



CATERING MENU

ANTIPASTI

Half Size Serves 4-6 / Full Size Serves 8-12

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| GARLIC PARMIGIANO POTATO WEDGES gf | 40 / 75 |
| Roasted garlic aioli, macadamia parmigiano | |
| SAUTÉED SWISS CHARD gf | 45 / 85 |
| Italian butter beans, garlic, chili, lemon | |
| BROCCOLI RABE gf | 35 / 65 |
| Garlic, chili flake | |
| PEPPAS gf | 40 / 75 |
| Sweet & spicy peppers, raisins, pepitas, almonds | |
| ROASTED HEIRLOOM CAULIFLOWER gf | 50 / 95 |
| Za'atar, lemon butter, pignoli, capers | |
| POLPETTINE | 40 / 75 |
| Mushroom lentil meatballs, marinara, macadamia parmigiano | |
| BAKED RICOTTA | |
| Ciabatta | 45 / 85 |
| Gluten Free Option | 50 / 95 |

FRITTI

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| ARANCINI | 50 |
| One dozen rice balls stuffed with mozzarella, pesto, marinara sauce | |
| CROCCHETTE DI PATATE | 50 |
| One dozen potato croquettes, parsley oil, roasted garlic cream | |
| BUFFALO CAULIFLOWER <i>Serves 4-6 / Serves 8-12</i> | 45 / 85 |
| Panko breaded cauliflower, spicy buffalo Calabrian Chili sauce, roasted garlic cream | |

PIZZA

Our Traditional Margherita and Americana Pizzas are available for “Heat and Slice”

15% off purchases of 10 or more “Heat and Slice” Margherita and Americana Pizzas.

MARKET MENU

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| HOUSE-MADE GLUTEN FREE CIABATTA | |
| 9 x 12 inch loaf | 28 |
| 12 x 18 inch loaf | 50 |
| MARINARA SAUCE | Pint / 12 Quart / 24 |
| CASHEW RICOTTA | Pint / 22 |
| ALMOND RICOTTA | Pint / 22 |
| CESARE DRESSING | Pint / 22 |
| PURA VITA DRESSING | Pint / 22 |
| MARINATED OLIVES | Pint / 32 |
| HOUSEMADE ALMOND "TUNA" | Pint / 32 |

INSALATA

Full Size Serves 8-12

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|--|----|
| CAPRESE gf | 80 |
| House-made cashew mozzarella, heirloom tomato, basil, balsamic reduction | |
| TRI COLORE gf | 75 |
| Wild arugula, endive, radicchio, aged balsamic vinaigrette, macadamia parmigiano | |
| CESARE gfo | 80 |
| Tuscan kale, roasted garbanzo, lemon almond dressing, garlic croutons, macadamia parmigiano | |
| <i>add Housemade Almond "Tuna" by the pint</i> | 32 |
| PURA VITA gf | 80 |
| Tuscan kale, wild arugula, smoked Sicilian almond dressing, almond ricotta, spiced pepitas, pickled carrot | |

MAINS

Half Size Serves 4-6 / Full Size Serves 8-12

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|---|----------|
| ANGELICA'S PANINI gfo* | 65 |
| Grilled citrus herb tofu, caramelized onion and carrots, arugula, roasted garlic aioli, pesto, ciabatta | |
| BAKED ZITI | 75 / 145 |
| Cashew ricotta, cashew mozzarella, marinara, macadamia parmigiano | |
| BAKED PASTA ALFREDO | 80 / 155 |
| Cashew ricotta, cashew mozzarella, Alfredo sauce, roasted seasonal vegetable, toasted bread crumb | |
| BAKED CARBONARA | 85 / 165 |
| Baked spaghetti, avocado egg and macadamia Romano cream, shiitake bacon | |
| LASAGNA PURA gfo | 80 / 155 |
| Cashew ricotta, baby spinach, crimini mushroom, house-made cashew mozzarella, marinara | |

DOLCI

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|---|-----------------------|
| CHOCOLATE FUDGE CAKE gf | 6 inch 60 / 9 inch 88 |
| TIRAMISU* gf (Serves 10-12) | 90 |
| Vanilla bean cashew mascarpone, espresso, cocoa | |
| CHOCOLATE PEANUT BUTTER PIE gf | 60 |
| Chocolate crust, peanut butter cream, chocolate chunks, roasted peanuts, flaky sea salt | |
| PICCOLO PLATTER (1 dozen) | 45 |
| Pignoli Cookies, Salted Chocolate Chip Cookies, Macaroons | |

ALL CATERING ORDERS SHOULD BE PLACED 24 HOURS IN ADVANCE – DESSERT ORDERS MAY REQUIRE 48 HOURS NOTICE

Call us at 323.688.2303 between 12pm – 9pm Tuesday thru Sunday. You will need to provide a credit card to hold your order – it will not be charged until time of pick up. *Modifications are politely declined.*

gf = Gluten Free gfo = Gluten Free Option *Contains Alcohol

We use gluten, nuts and soy in our kitchen. We cannot guarantee an allergen free dish, as we are not an allergen free environment.

By Chef Tara Punzone