>Nana's Salad</b> 🌱 ❖</p> <p>Romaine lettuce, tomatoes, cucumber, red onion, fennel, lemon, basil &amp; olive oil dressing</p>  |
| <p style="text-align: center;"><b>Granola</b> 🌱 ❖</p> <p>Choice of almond milk or whole-milk yogurt served with berries</p>   | <p style="text-align: center;"><b>Soft Scrambled Eggs</b> 🌱</p> <p>Avocado &amp; toast with tomato</p>   |
| <p style="text-align: center;"><b>Tagliatelle Carbonara</b></p> <p>Egg yolk, pancetta, onion &amp; white wine</p>   | <p style="text-align: center;"><b>Waffle</b> 🌱</p> <p>Waffle topped with banana foster and maple syrup</p>   |
| <p style="text-align: center;"><b>Lemon Ricotta Pancakes</b> 🌱</p> <p>Lemon zest, ricotta batter, blueberry compote &amp; maple syrup</p>   | <p style="text-align: center;"><b>BLT</b></p> <p>Garlic, italian bread, bacon, tomato &amp; arugula</p>  |
| <p style="text-align: center;"><b>Avocado Toast</b> 🌱</p> <p>Olive oil, focaccia, lemon, crushed chili, olive, cherry tomato &amp; radish</p>                                     | <p style="text-align: center;"><b>Eggs Benedict</b></p> <p>Hollandaise sauce &amp; choice of canadian bacon or smoked salmon</p>   |
| <p style="text-align: center;"><b>Vegetable Frittata</b> 🌱 ❖</p> <p>flavorful medley of fresh vegetables and eggs</p>   | <p style="text-align: center;"><b>Smoked Salmon Platter</b></p> <p>Cream cheese, mini bagel, onion, heirloom tomatoes &amp; capers</p>   |
| <p style="text-align: center;"><b>The Big Nitti Burger</b></p> <p>Fresh mozzarella, lettuce, tomato, onion &amp; sweet chili mayo.<br/>Served with truffle and pecorino fries</p> | <p style="text-align: center;"><b>French Toast</b> 🌱</p> <p>French brioche dipped in our secret batter, rolled in a crunchy cornflakes &amp; grilled to perfection, topped with fresh berries, served with powdered sugar &amp; vanilla gelato</p> |

🌱 VEGETARIAN   ❖ GLUTEN FREE   *Vegan option available upon request*

### SPECIAL TRAY BUNCH

|         |        |               |       |
|---------|--------|---------------|-------|
| Sausage | Potato | Smoked Salmon | Bacon |
|---------|--------|---------------|-------|

# NITTIS TO GO

## HALF TRAY / FULL TRAY CATERING MENU

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### APPETIZER

|                    |                  |
|--------------------|------------------|
| Braised Meatballs  | Fried Calamari   |
| Eggplant Rollatini | Mozzarella Stick |
| Stuffed Mushroom   | Mussels          |
| Fried Zucchini     | Brussel Sprouts  |
| Arancini           |                  |

### SALAD

|               |               |
|---------------|---------------|
| Burrata Salad | Seafood Salad |
| Nana's Salad  | Caesar Salad  |
| Caprese Salad | Kale Salad    |

### PASTA

|                                  |                               |
|----------------------------------|-------------------------------|
| Pappardelle Bolognese            | Paccheri Vodka                |
| Bucatini Pomodoro                | Vermicelli Vongole            |
| Fagottini Porcini                | Rigatoni Al Brucio            |
| Risotto Ai Funghi                | Lasagna                       |
| Cacio E Pepe                     | Gnocchi Genovese              |
| Ricotta Ravioli                  | Spaghetti & Braised Meatballs |
| Panzanotti Panna Piselli E Speck | Pappardelle Ragu Burrata      |
| Spaghetti Puttanesca             | Lobster Ravioli               |
| Linguine Frutti Di Mare          | Panzanotti Spinach E Ricotta  |

## VEAL

|                 |                  |
|-----------------|------------------|
| Veal Francese   | Veal Marsala     |
| Veal Parmigiana | Veal Saltimbocca |
| Veal Sorrentino | Veal Sanremo     |

## CHICKEN

|                    |                   |
|--------------------|-------------------|
| Chicken Francese   | Chicken Parmigina |
| Chicken Sorrentino | Chicken Mamamia   |
| Chicken Marsala    | Chicken Paillard  |
| Chicken Rollatini  | Chicken Sanremo   |

## FISH

|                                     |                     |
|-------------------------------------|---------------------|
| Shrimp Scampi                       | Shrimp Francese     |
| Shrimp Parmigiana                   | Shrimp Piccata      |
| Grilled Salmon Red Snapper Francese | Salmon Piccata      |
| Salmon Francese                     | Red Snapper Piccata |

## SIDES

|                       |                          |
|-----------------------|--------------------------|
| Sautéed Vegetables    | Roasted Potatoes         |
| Sautéed Spinach       | Pecorino Asparagus       |
| Sautéed Broccoli Rabe | Sausage Peppers & Onions |

## DESSERT

|                    |                      |
|--------------------|----------------------|
| Tiramisu           | Banana Bread Pudding |
| Cannoli            | Chip Cookies         |
| Chocolate Cake     | Red Velvet Cake      |
| Italian Cheesecake | Chocolate Taurtufo   |