

# brasato

- **House-made Ricotta Gnocchi with Corn, Tomato, & Basil in a White Wine Butter V \$13**
- **Fresh Rigatoni with Vodka Sauce & Stracciatella V \$12**
- **Crispy Brussels, Goat Cheese, Cumin Aioli, & Pistachio V \$8**
- **Arancini - Pea & Mozzarella with Marinara V \$7**
- **Beef Meatballs with Ricotta, Marinara, Pesto, & Focaccia \$10**
- **Fried Mozzarella with Marinara V \$6.5**
- **Burrata with Chick Peas, Tomatoes, Pesto, Balsamic, & Pistachio over Spring Mix V GF \$10**

**V - Vegetarian GF - Gluten Free**

**Please inform us if you have any allergies before ordering**

**[www.BrasatoCatering.com](http://www.BrasatoCatering.com)**

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