

Scalini Osteria

Phone 914-337-4935

Fax 914-337-3041

Cocktail Party Items

Arrosticini Lamb skewers	\$20 per dozen
Stuffed Zucchini	\$20 per dozen
Crostini Con Prosciutto d'Anatra and Mango	\$25 per dozen
Artichokes bottom filled with Fonduta (gorgonzola and walnut cheese cake)	\$24 per dozen
Codfish, baccala' fritters	\$17 per dozen
Baked clams Oreganata	\$17 per dozen
Lobster alla Catalana in a bite	M.P.
Lobster and Prosciutto di Parma Crostini	M.P.
Smoked Salmon cannoli with goat cheese	\$24 per dozen
Shrimp and Chorizo kabab	\$25 per dozen
Mussel Platter	\$15 per dozen
Scallops in the Shell	M.P.
Cheese Selection (served with Fruit, Homemade Jam, and Water Crackers)	\$65 per platter
Prosciutto di Parma with Grissini, and Figs (in season)	\$24 per dozen
Bite size home made meat balls	\$17 per dozen
Mini rice balls	\$15 per dozen

Scalini Osteria

Phone 914-337-4935 Fax 914-337-3041

PARTY MENU CHOICES

APPETIZERS \$9

Salmon carpaccio, field greens, vinaigrette and Parmigiano flakes
Tortino crab cake, corn salad, pesto drizzle
Maine lobster and broccoli medley M.P.
Bresaola e rughetta, lemongrette, grana padana
Seared duck breast, lingonberry sauce
Calamari fritti golden crisp
Long island little neck oreganata
Burrata, soft cheese, pomodorini e basilico

SOUPS (hot and cold) \$5

Roasted tomato, creme fraiche, basil
Cantaloupe melon con limoni di Sorrento and shrimps
Tuscan frantoiana, chicory, ceci beans
Butternut squash, truffle oil
Mussel saffron
Escarole and tuscan beans

PASTA \$9

Gnocchetti ai porcini
Bucatini amatriciana
Tagliolini alle vongole
Pappardelle wild boar sauce
Tagliatelle Bolognese
Fettuccine al pomodoro e basilico
Pennette white Bolognese, sweet peas

Scalini Osteria

Phone 914-337-4935 Fax 914-337-3041

FISH \$22

Striped bass alla livornese
Oven roasted cod
Branzino al forno
Salmon, braised lentils
Tuna tagliata, vegetable ragout

MEAT \$22

Vitello ai funghi porcini
Beef tenderloin Contadina, cannellini and shallots
Osso buco di maiale con polenta leggera
Pollo alla martini “chef’s special”
Braciolo al chianti con gnocchi
Pork chop dolce amaro, farro apple risotto
Pollo al mattone
Bistecca stile Toscana, 14oz. Brandt aged. M.P.

FAMILY STYLE PLATES \$13

Tagliere del salumiere
Formaggi misti ; sheep, cow, goat
Trio di bruschetta Toscana
Antipasti di mare Scalini

DESSERTS \$8

Warm lava cake
Tulips of sorbets
Panna cotta all’arancia
Crostata di mele al rosmarino
Tirami su all’amaretto bagnato
Chestnut creme brulee
Miniature pastries assorted