

## 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.

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

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](mailto:ristoranteamano@gmail.com)

## BUON APPETITO!



ITALIAN FEAST

# UNO

## -ANTIPASTI-

### SALUMI MISTI

Prosciutto crudo, soppressata, speck & salami Calabrese, parmigiano & provolone, focaccia bianco, fig marmellata

### TRIS DI CROSTINI

Crostini Trio – Goat cheese, honey, fig & pistachios - Gorgonzola, roasted pears, Torta di mascarpone – Ricotta, basil pesto, pomodorini confit

### GAMBERI IN PADELLA

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

## -SECONDI-

### GNOCCHI

Handmade potato gnocchi, speck, cream & toasted hazelnuts

### PENNE ALLA BOSCAIOLA

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

### CONCHIGLIONI

Fresh pasta stuffed with ricotta, basil pesto & roasted tomatoes, baked al forno with béchamel & parmigiano

## -DOLCE-

### TIRIMISU

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

\$40 per person, plus tax & gratuity

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**DUO**

**-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-**

**SALMONE CROCCANTE**

Crisp seared Atlantic salmon, lemon, shallot, parsley & fresh peperoncino

**POLLO ALLA DIAVOLA**

Cornish hens marinated with fresh herbs, sweet garlic, chilies, roasted, pan jus, white wine & lemon sauce

**FILETTO DI MANZO**

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

**CONTORNI**

Rosemary roasted potatoes  
Seasonal vegetables

**-DOLCE-**

**ZABAIONE CHEESECAKE**

Icebox lemon cheesecake, vanilla wafer crust, Amarena cherries

45\$ per person, plus tax & gratuity

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# TRE

## -ANTIPASTI-

### MELAZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano

### COZZE ALLA MARINARA

Local mussels, tomato, garlic, white wine, croutons

### INSALATA MISTA

Italian mixed greens, shaved fennel, tomato, artichokes, shredded carrots, balsamic vinaigrette

## -SECONDI-

### POLLO ALLA PEPERONATA

Braised Cornish hens, sweet peppers, onions, white wine, tomato & fresh herbs

### PENNE AL POMODORO E BASILICA

Penne sautéed with San Marzano tomato, basil pesto & parmigiano

### PESCE AL CARTOCCIO

Halibut with tomatoes, garlic, arugula, white wine, fennel & confit tomato, baked in parchment

### CONTORNI

Rosemary roasted potatoes  
Seasonal vegetables

## -DOLCE-

### BUDINO DI PANE

Warm brioche bread pudding, butterscotch sauce, roasted pecans, whipped cream

\$45 per person, plus tax & gratuity

ITALIAN FEAST

# QUATTRO

## -ANTIPASTI-

### SALUMI MISTI

Prosciutto crudo, soppressata, speck & salami Calabrese, parmigiano & provolone, focaccia bianco, fig marmellata

### 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 sweet garlic & basil pesto Genevese

### GNOCCHI AL RAGU

Handmade potato gnocchi, beef & pork ragù, parmigiano

## -SECONDI-

### POLLO ALLA PEPERONATA

Braised Cornish hens, sweet peppers, onions, white wine, tomato & fresh herbs

### OSSO BUCO DI VITELLO

Braised veal shanks, red wine, onions & root vegetables, gremolata

### STUFATO DI PESCE BIANCO

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

### CONTORNI

Risotto with braised leeks & fresh herbs  
Seasonal vegetables

## -DOLCE-

### TIRAMISU

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

\$50 per person, plus tax & gratuity

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# CINQUE

## -ANTIPASTI-

### MELAZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano

### COZZE ALLA MARINARA

Local mussels, tomato, garlic, white wine, croutons

### INSALATA DI RUCOLA

Arugula, mango, avocado, tomatoes, toasted almonds, lime vinaigrette

## -PASTA ASCIUTTE-

### RAVIOLI

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

### PENNE AI QUATTRO FORMAGGI

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

### GNOCCHI

Handmade potato gnocchi, short rib ragù & parmigiano

## -SECONDI-

### SPEZZITINO DI AGNELLO

Lamb shoulder stewed with root vegetables, onions, herbs & red wine

### POLPETTE

Housemade meatballs slow simmered with San Marzano tomato

### POLLO IN UMIDO

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

### CONTORNI

Soft polenta, parmigiano  
Seasonal vegetables

## -DOLCE-

### TORTA AL CIOCCOLATO

Flourless chocolate cake, crème Anglais, fresh raspberries, raspberry coulis

\$50 per person, plus tax & gratuity