



BUFFET MENU



Based per person to meet \$2000 food minimum.



*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

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.

SHRIMP COCKTAIL

Succulent shrimp served with cocktail sauce and lemon.

STUFFED MUSHROOMS

Mushrooms stuffed with Italian sausage, bell peppers and Romano cheese over our spicy marinara.

FOCCACIA

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

Salad

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

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

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.

LOBSTER RAVIOLI

Filled with lobster 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 Foccacia Bread

Sides

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

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.