

Bar Baleno Event Menu

Lampo Buffet Menu

prices are subject to change

Antipasti

Olives *\$7 per person*

mixed italian olives marinated with fennel pollen, rosemary, orange zest, fennel

Brussels Sprouts *\$8 per person*

shaved brussels sprouts, fennel, chives, hazelnuts, pecorino, maple garum vinaigrette

Salumi e Formaggi *\$12 per person*

selection of artisanal italian cheeses, cured meats, bread, accouterments

Polpettine Al Forno *\$10 per person*

beef and pork meatballs, housemade mozzarella, pomodoro sauce, pecorino

Insalate (salads)

Caesar *\$8 per person*

romaine lettuce, crispy garlic, croutons, shaved parmigiano, housemade caesar dressing

Chopped Salad *\$9 per person*

romaine lettuce, radicchio, piquillo peppers, provolone, salami, olives, marinated chickpeas, red onion, pepperoncini, oregano red wine vinaigrette

Panuozzi (sandwiches)

\$15 per item

Muffaletta

prosciutto, salami, mortadella, giardiniera, castelvetro olives, piquillo peppers, provolone, garlic aioli

Porchetta

housemade porchetta, housemade mozzarella, broccoli rabe, provolone, garlic aioli

Polpettine

beef and pork meatballs, housemade mozzarella, san marzano tomato, pecorino, basil

Roasted Vegetable

roasted long hot peppers, mushrooms, red onion, garlic aioli, aged provolone, housemade mozzarella

Entrées

~ served in portions of 10 ~

Eggplant Parmesan *\$12 per person*

breaded eggplant, san marzano, housemade mozzarella, parmesan, ricotta

Chicken Piccata *\$14 per person*

chicken thighs, lemon, capers, butter

Pizze

\$19 per item

Marinara D.O.C.

san marzano tomato, wild oregano, garlic, sea salt, olive oil

Margherita D.O.C.

san marzano tomato, buffalo mozzarella, basil, sea salt, olive oil

Margherita

san marzano tomato, housemade mozzarella, basil, sea salt

Funghi

sharondale farm pioppini and oyster mushrooms, thyme, onions, garlic, panna, aged provolone, grana padano

Diavola

'nduja, san marzano tomato, housemade mozzarella, wild oregano, calabrian chili

Abruzzo

beef and pork meatballs, housemade mozzarella, san marzano tomato, pecorino, basil

Prosciutto

prosciutto di san daniele, panna, topped with arugula, grana padano, lemon

Pepperoni

pepperoni, housemade mozzarella, san marzano tomato

Paulie Gee Said We Couldn't Call It The Heboy**

san marzano, housemade mozzarella, soppressata piccante, calabrian chili, scorpion pepper honey

Dolci (Desserts)

\$9 per item

Budino

chocolate pudding, sweet cream, olive oil, salted hazelnut brittle

Cioccolato e Mascarpone

chocolate cream, mascarpone cream, amaretto cookie crumbs, shaved chocolate

Pan di Spagna al Limone

sponge cake, vanilla cream, lemon, chopped pistachios

Mascarpone e Lamponi

sponge cake, raspberries, mascarpone cream, crushed pistachios

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Cocktail Style Party / Buffet Hors d'Oeuvres

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\$7

olives

hummus w/ crostini

arancini w/ peas and fontina

baba ganoush w/ crostini

meatball sliders

gazpacho w/ cucumber yogurt

bruschetta options

\$8

brussels sprouts salad

bacon wrapped dates

caprese skewers

panzanella

prosciutto wrapped melon

\$9

chocolate budino

zeppole

\$10

porchetta sliders

muffaletta sliders

beef carpaccio w/ truffled pecorino

\$12

assorted meats & cheeses

mini crab cakes w/ aioli