il Giallo
osteria & bar

Buffet Style Hors D'oeuvre

(All Items Below Are Included, Pizza Will Add $4 Per Person)

Insalata

Green Salad, Citrus Honey Vinaigrette

Verdure ai Fieri

Seasonal Grilled Veggie Platter, Romesco Sauce

Cavoletti di Bruxelles

Crispy Brussels Sprouts, Sweet Pepper Aioli

Fritto Misto

Crispy Calamari, Zucchini, with Calabrese Aioli and Crispy Capers

Giallo Asse

Sliced Prosciutto, Cacciatorini, Sopressatta, Robiola and Asiago cheeses

Polpette

Duck, Turkey & Beef Meatballs, Braised Mixed Mushrooms and Sweet Onions

Agnolotti

Ravioli Filled with BGE Roasted Duck and Fontina, Brown Butter, Sage, Pecans

Tortelli

Chef's Seasonal Tortelli

Please Refer to Our Current Menu

Add Pizza (Add $4 pp)

Margarita Pizza, *Neapolitan Style Pizza, Red Sauce, Homemade Fresh Mozzarella, Basil*

OUR CULINARY TEAM WILL WORK WITH ANY FOOD RESTRICTIONS

HORS D'OEUVRE MENU PRICE - $62.00

(UP TO 45 MINUTES, NO DINNER TO FOLLOW)

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Dinner Choice “A”

APPETIZER

(Family Style, All Included)

SALMONE AFFUMICATO, Hot Smoked Salmon and Herb Cream, Crostini

MELANZANE ALLA PALMIGIANA, Grilled Eggplant, Mozzarella, Tomato Compote

POLPETTE, Duck, Turkey & Beef Meatballs, Calabrese Chilies, Garlic, Marinara, Grana Breadcrumbs

CALAMARI, Crispy Calamari, Zucchini, With Sundried Tomato Aioli and Crispy Capers

SALAD

(Individually Served)

CAESAR SALAD, Romaine Hearts, Focaccia Breadcrumbs, Grana

ENTRÉE

(Family Style, All Included)

SALMONE GRILLED BGE, Short Smoked Salmon Fillet, Tomato Risotto, Crispy Onions

LASAGNA, Crazy Lasagna, Braised Beef Short Rib, Braise Jus

ROASTED CHICKEN, Brick Seared Half Chicken, Whipped Parmesan + Truffle Butter Potatoes, Buttery Fowl Jus

DESSERT

(Family Style, All Included)

TIRAMISU, Espresso and Marsala-Soaked Lady Fingers, Mascarpone Cream

BOMBOLONI, Honey, Whipped Cream

CROSTATA DI NOCCIOLE, Crunchy Bottomed Hazelnut Chocolate Bars, Espresso Caramel, Hazelnut Sauce and Brittle

$79 per Person Four-Course Prix Fixe Menu Price.

Does Not Include Beverages, Tax or Gratuity.

Menu Items and Prices Are Subject to Change.

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Dinner Choice “B”

APPETIZER

(Family Style, All Included)

SALMONE AFFUMICATO, Hot Smoked Salmon and Herb Cream, Crostini

MELANZANE ALLA PALMIGIANA, Grilled Eggplant, Mozzarella, Tomato Compote

POLPETTE, Duck, Turkey & Beef Meatballs, Calabrese Chilies, Garlic, Marinara, Grana Breadcrumbs

CALAMARI, Crispy Calamari, Zucchini, With Sundried Tomato Aioli and Crispy Capers

PROSCIUTTO DI PARMA, Parma Cured Ham

CAVOLETTI DI BRUXELLES, Crispy Brussels Sprouts, Roasted Pepper Aioli

SALAD

(Individually Served)

CAESAR SALAD, Romaine Hearts, Focaccia Breadcrumbs, Grana

ENTRÉE

(Family Style, All Included)

SALMONE, Grilled BGE Short Smoked Salmon Fillet, Tomato Risotto, Crispy Onions

LASAGNA, Crazy Lasagna, Braised Beef Short Rib, Braised Jus

ROASTED CHICKEN, Brick Seared Half Chicken, Whipped Parmesan + Truffle Butter Potatoes, Buttery Fowl Jus

SOTTO FILETTO, Roasted New York Strip Loin, Salsa Verde

DESSERT

(Family Style, All Included)

TIRAMISU, Espresso and Marsala-Soaked Lady Fingers, Mascarpone Cream

BOMBOLONI, Honey, Whipped Cream

CROSTATA DI NOCCIOLE, Crunchy Bottomed Hazelnut Chocolate Bars, Espresso Caramel, Hazelnut Sauce and Brittle

$94 per Person Four-Course Prix Fixe Menu Price.

Does Not Include Beverages, Tax or Gratuity.

Menu Items and Prices Are Subject to Change.