



## BUFFET MENU



Pricing based on per person.

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**

Served with basil pesto and roasted red pepper cocktail sauce.

### **SHRIMP CARCIOFI**

Shrimp served over artichoke bottoms with garlic lemon butter.

### **OSTERIA BRUSCHETTA**

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

### **ANTIPASTI**

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

### **GOAT CHEESE**

With toasted Italian bread wedges.

### **SWEET ROASTED RED PEPPER HUMMUS**

With grilled pita bread.

### **FOCCACIA**

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

## Salad

*Choice of one:*

### **MIXED GREENS**

Roma tomatoes, cucumber and carrots.

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

### **CAESAR SALAD**

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

### **CAPRESE**

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

## Entrée

*Choice of one:*

### **SPIEDINI DI POLLO**

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

### **SPIEDINI DI CARNE**

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

### **VEAL MEATBALLS**

Large meatballs served with Parmesan and marinara sauce.

### **CHICKEN PICATTA**

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

### **ATLANTIC SALMON**

Marinated and grilled salmon, topped with cilantro beurre blanc.

## Pasta

*Choice of two:*

### **CHICKEN WALNUT**

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

### **ORECCHIETE CARBONARA GORGONZOLA**

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

### **PESTO TORTELLINI**

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

### **SAUSAGE and PEPPER PASTA**

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

### **SEAFOOD RAVIOLI**

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

### **DELLA CASA with PENNE**

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

\*WITH CHICKEN

\*WITH ITALIAN SAUSAGE

\*WITH SHRIMP

*All Pastas Served with Focaccia Bread*

## Sides

*Choice of one:*

### **GREEN BEAN ALMONDINE**

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

### **SAUTEED BROCCOLI**

Cauliflower and Carrot.

### **SAUTEED ZUCCHINI**

Squash, Red pepper, Onion, Broccoli.

### **STEAMED ASPARAGUS**

Lemon and Garlic.

### **ROSEMARY MASHED POTATOES**

### **SAFFRON RISOTTO**

## Desserts

*Choice of one:*

### **TIRAMISU**

Ladyfingers soaked in espresso with mascarpone cheese.

### **NEW YORK STYLE CHEESECAKE**

Topped with fresh raspberry sauce.

### **CHOCOLATE DECADENCE CAKE**

Classic chocolate cake.

### **FRUIT TRAY**

Seasonally arranged.