



Fall 2016 Hors D'oeuvres and Canapes

**Reception:**

**\$15.00** minimum for parties fewer than 50 guests

**\$10.00** minimum for parties larger than 50 guests

**\$4 Per Guest**

**Caprese Skewers**

Imported Bufala Mozzarella,  
Cherry Tomato, Torn Basil

**Antipasti Skewers**

Imported Italian Salami,  
Provolone, Sweet Peppers,  
Cerignola Olive

**Bruschetta di Scamorza**

Lightly Smoked Mozzarella,  
Grilled Tuscan Bread,  
Crushed Tomatoes, Basil

**Bruschetta di Favatta**

Cannellini Beans,  
Parmigiano-Reggiano,  
Garlic, Italian Parsley

**Cappelletti**

Tallegio & Mascarpone  
Stuffed Pasta,  
Wild Mushroom Cognac

**\$5 Per Guest**

**Polpettine**

Vallone Family Meatball,  
Marinara

**Arancini**

Crispy Saffron Risotto Fritters

**Lump Crab-Stuffed**

**Mushrooms**

Bianco Ristretto

**Caramelli**

Delicate Pasta Twists,  
Truffled Sage Reduction

**Crispy Baby Artichokes**

Basil Aioli

**\$6 Per Guest**

**Assorted Pizzas**

Classic Margherita,  
Pepperoni & Polpette,  
Primavera,  
Vallone Sausage & Peppers

**Seared Prime Beef Tips**

Brandied Demi

**Miniature Lump Crab**

**Cakes**

Bianco

**Miniature Tomatoes Jard**

Crispy Green Tomatoes,  
Lump Crab, Bianco Ristretto

**Assorted Dessert**

**Miniatures**

Elizabeth's Cheesecake,  
Chocolate Mezzanotte,  
Key Lime Tartlets,

\* Ciao Bello will gladly accommodate any food allergies or dietary restrictions