

CRAFTED

TERRALINA

ITALIAN

GROUP MENUS

LUNCH

APPETIZERS

ANTIPASTI

Passed or Displayed

priced by the piece, minimum two dozen

- CRAB CROSTINI** lemon caper aioli, fresh herbs 6
- MOZZARELLA STUFFED RICE BALLS** mozzarella, tomato basil sauce **V** 4
- MEATBALLS** tomato basil sauce, creamy polenta, shaved parmesan 4
- SPAGHETTI FRITTER** tomato, basil, mozzarella **V** 4
- CHICKEN PICCOLINI** chili aioli, lemon caper aioli 4
- LAMB CHOPS** rosemary marinade 8
- BURRATA CROSTINI** burrata, beets, kale, lemon, crostini **V** 4
- SHRIMP COCKTAIL** cocktail sauce 5
- SAUSAGE & SPINACH STUFFED MUSHROOMS** rosemary, sausage, spinach 5
- EGGPLANT FRIES** lemon caper aioli **V** 3
- STEAK TARTARE CROSTINI** beef tartare, crostini 5

FAMILY STYLE PLATTERS

priced per platter, minimum 12 people

- LITTLENECK CLAMS** spicy Italian sausage, tomato, thyme, crostini 72
- CALAMARI FRITTI** pickled vegetables, chili sage aioli 60
- BURRATA** beets, kale, lemon, crostini **V** 60
- ANTIPASTI TOWER** assorted meats, mozzarella, pickled vegetables 84
- CARPACCIO TERRALINA** baby arugula, mint-basil aioli, shaved parmesan 72
- MEATBALLS** tomato basil sauce, creamy polenta, shaved parmesan 48
- CAPRESE** vine ripe tomatoes, fresh mozzarella, basil, Terralina Crafted olive oil **V** 60



V vegetarian

LUNCH

MENU N^o 1 - FAMILY STYLE

25 per person

SALAD *Pre-select one*

BABY GREENS carrot, celery, onion, fennel, tomato, red wine vinaigrette **V**

CAESAR SALAD croutons, parmesan, garlic, anchovy dressing

ENTRÉES

PENNE GARLIC PARMESAN blistered tomatoes, spinach, parmesan cream **V**

MARGHERITA PIZZA tomato, mozzarella, basil **V**

ARTISAN PEPPERONI PIZZA pepperoni, mozzarella, tomato, basil

DESSERT

MINI TRIO Biramisu, Panna Cotta, Cannoli

ADDITIONAL SIDES TO SHARE

PRICED 5 PER SIDE

Broccolini

Green Beans

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Garlic Parmesan



Accompanied with fresh bread, olive oil, iced tea and coffee service

Assorted soft drinks and juices 4 per person

V *vegetarian*



LUNCH

MENU № 2 - FAMILY STYLE

35 per person

SALAD *Pre-select one*BABY GREENS carrot, celery, onion, fennel, tomato, red wine vinaigrette **V**

CAESAR SALAD croutons, parmesan, garlic, anchovy dressing

ENTRÉE

MARGHERITA PIZZA tomato, mozzarella, basil **V***Pre-select two additional items:*

RIGATONI BOLOGNESE rich tomato and meat sauce with pancetta, ground beef and pork

PENNE GARLIC PARMESAN blistered tomatoes, spinach, parmesan cream **V**

RIGATONI CALABRESE housemade sausage, tomato, olive, mushroom, escarole

ARTISAN PEPPERONI PIZZA pepperoni, mozzarella, tomato, basil

DESSERT

MINI TRIO Biramisu, Panna Cotta, Cannoli

ADDITIONAL SIDES TO SHARE

PRICED 5 PER SIDE

Broccolini

Green Beans

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Garlic Parmesan

*Accompanied with fresh bread, olive oil, iced tea and coffee service*

Assorted soft drinks and juices 4 per person

V *vegetarian*

LUNCH

MENU NO 3 - FAMILY STYLE

45 per person

SALAD *Pre-select one*BABY GREENS carrot, celery, onion, fennel, tomato, red wine vinaigrette 

CAESAR SALAD croutons, parmesan, garlic, anchovy dressing

MARGHERITA PIZZA tomato, mozzarella, basil ENTRÉE *Pre-select two*

ARTISAN PEPPERONI PIZZA pepperoni, mozzarella, tomato, basil

RIGATONI BOLOGNESE rich tomato and meat sauce with pancetta,
ground beef and porkPENNE GARLIC PARMESAN blistered tomatoes, spinach, parmesan
cream RIGATONI CALABRESE housemade sausage, tomato, olive, mushroom,
escaroleEGGPLANT PARMESAN STACK panko crusted, house made marinara,
mozzarella 

CHICKEN PARMESAN panko crusted, house made marinara, mozzarella

DESSERT

MINI TRIO Biramisu, Panna Cotta, Cannoli

ADDITIONAL SIDES TO SHARE

PRICED 5 PER SIDE

Broccolini

Green Beans

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Garlic Parmesan



Accompanied with fresh bread, olive oil, iced tea and coffee service

Assorted soft drinks and juices 4 per person

 *vegetarian*

BEVERAGE

CASH & CONSUMPTION BARS

The individual beverage pricing below applies to Cash Bars (individual purchase) or Hosted Consumption Bars (all beverages purchased by host)

PREMIUM BRANDS 13-15

HOUSE WINE (BY THE GLASS) 10

CLASSIC BRANDS 10

BOTTLED WATER (LITER) 8

PREMIUM / IMPORTED BEER 7 - 14

DOMESTIC BEER 6

	PREMIUM BAR	CLASSIC BAR	BEER, WINE, SODA BAR
BAR PACKAGES INCLUDE	Grey Goose Vodka Hendrick's Gin Johnnie Walker Black Scotch Makers Mark Bourbon Kirk & Sweeny 12 Rum Crown Royal Whiskey Patrón Silver Tequila Beer & House Wine by the glass Assorted soft drinks	Absolut Vodka Beefeater Gin Bacardi Superior Rum Canadian Club Whiskey Jack Daniel's Bourbon Dewar's Scotch El Destilador Tequila Beer & House Wine by the glass Assorted soft drinks	Peroni Blue Moon Miller Lite House Wine by the glass Assorted soft drinks
1 HOUR	35	25	20
2 HOURS	45	35	30

ADD CRAFTED COCKTAILS TO YOUR PACKAGES, ADDITIONAL 15 PER PERSON

(Choose Two)

The Springs Liv vodka, St. Elder elderflower, rosemary, mint, prosecco

Nighttime Pleasantries Wicked Dolphin Rum, pineapple juice, arugula leaf, fresh lime, bitters

Cozy Terrace Cathead vodka, cappelletti, watermelon, lemon, cucumber

Revered Heritage Rough Rider double cask bourbon, Cardamaro, Cocchi, bitters, Fabbri cherry

LIQUORS AND PRICING ARE SUBJECT TO CHANGE
 MARTINI DRINKS AND SHOTS ARE NOT INCLUDED IN BAR PACKAGES



CRAFTED
TEDDADALINA
ITALIAN

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