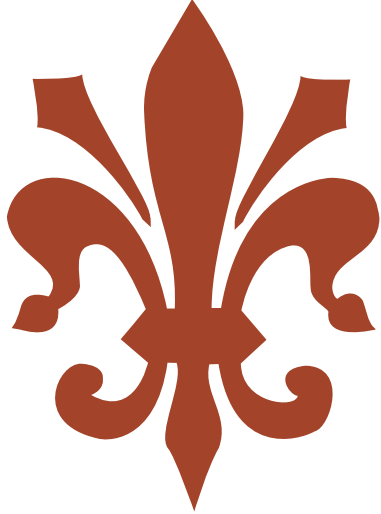


# Scottadito



## Osteria Toscana

788A Union St.  
Brooklyn, NY 11215  
www.scottadito.com  
(718) 636-4800  
info@scottadito.com

## Catering Menu

Also Available:  
Custom Menus, Hors d'oeuvres, Desserts

**\$29 PER PERSON** + SIDES (Choose two)

### ANTIPASTI

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• WARM MEDITERRANEAN OLIVES ROSEMARY AND LEMON ZEST •

• INSALATA DI CAMPO •  
Mesclun salad with cherry tomatoes

### ENTRÉE (Choose one)

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• GNOCCHETTI DI SPINACH •  
Homemade ricotta & spinach gnocchi, sage & butter

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

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

• SPAGHETTI AL PESTO •

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

• PETTO DI POLLO •  
Roasted half chicken

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

• POLLO CON FUNGHI TRIFOLATI •  
Chicken with mushroom ragout

• CHICKEN CARCIOFI •  
Chicken breast with white wine braised peppers & artichokes

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

**\$39 PER PERSON**+ SIDES (Choose two)

### ANTIPASTI

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• WARM MEDITERRANEAN OLIVES •  
Rosemary & lemon zest

• INSALATA DI CAMPO •  
Mesclun salad with cherry tomatoes

### PRIMI (choice of one)

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• GNOCCHETTI DI SPINACHI •  
Homemade ricotta & spinach gnocchi, sage & butter

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

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

• SPAGHETTI AL PESTO •

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

### SECONDI (choice of one)

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• PETTO DI POLLO •  
Roasted half chicken

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

• POLLO CON FUNGHI TRIFOLATI •  
Chicken with mushroom ragout

• CHICKEN CARCIOFI •  
Chicken breast with white wine braised peppers & artichokes

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

### CHOOSE TWO SIDES

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Haricot Vert & Roasted Potatoes, Mashed Potatoes, Sauteed Broccoli Rabe, Green peas sauteed with shallots & prosciutto, White wine braised artichokes with garlic & Kalamata olives

**\$49 PER PERSON** + SIDES (Choose two)

## ANTIPASTI

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- WARM MEDITERRANEAN OLIVES•  
Rosemary and lemon zest
- INSALATA DI CAMPO•  
Mesclun salad with cherry tomatoes

## PRIMI (choice of two)

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- GNOCCHETTI DI SPINACHI•  
Homemade ricotta and spinach gnocchi, sage & butter
- ORECCHIETTE ALLE VERDURE•  
Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata
- PENNE ALLA VODKA•  
Tube pasta with a tomato, cream, & vodka sauce
- SPAGHETTI AL PESTO•
- RISOTTO AI PORCINI•  
Risotto with pecorino cheese, porcini mushroom & fresh basil

## SECONDI (choice of two)

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- PETTO DI POLLO•  
Roasted half chicken
- TILAPIA SCOTTADITO•  
Pan-seared tilapia filets with tomato coulis, kalamata olives, & 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 & artichokes
- EGGPLANT MILANESE•  
Breaded eggplant cutlets with cherry tomatoes, arugula, & fresh basil

**\$59 PER PERSON** + SIDES (Choose two)

## ANTIPASTI (choice of three)

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- INSALATA DI BARBABIETOLA•  
Roasted beets with arugula, walnuts & ricotta salata
- CAPRESE•  
Mesclun salad with cherry tomatoes
- CALAMARI FRITTI•  
Fried calamari served, red pepper sauce & roasted garlic aioli
- INSALATA DI CESARINA•  
Classic caesar salad with romaine lettuce & croutons

## PRIMI (choice of two)

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- GNOCCHETTI DI SPINACHI•  
Homemade ricotta & spinach gnocchi, sage & butter
- FARFALLE AL BRIE, ARUGULA E SPECK•  
Bowtie pasta, melted brie cheese, arugula & smoked prosciutto
- ORECCHIETTE AI SALSICCIA E RABE•  
“Little ear”pasta with Italian sausage & broccoli rabe
- RISOTTO AI PORCINI•  
Risotto with pecorino cheese, porcini mushroom & fresh basil
- LASAGNA•  
Beef or vegetarian

## SECONDI (choice of two)

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- 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, & mashed potatoes
- OSSO BUCO•  
Slow braised lamb shank with gremolata parsley, garlic & lemon zest
- TILAPIA SCOTTADITO•  
Pan-seared tilapia filets with tomato coulis, kalamata olives, & artichoke hearts
- SHRIMP OREGONATA•  
Baked black tiger shrimp with bread crumbs, tomato & basil

**\$69 PER PERSON** + SIDES (Choose two)

## ANTIPASTI (choice of three)

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- ZUPPA DI MUSSELS•  
Mussels Sautéed with white wine, garlic & herbs
- INSALATA DI BARBABIETOLA•  
Roasted beets with arugula, walnuts & ricotta salata
- INSALATA DI CESARINA•  
Classic caesar salad with romaine lettuce & croutons
- EGGPLANT MILANESE•  
Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

## PRIMI (choice of three)

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- GNOCCHETTI DI SPINACHI•  
Homemade ricotta & spinach gnocchi, sage & butter
- FARFALLE AL BRIE, ARUGULA E SPECK•  
Bowtie pasta, melted brie cheese, arugula & smoked prosciutto
- ORECCHIETTE AI SALSICCIA E RABE•  
“Little ear”pasta with Italian sausage & broccoli rabe
- RIGATONI PEPPERONATA•  
Ridged tube pasta with sautéed chicken, artichoke hearts, & roasted pepper pesto
- PAPPARDELLE AL FUNGI•  
Homemade ribbon pasta, shiitake, porcini & portobello ragout, white truffle oil

## SECONDI (choice of three)

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- 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 & saffron reduction with roasted potatoes
- STUFFED PORK TENDERLOIN•  
Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, & mashed potatoes
- ROSTICCIANA•  
Slow braised beef short ribs, gremolata parsley, garlic, lemon zest
- SHRIMP OREGONATA•  
Baked black tiger shrimp with bread crumbs, tomato & basil