

ITALIAN FEAST

ITALIAN FEASTS ARE A CELEBRATION!

Italian Feasts at Ristorante a Mano are an ideal way to entertain larger parties, for any occasion.

For groups of 10 or more, we serve an authentic Italian 3 or 4-course dinner, prepared family-style & presented on platters to be shared around the table.

Choose from our selected menus, or together we can create a custom menu for your Feast. Please contact us at 902-423-6266 or ristoranteamano@gmail.com minimum 48 hours in advance.

BUON APPETITO!



ITALIAN FEAST

UNO

-ANTIPASTI-

SALUMI MISTI

Italian meats and cheeses, rosemary schiacciata, cerignola olives, truffle honey, candied pecans

INSALATA ROMANA

Crisp pancetta, focaccia croutons, creamy garlic dressing, Parmigiano

GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, white wine, garlic & cream, toasted crumbs

-SECONDI-

GNOCCHI AI QUATTRO FORMAGGI

Handmade potato gnocchi, sautéed with gorgonzola, mascarpone, parmigiano & mozzarella, breadcrumbs, baked al forno

MEZZI RIGATONI ALLA BOSCAIOLA

Penne sautéed with roasted chicken, bacon, caramelized onions, mushrooms, demi-glace & parmigiano

RAVIOLI

Handmade pasta stuffed with house made Italian salsiccia, ricotta and fresh herbs, sauteed with San Marzano tomato, white wine and parmigiano

-DOLCE-

TIRIMISU

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

\$60 per person, plus tax & gratuity

ITALIAN FEAST

DUE

-ANTIPASTI-

SGABELLO

Warm flatbread sandwiched with provolone, truffle oil, brushed with roasted garlic E.V. olive oil

CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli

INSALATA DI ERBETTE

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

-SECONDI-

HALIBUT CROCCANTE

Pistachio crusted Atlantic halibut, lemon, shallot, parsley & garlic butter

FILETTO DI MANZO

Beef tenderloin, grainy mustard & balsamic marinade, Port & demi-glace sauce

CONTORNI

Rosemary roasted potatoes
Seasonal vegetables

-DOLCE-

TIRIMISU

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

\$65 per person, plus tax & gratuity

ITALIAN FEAST

TRE

-ANTIPASTI-

MELAZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano

COZZE ALLA MARINARA

Local mussels, tomato, garlic, white wine, crostone

INSALATA MISTA

Italian mixed greens, shaved fennel, tomato, balsamic vinaigrette

-SECONDI-

POLLO ALLA PEPERONATA

Braised chicken, sweet peppers, onions, white wine, tomato & fresh herbs

MEZZI RIGATONI AL POMODORO E BASILICO

Mezzi rigatoni sautéed with San Marzano tomato, basil pesto & parmigiano

PESCE AL FORNO

Fresh Atlantic halibut, wild mushrooms, porcini crema, fresh herbs

CONTORNI

Rosemary roasted potatoes
Seasonal vegetables

-DOLCE-

TORTA AL CIOCCOLATO

Layers of decadent chocolate cake, chocolate icing, whipped cream

\$65 per person, plus tax & gratuity

ITALIAN FEAST

QUATTRO

-ANTIPASTI-

SALUMI MISTI

Italian meats and cheeses, rosemary schiacciata, cerignola olives, truffle honey, candied pecans

LINGUA DI PIZZA

Thin crust long pizza, San Marzano tomato sauce, fior di latte & basil

CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli

-PASTA ASCIUTTE-

TORTELLINI AL PROSCIUTTO

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

RIGATONI ALLA GENOVESE

Rigatoni sautéed with cream, roasted garlic, cherry tomatoes & basil pesto Genovese

GNOCCHI AL RAGU

Handmade potato gnocchi, beef & pork ragù, parmigiano

-SECONDI-

FILETTO DI MANZO

Beef tenderloin, grainy mustard & balsamic marinade, Port & demi-glace sauce

STUFATO DI PESCE BIANCO

Fresh halibut braised with onions, fennel, San Marzano tomato, herbs & white wine

-DOLCE-

TORTA AL CIOCCOLATO

Layers of decadent chocolate cake, sour cream icing, fresh whipped cream

\$75 per person

ITALIAN FEAST

CINQUE

-ANTIPASTI-

MELAZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano

COZZE ALLA MARINARA

Local mussels, tomato, garlic, white wine, crostone

INSALATA ROMANA

Crisp pancetta, focaccia croutons, creamy garlic dressing, Parmigiano

-PASTE ASCIUTTE-

RAVIOLI

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

MEZZI RIGATONI AI QUATTRO FORMAGGI

Mezzi rigatoni sautéed with gorgonzola, mascarpone, parmigiano & mozzarella,
breadcrumbs, baked al forno

GNOCCHI BOLOGNESE

Handmade potato gnocchi, San Marzano tomato, beef and pork ragu, parmigiano

-SECONDI-

POLPETTE

House made beef meatballs slow simmered with San Marzano tomato sauce, parmigiano

POLLO AL SUGO

Braised whole chickens, garlic, scallions, fresh herbs, red wine

CONTORNI

Seasonal vegetables

-DOLCE-

TORTA AL CIOCCOLATO

Layers of decadent chocolate cake, chocolate cream icing, fresh whipped cream

\$70 per person, plus tax & gratuity