



Scottadito Osteria Toscana

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Banquet & Event Menus

CUSTOM MENUS
Private and semi-private atrium and wine cellar
Discounted Parking Available Next Door

COCKTAIL HOUR HORS D'OEUVRES \$15

(choose six items, butlered)

- * Crostini with white bean puree and anchovies
- * Crostini with salt cod brandade and roasted cherry tomatoes
- * Crostini with fava bean puree and pecorino toscano
- * Prosciutto Sfizi: prosciutto with dried figs, goat cheese and balsamic reduction
- * Smoked Salmon Sfizi: smoked salmon with mascarpone, capers, shallots and pesto
- * Pizzetta with roasted radicchio, walnuts and gorgonzola
- * Pizzetta with house made sausage and broccoli rabe
- * Pizzetta Margherita: with tomatoes, basil and fresh mozzarella
- * Chicken skewers with valencia orange glaze
- * Arancini: saffron risotto fritter with mozzarella
- * Goat cheese stuffed cremini mushrooms with walnuts
- * Caprese: bocconcini mozzarella and tomato on skewers
- * Polpettine: meatballs on skewers
- * Andivia: endive boats with salmon moose
- * Gnocchetti Di Spinachi: homemade ricotta and spinach gnocchi, sage and butter, served in oriental soup spoons

Shrimp/Scallop/Tuna/Filet Mignon add \$5

BRUNCH SATURDAY \$29 | SUNDAY \$39

ENTREE

(choose any three items, served family style)

UOVA BENEDETTE

Poached eggs, English muffin, prosciutto, hollandaise, and pesto

UOVA FIORENTINO

Poached eggs, English muffin, fresh greens

PROSCIUTTO COTTO OMELETTE

Ham and ricotta cheese omelet

FRITTATA DEL GIORNO

Italian-style omelet of the day

Above items served with roasted peppers and onions

PANE DOLCE

French toast with seasonal fruit and maple syrup

INSALATA DI BARBABIETOLA

Roasted beets with arugula, walnuts and ricotta salata

INSALATA CATERINA

Frisee, pears, walnuts and goat cheese with ginger-carrot vinaigrette

GNOCCHETTI DI SPINACHI

Homemade ricotta and spinach gnocchi, sage and butter

BUCATINI ALL'AMATRICIANA

Pancetta, plum tomatoes, and pecorino cheese

BEVERAGE PACKAGE

Unlimited Beer & House Wine
\$15 per person

BRUNCH BEVERAGE PACKAGE

Unlimited Champagne &
Mimosas
\$5 per person

DOLCI

\$5 PER PERSON

Fresh berries and mascarpone
Homemade gelato
Cannoli
Panna Cotta

Tiramisu

Sweet cream cheese
with layers of coffee cookies

Torta al Cioccolato

Flourless chocolate torte

COCKTAIL PARTY | HORS D'OEUVRES
\$15 PER HOUR
2 HOUR MINIMUM

(choose eight items, butlered)

- * Crostini with white bean puree and anchovies
- * Crostini with salt cod brandade and roasted cherry tomatoes
- * Crostini with fava bean puree and pecorino toscano
- * Prosciutto Sfizi: prosciutto with dried figs, goat cheese and balsamic reduction
- * Smoked Salmon Sfizi: smoked salmon with mascarpone, capers, shallots and pesto
- * Pizzetta with roasted radicchio, walnuts and gorgonzola
- * Pizzetta with house made sausage and broccoli rabe
- * Pizzetta Margherita: with tomatoes, basil and fresh mozzarella
- * Chicken skewers with valencia orange glaze
- * Arancini: saffron risotto fritter with mozzarella
- * Goat cheese stuffed cremini mushrooms with walnuts
- * Caprese: bocconcini mozzarella and tomato on skewers
- * Polpettine: meatballs on skewers
- * Andivia: endive boats with salmon moose
- * Gnocchetti Di Spinachi: homemade ricotta and spinach gnocchi, sage and butter, served in oriental soup spoons

Shrimp/Scallop/Tuna/Filet Mignon
 add \$5 per hour

\$29 PER PERSON | TWO COURSES
TUESDAY to THURSDAY

All menus served family style
Includes coffee, tea & homemade biscotti

ANTIPASTI / SALAD COURSE

WARM MEDITERRANEAN OLIVES ROSEMARY AND LEMON ZEST

INSALATA DI CAMPO
 Mesclun salad with cherry tomatoes

ENTRÉE (Choose one)

GNOCCHETTI DI SPINACH
 Homemade ricotta and spinach gnocchi, sage and butter

ORECCHIETTE ALLE VERDURE
 Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

PENNE ALLA VODKA
 Tube pasta with a tomato, cream, and vodka sauce

SPAGHETTI AL PESTO

RISOTTO AI PORCINI
 Risotto with pecorino cheese, porcini mushroom and fresh basil

PETTO DI POLLO
 Roasted half chicken

TILAPIA SCOTTADITO
 Pan-seared tilapia filets with tomato coulis, kalamata olives, and braised artichokes

POLLO CON FUNGHI TRIFOLATI
 Chicken with mushroom ragout

CHICKEN CARCIOFI
 Chicken breast with white wine braised peppers and artichokes

EGGPLANT MILANESE
 Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

SIDES

Haricot Vert & Roasted Potatoes

\$39 PER PERSON | THREE COURSES

All menus served family style

Includes coffee, tea, homemade biscotti & 2 sides†

ANTIPASTI

WARM MEDITERRANEAN OLIVES

Rosemary and lemon zest

INSALATA DI CAMPO

Mesclun salad with cherry tomatoes

PRIMI (choice of one)

GNOCCHETTI DI SPINACHI

Homemade ricotta and spinach gnocchi, sage and butter

ORECCHIETTE ALLE VERDURE

Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

PENNE ALLA VODKA

Tube pasta with a tomato, cream, and vodka sauce

SPAGHETTI AL PESTO

RISOTTO AI PORCINI

Risotto with pecorino cheese, porcini mushroom and fresh basil

SECONDI (choice of one)

PETTO DI POLLO

Roasted half chicken

TILAPIA SCOTTADITO

Pan-seared tilapia filets with tomato coulis, kalamata olives, and braised artichokes

POLLO CON FUNGHI TRIFOLATI

Chicken with mushroom ragout

CHICKEN CARCIOFI

Chicken breast with white wine braised peppers and artichokes

EGGPLANT MILANESE

Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

3

\$49 PER PERSON | THREE COURSES

All menus served family style

Includes coffee, tea, homemade biscotti & 2 sides†

ANTIPASTI

WARM MEDITERRANEAN OLIVES

Rosemary and lemon zest

INSALATA DI CAMPO

Mesclun salad with cherry tomatoes

PRIMI (choice of two)

GNOCCHETTI DI SPINACHI

Homemade ricotta and spinach gnocchi, sage and butter

ORECCHIETTE ALLE VERDURE

Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

PENNE ALLA VODKA

Tube pasta with a tomato, cream, and vodka sauce

SPAGHETTI AL PESTO

RISOTTO AI PORCINI

Risotto with pecorino cheese, porcini mushroom and fresh basil

SECONDI (choice of two)

PETTO DI POLLO

Roasted half chicken

TILAPIA SCOTTADITO

Pan-seared tilapia filets with tomato coulis, kalamata olives, and braised artichokes

EGGPLANT ROLLATINI

Lightly breaded eggplant cutlets with ricotta cheese filling

POLLO CON FUNGHI TRIFOLATI

Chicken with mushroom ragout

CHICKEN CARCIOFI

Chicken breast with white wine braised peppers and artichokes

EGGPLANT MILANESE

Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

† SIDES

Haricot Vert, Roasted Potatoes, Mashed Potatoes, Sautéed Broccoli Rabe, Green peas sautéed with shallots and prosciutto, White wine braised artichokes with garlic and Kalamata olives

\$59 PER PERSON | THREE COURSES*All menus served family style**Includes coffee, tea, homemade biscotti & 2 sides†***ANTIPASTI** *(choice of two)*

INSALATA DI BARBABIETOLA

Roasted beets with arugula, walnuts and ricotta salata

CAPRESE

Mesclun salad with cherry tomatoes

CALAMARI FRITTI

Fried calamari served, red pepper sauce and roasted garlic aioli

INSALATA DI CESARINA

Classic caesar salad with romaine lettuce and croutons

PRIMI *(choice of two)*

GNOCCHETTI DI SPINACHI

Homemade ricotta and spinach gnocchi, sage and butter

FARFALLE AL BRIE, ARUGULA E SPECK

Bowtie pasta, melted brie cheese, arugula and smoked prosciutto

ORECCHIETTE AI SALSICCIA E RABE

"Little ear" pasta with Italian sausage and broccoli rabe

RISOTTO AI PORCINI

Risotto with pecorino cheese, porcini mushroom and fresh basil

LASAGNA

Beef or vegetarian

SECONDI *(choice of two)*

PETTO DI POLLO

Roasted half chicken

SALMONE IN PADELLA

Pan-seared salmon filet

STUFFED PORK TENDERLOIN

Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes

OSSO BUCO

Slow braised lamb shank with gremolata parsley, garlic and lemon zest

TILAPIA SCOTTADITO

Pan-seared tilapia filets with tomato coulis, kalamata olives, and artichoke hearts

SHRIMP OREGONATA

Baked black tiger shrimp with bread crumbs, tomato and basil

\$69 PER PERSON | THREE COURSES*All menus served family style**Includes coffee, tea & homemade biscotti & two sides†***ANTIPASTI** *(choice of three)*

ZUPPA DI MUSSELS

Mussels Sautéed with white wine, garlic and herbs

INSALATA DI BARBABIETOLA

Roasted beets with arugula, walnuts and ricotta salata

INSALATA DI CESARINA

Classic caesar salad with romaine lettuce and croutons

EGGPLANT MILANESE

Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

PRIMI *(choice of three)*

GNOCCHETTI DI SPINACHI

Homemade ricotta and spinach gnocchi, sage and butter

FARFALLE AL BRIE, ARUGULA E SPECK

Bowtie pasta, melted brie cheese, arugula and smoked prosciutto

ORECCHIETTE AI SALSICCIA E RABE

"Little ear" pasta with Italian sausage and broccoli rabe

RIGATONI PEPPERONATA

Ridged tube pasta with sautéed chicken, artichoke hearts, and roasted pepper pesto

PAPPARDELLE AL FUNGI

Homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil

SECONDI *(choice of three)*

PETTO DI POLLO

Roasted half chicken

SALMONE IN PADELLA

Pan-seared salmon filet

SALMONE BOLLITO

Poached salmon filet with braised leeks in a white wine and saffron reduction with roasted potatoes

STUFFED PORK TENDERLOIN

Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes

ROSTICCIANA

Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

PAN SEARED CHILEAN SEA BASS

SHRIMP OREGONATA

Baked black tiger shrimp with bread crumbs, tomato and basil