



BUFFET MENU



Pricing is based on per person with groups of 50 or more.

Add 10% for groups of 25-49 guests.

Add 20% for groups of 10-24 guests.

*Denotes an upcharge



*Reserve Wine List Annually Awarded Wine Spectator Best of Award of Excellence
Zagat Rated - Best Italian Food in Kansas City
AAA Three Diamond Award Recipient*

Food and wine so good, it actually improves the conversation.

Appetizer

Choice of two:

CALAMARI | \$3

Served with basil pesto and roasted red pepper cocktail sauce.

SHRIMP CARCIOFI | \$4

Shrimp served over artichoke bottoms with garlic lemon butter.

OSTERIA BRUSCHETTA | \$2

Tomato, capers and fresh basil on toasted crostini topped with Parmesan.

ANTIPASTI | \$4

Asiago, Fontina, Parmigiano Reggiano and Pecorino cheese with Capicola, Prosciutto, Salami and Soppresata meats with grilled eggplant-artichoke tapenade.

GOAT CHEESE | \$2.50

With toasted Italian bread wedges.

SWEET ROASTED RED PEPPER HUMMUS | \$2

With grilled pita bread.

FOCCACIA | \$1.50

Fresh bread served with five - olive tapenade and roasted pepper Gorgonzola spread.

Salad

Choice of one:

MIXED GREENS | \$3

Roma tomatoes, cucumber and carrots.

Choice of Italian Herb, Raspberry Vinaigrette or Creamy Peppercorn Ranch Dressing

CAESAR SALAD | \$5

With pimentos, red onions, Romano cheese and garlic croutons. *Suggested upgrade: Anchovies*

CAPRESE | \$3

Fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil.

Entrée

Choice of one:

SPIEDINI DI POLLO | \$8

Chicken breast rolled in Italian breadcrumbs and served with amogia sauce.

SPIEDINI DI CARNE | \$10

Beef tenderloin rolled in Italian breadcrumbs and served with amogia sauce.

VEAL MEATBALLS | \$8

Large meatballs served with Parmesan and marinara sauce.

CHICKEN PICATTA | \$8

Sautéed in white wine, garlic, lemon juice and capers.

ATLANTIC SALMON | \$10

Marinated and grilled salmon, topped with cilantro beurre blanc.

Pasta

Choice of two:

CHICKEN WALNUT | \$6

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce.

ORECCHIETE CARBONARA GORGONZOLA | \$5

“Little Ears” (shell pasta) tossed with pancetta (Italian bacon) and Gorgonzola cream sauce.

PESTO TORTELLINI | \$6

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce.

SAUSAGE and PEPPER PASTA | \$6

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce.

SEAFOOD RAVIOLI | \$6

Filled with crab, shrimp and ricotta cheese in a tomato cream sauce.

DELLA CASA with PENNE-\$3

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil.

*WITH CHICKEN-\$3

*WITH ITALIAN SAUSAGE-\$3

*WITH SHRIMP-\$4

All Pastas Served with Foccacia Bread

Sides

Choice of one:

GREEN BEAN ALMONDINE | \$4

Sautéed with garlic butter, diced tomato, and silvered almonds.

SAUTEED BROCCOLI | \$4

Cauliflower and Carrot.

SAUTEED ZUCCHINI | \$4

Squash, Red pepper, Onion, Broccoli.

STEAMED ASPARAGUS | \$5

Lemon and Garlic.

ROSEMARY MASHED POTATOES | \$3

SAFFRON RISOTTO | \$3

Desserts

Choice of one:

TIRAMISU | \$4

Ladyfingers soaked in espresso with mascarpone cheese.

NEW YORK STYLE CHEESECAKE | \$3

Topped with fresh raspberry sauce.

CHOCOLATE DECADENCE CAKE | \$5

Classic chocolate cake.

FRUIT TRAY- Price varies

Seasonally arranged.