

## ITALIAN FEASTS ARE A CELEBRATION...

Ristorante a Mano invites you to gather around the table to enjoy an authentic Italian Feast. Italians understand that food is best when it's fresh, plentiful & eaten in the company of those we enjoy.

For your group of ten or more, an Italian Feast is the perfect way to sample our delicious menu, presented on beautiful platters to share around the table, family-style.

### BOOKING INFORMATION

On the following pages you'll find selections to create your own custom Italian Feast.

Our Italian Feasts start at \$40\* per person for a 3-course meal,  
or \$50\* per person for 4-courses (\* plus tax & gratuity).

Please contact us at [ristoranteamano@gmail.com](mailto:ristoranteamano@gmail.com) or call us at 902-423-6266  
to arrange your Italian Feast.



**BUON APPETITO!**

## ITALIAN FEAST

### ANTIPASTI — SELECT 3

#### SALUMI MISTI

Italian cured meats, cheeses & focaccia bianco

#### BRUSCHETTE MISTE

Trio of Bruschette – Tomato, roasted garlic, bocconcini - Braised wild mushrooms, truffle oil, shaved parmigiano – Garlic roasted artichokes, basil pesto, fresh ricotta

#### SGABELLO

Pizza crust sandwiched with provolone, truffle oil, brushed with roasted garlic E.V. olive oil

#### MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano

#### GAMBERI IN PADELLA

Pan seared jumbo shrimp glazed with salsa a Mano

#### CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli

#### COZZE ALLA MARINARA

Mussels sautéed with tomato, garlic, White wine, croutons

#### INSALATA DI ERBETTE

Roasted red beets, arugula, crumbled goat cheese, crushed hazelnuts, vinaigrette

#### INSALATA DI SPINACI

Spinach, warm bacon, tomato, fresh avocado, balsamic vinaigrette

### PASTA IN TRE – SELECT 3

#### GNOCCHI

Handmade Gnocchi, sauced as you like it: Quattro Formaggi OR Tomato Basil OR slow-simmered Ragù

#### FETTUCCINE ALLA PIEMONTESE

Fettuccine sautéed with housemade beef ragù, garlic, mushrooms, basil pesto, cream, topped with parmigiano

#### TORTELLINI AL PROSCIUTTO

Tortellini filled with cheese, sautéed with julienne prosciutto, cream & parmigiano

#### SPAGHETTINI CON POLPETTE

Spaghettoni sautéed with spicy homemade meatballs, tomato, bocconcini, parmigiano

#### PENNE AI QUATTRO FORMAGGI

Penne sautéed with gorgonzola, mascarpone, parmigiano & mozzarella, breadcrumbs, baked *al forno*

#### RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta & fresh herbs, sautéed with tomato, white wine, grated parmigiano

#### PENNE ALLA BOSCAIOLA

Penne sautéed with roasted chicken, bacon, caramelized onions, wild mushrooms, red wine demi-glace, parmigiano

#### LINGUINE AI FRUTTI DI MARE

Linguine sautéed with jumbo shrimp, mussels, clams, garlic, tomato, fresh herbs, chilies, white wine, arugula

## ITALIAN FEAST

### SECONDI – SELECT 3

#### POLLO ALLA PARMIGIANA

Chicken scaloppine, crumb-crusted, topped with tomato, prosciutto & fresh mozzarella

#### FILETTO DI MAIALE

Pork tenderloin wrapped in prosciutto, seared, cream & sherry sauce

#### BRASATO DI MANZO

Beef short ribs slow simmered with onions, root vegetables, red wine & fresh herbs

#### POLPETTE CON POLENTA

Housemade meatballs slow simmered with San Marzano tomato, with creamy soft polenta

#### SALMONE ALLA MANDORLE

Oven roasted Atlantic salmon, toasted almonds, beurre blanc

#### POLLO ARROSTO

Whole split chicken, fire roasted, chilies, fresh herbs, lemon demi-glace sauce

#### AGNELLO SCOTTADITO

Seared lamb chops marinated with fresh herbs & E.V. olive oil, mint & lemon pesto

#### PATATE AL ROSMARINO

Rosemary roasted potatoes

#### VERDURE

Seasonal vegetables

### DOLCE – SELECT 1

#### NAFTA

Amarena cherries in sweet cherry syrup layered with vanilla gelato, topped with whipped cream & wafer cookies

#### TIRAMISÙ

Lady fingers soaked with espresso & brandy, layered with mascarpone mousse

#### COPPA CARMELLO

Salted caramel & vanilla gelato layered with caramel & chocolate sauces, sponge toffee, whipped cream, cookies

#### TORTA AL FORMAGGI

Lemon cheesecake, vanilla wafer crust, fresh berries, raspberry sauce

#### PROFITEROLE AL GELATO

Crisp profiteroles filled with vanilla gelato, topped with milk chocolate sauce, whipped cream, shaved chocolate

#### BUDINO DI PANE

Warm brioche bread pudding, butterscotch sauce, crushed pecan brittle, handmade vanilla gelato