



GP Italiano CATERING

Half Tray Feeds 8 - 10 People - Full Tray Feeds 12 -15 People

Catering orders must be placed 72 hours in advance

708-582-6536

Appetizers

Half Tray Full Tray

arancini.....	\$40.....	\$70
pomodoro sauce		
roasted ricotta.....	\$40.....	\$70
focaccia, balsamic pearls, honey comb		
fried calamari.....	\$45.....	\$70
shishito peppers, calabrian aioli, pomodoro		
piedmontese meatballs.....	\$40.....	\$70
vodka sauce, whipped ricotta, focaccia		
tomato focaccia.....	\$15.....	\$30

Salads

Half Tray Full Tray

beets.....	\$35.....	\$60
stracciatella, watermelon radish pistachios, lemon vinaigrette		
caesar.....	\$30.....	\$55
pecorino, croutons, lemon caesar vinaigrette		
gp chopped.....	\$40.....	\$65
fontina, red onion, red peppers salami olives, artichokes, Italian vinaigrette		

Entree

Half Tray Full Tray

chicken limone.....	\$60.....	\$110
risotto, asparagus		
half roasted chicken.....	\$70.....	\$130
bone in, roasted potatoes, lemon au jus		
chicken parm.....	\$60.....	\$110
buffalo mozzarella, rigatoni		
halibut.....	\$80.....	\$140
almond crusted, green beans mustard beurre blanc		
pork chop.....	\$75.....	\$130
crispy polenta, spring giardiniera		

Pasta

Half Tray Full Tray

pomodoro.....	\$50.....	\$85
bucatini, stracciatella		
burrata ravioli.....	\$80.....	\$130
vodka sauce, whipped ricotta		
tortellini.....	\$90.....	\$150
mortadella filled, pistachio pesto		
radiatori.....	\$85.....	\$135
ramp pesto, asparagus, pine nuts, cherry tomatoes		
rigatoni.....	\$50.....	\$85
vodka sauce, fennel sausage		
lasagnette.....	\$55.....	\$95
wild boar ragu		
gnocchi.....	\$60.....	\$100
lamb bolognese, spring peas		
wood fired lasagna	\$60.....	\$100
buffalo mozzarella, ricotta, fontina, pomodoro		

Dessert

Half Tray Full Tray

tiramisu.....	\$30.....	\$60
classic		
bombolini.....	\$30.....	\$60
cinnamon sugar doughnuts, hot fudge		

