

events at disotto

CATERING MENU



Enjoy Disotto in your home or workplace with our Catering Menu!

Contact Shiri Nissim at 888-937-9009 x 156
or shiri@miafrancesca.com

Please place all catering orders with a minimum of
24 hours notice & 72 hours for special order items (Δ)

antipasti

BRUSCHETTE

rustic Italian bread, tomato,
mozzarella, olive oil, sea salt

15 pc \$25 | 30 pc \$45

PEPE

spicy cherry peppers, prosciutto, provolone

15 pc \$30 | 30 pc \$55

POLPETTE

veal and prosciutto meatballs,
san marzano tomato sauce, parmesan

15 pc \$35 | 30 pc \$65

COZZE

steamed mussels, vermouth,
shallots, calabrian chilies

half pan \$40 | full pan \$75

GAMBERI

shrimp, house made cocktail sauce,
lemon, herbs

15 pc \$45 | 30 pc \$85

FORMAGGI E SALUMI

meats & cheeses with seasonal accompaniments

small tray \$50 | large tray \$100

spiedini

zucchini, summer squash, mint, lemon

15 pc \$30 | 30 pc \$55

grilled chicken, salsa verde

15 pc \$35 | 30 pc \$65

skirt steak, cipollini onion,
smoked pepper sauce

15 pc \$40 | 30 pc \$75

vegetali

half pan \$30 | full pan \$55

rapini, lemon, calabrian chilies, crispy garlic

grilled asparagus, lemon, olive oil

smashed butterball potatoes, parmesan fonduta

HALF PANS
& SMALL TRAYS
serve 8-10 people

FULL PANS
& LARGE TRAYS
serve 16-20 people

insalata e zuppa

TUSCAN TOMATO SOUP

(32 oz) \$20 | (64 oz) \$35

CESARE

baby gem, garlic croutons,
ceasar dressing, white anchovy

half pan \$30 | full pan \$55

MARKET

winter greens, pear, apple, walnut,
gorgonzola dolce, white balsamic vinaigrette

half pan \$35 | full pan \$65

CAPRESE

bocconcini, heirloom tomatoes,
basil, sea salt, olive oil

half pan \$40 | full pan \$75

pasta

choice of spaghetti or rigatoni

POMODORO

san marzano d.o.p. tomato sauce, garlic, basil

half pan \$55 | full pan \$105

BOLOGNESE

sal's Bolognese, herbs, parmesan

half pan \$65 | full pan \$125

SALSICCIA

fennel sausage, calabrian chilies,
rapini, cherry tomato, pecorino

half pan \$60 | full pan \$115

AGNELLO

braised lamb sugo, sheep's milk ricotta, mint, peas

half pan \$70 | full pan \$135

GAMBERI

shrimp, blistered tomatoes, white wine

half pan \$70 | full pan \$135

piatti

POLLO

chicken breast, potatoes alla grec,
natural jus, roasted garlic, salsa verde

10 pc \$85 | 20 pc \$165

SALMONE

wild salmon, seasonal vegetables,
lemon-herb butter

10 pc \$95 | 20 pc \$185

PESCE BIANCO

whitefish, sautéed greens, capers, lemon-butter

10 pc \$90 | 20 pc \$175

VITELLO (Δ)

veal saltimbocca, prosciutto, sage, sautéed greens

10 pc \$130 | 20 pc \$255

FILETTO (Δ)

4 oz. filet mignon medallions, shiitake mushrooms,
grilled red onion, rosemary demi-glace

10 pc \$140 | 20 pc \$275

BISTECCA (Δ)

6 oz. new york strip, roasted potatoes, parmesan

10 pc \$165 | 20 pc \$325

dolci

TORTA BACIO

chocolate-hazelnut mousse, white chocolate center

10 pc \$60 | 20 pc \$115

TIRAMISU

ladyfingers, espresso, rum, mascarpone, cocoa

10 pc \$45 | 20 pc \$85

ADDITIONAL GOODS & SERVICES

\$25 delivery | \$50 delivery + set-up | \$1 per disposable place setting | \$10 per disposable chafing dish