

# brasato

Summer 2024 Passed Apps

**\$24 per person plus sales tax and 18% gratuity. Minimums apply based on the day & month.  
Includes two hours of serving with staff.**

Choose 7 total apps

## Crostini

Choose one or two

- Burrata, Prosciutto, Basil Pesto, Fig Balsamic, & Pistachio
- Mushroom, Gorgonzola, Rosemary, & Truffle Oil (v)
- Hanger Steak, Gorgonzola, Caramelized Onion, & Chives
- Braised Short Rib, Brie, & Cherry Jam
- Meatball, Ricotta, Vodka Sauce, & Fresh Basil
- Poached Pear, Goat Cheese, Honey, Thyme, & Walnuts (v)
- Nduja, Gorgonzola, Honey, & Fresh Oregano
- Mixed Berries, Ricotta, Mint, & Lemon Zest (v)

## Sliders

Choose one

- Braised Beef Short Rib, Brie, & Apricot Jam
- Peach, Burrata, Prosciutto, Fresh Basil, & Hot Honey
- Pork Belly, Cherry Peppers, & Maple Aioli
- Tomato, Burrata, Fresh Basil, EVOO, & Fig Balsamic (v)
- Chicken Cutlet, Vodka Sauce, Fresh Mozz, & Basil Pesto
- Eggplant, Vodka Sauce, Fresh Mozz, & Basil Pesto (v)

## Food Truck Style Minis

choose one

- Fried Calamari, Shaved Fennel, Cherry Peppers, & Lemon Basil Aioli
- Crispy Brussels, Goat Cheese, Cumin Aioli, & Pistachio (v)
- Cauliflower Fra Diavolo, Goat Cheese, Honey, & Red Pepper Flake (v)
- Fried Mozzarella with Marinara (v)
- Steak Tips, Mushrooms, Gorgonzola, Fig Balsamic, & Chives (gf)
- Burrata, Prosciutto, Tomatoes, Pesto, Fig Balsamic, & Pistachio (gf)
- Burrata, Mixed Berries, Mint, Basil, & Raspberry Vinegar (v) (gf)
- Ricotta Gnocchi with Corn, Tomato, & Basil (v)

## Arancini

Choose one

- Pea & Mozzarella with Marinara (v)
- Truffle Mushroom with a Pea & Gorgonzola Puree (v)
- Sausage & Roasted Red Pepper with Marinara
- Beef Bolognese & Mozz with Vodka Sauce
- Cacio e Pepe with Parmigiano Reggiano & Pink Peppercorns (v)
- Braised Short Rib & Gorgonzola with a Cherry Pepper Aioli
- Pancetta, Prosciutto, & Mozzarella with a Pesto Aioli

## Everything Else

Choose two or three

- Mini Cheese Ravioli in a Sage Brown Butter (v)
- Baked Brie & Mixed Berry Jam Phyllo Tart (v)
- Pear, Caramelized Onion, & Gorgonzola Phyllo Tart (v)
- Tomato, Grilled Corn, & Pesto Straciatella Phyllo Tart (v)
- Beef Meatballs, Basil Pesto, & Parm
- Bacon Wrapped Goat Cheese Stuffed Dates & Pistachio Powder (gf)
- Seared Scallop, Corn Puree, Brown Butter, & Chives (gf)
- Grilled Shrimp with Garlic Butter, Basil, & Parm (gf)
- Flatbread with Potato, Gorgonzola Cream, & Rosemary (v)
- Flatbread with Mushrooms, Truffle Cream, & Provolone (v)
- Flatbread with Sausage, Marinara, Mozz, & Pesto