

Scottadito



Osteria Toscana

788 A Union St.
Brooklyn, NY 11215
www.scottadito.com
(718) 636-4800
fax: (718)636-4801
manager@scottadito.com

Off Premise Catering

\$25 PER PERSON / 10 PERSON
MINIMUM

ORDER IN GROUPS OF 5 PEOPLE

10-20 people

1 Salad, 1 Vegetable, 1 Antipasti, 1 Pasta, 1 Entrée

20-40 people

1 Salad, 1 Vegetable, 2 Antipasti, 2 Pastas, 2 Entrees

40-100 people

1 Salad, 2 Vegetables, 3 Antipasti, 3 Pastas, 3 Entrees

100-200 people

1 Salad, 3 Vegetables, 4 Antipasti, 4 Pastas, 4 Entrees

SALAD

MESCLUN SALAD

greens, tomatoes, red onion, red wine vinaigrette

INSALATA CESARINA

romaine lettuce, parmesan, focaccia croutons

INSALATA CATERINA

frisee, pears, toasted pistachios & goat cheese w/ vinaigrette

INSALATA DI KIM

romaine lettuce, arugula, artichoke hearts, roasted peppers, olives

INSALATA DI BARBABIETOLA

baby beets, arugula, walnuts, ricotta salata

VEGETABLES

HARICOT VERT

ROASTED POTATOES

MASHED POTATOES

GREEN PEAS

with sautéed with shallots & prosciutto

WHITE WINE BRAISED ARTICHOKEs

with garlic & Kalamata olives

ANTIPASTI

FRITTO CALAMARI

CAPRESE

fresh mozzarella, yellow heirloom tomatoes, basil

CROSTINI

tuscan kale, cannellini beans

MUSSELS

sautéed PEI mussels, chorizo, white wine

ARANCINI

rice balls with saffron risotto & mozzarella

PASTA

RAVIOLI DI RICOTTA AL SAN MARZANO POMODORO

spinach & ricotta gnocchi w/butter & sage

PAPPARDELLE SCOTTADITO

ribbon pasta, turkey ragout & pecorino Romano

PAPPARDELLE AI FUNGHI

ribbon pasta, shiitake, porcini & portobello ragout, white truffle oil

ORECCHIETTE CON BROCCOLI RABE E SALSICCIA

sautéed broccoli rabe, & Italian sweet sausage

ORECCHIETTE ALLE VERDURE

Homemade pasta with zucchini, eggplant, plum tomatoes & ricotta salata

BUCATINI CARBONARA

sautéed shallots, guanciale, organic egg yolk, pecorino Romano

BUCATINI AL'AMATRICIANA

pancetta, plum tomatoes and pecorino cheese

TAGLIATELLE AL BRIE, ARUGULA E SPECK

thin ribbon pasta, melted brie, smoked prosciutto, arugula & truffle oil

ORGANIC WHOLE WHEAT FUSILLI

fresh ricotta, green peas, & smoked salmon

SPAGHETTI SAN MARZANO POMODORO

con meatballs

LINGUINE GARLIC AND OIL

RIGATONI BOLOGNESE

PENNE ALA VODKA

FARFALLE WITH PESTO

MAC & CHEESE

GLUTEN FREE PENNE ALLE VERDURE

zucchini, eggplant, plum tomatoes & ricotta salata

ENTREES

YELLOWFIN TUNA CAPONATA

grilled yellowfin tuna served over eggplant, zucchini, yellow squash, tomatoes, olives

SALMONE IN PADELLA

Pan-seared salmon filet

SALMONE SCOTTADITO

pan-seared salmon, wrapped in grilled zucchini, dijon mustard, cannellini beans, grape tomato

SALMONE BOLLITO

leeks in a white wine & saffron reduction

PETTO DI POLLO

herb roasted chicken, haricot verts, preserved Meyer lemon jus

ENTREES (continued)

CASSEROLA DI POLLO E SALSICCIA

stewed chicken, homemade sausage, Portobello mushrooms, roasted peppers

PORK TENDERLOIN

black mission figs, gorgonzola dolce, sambuca reduction

EGGPLANT ROLLATINI

lightly breaded eggplant cutlets with ricotta cheese filling

POLLO CON FUNGHI TRIFOLATI

Chicken with mushroom ragout

CHICKEN PARMIGIANA

SLICED HANGER STEAK

EGGPLANT PARMIGIANA

SAUSAGE & BROCCOLI RABE

MEAT BALLS IN POMODORO SAUCE

CHICKEN FRANCAISE -or- MARSALA

SAUSAGE AND PEPPERS

PREMIUM UPGRADES ADD \$3pp

JUMBO FLASH FRIED SHRIMP with shiracha aioli

JUMBO GRILLED SHRIMP

GRILLED PORTUGUESE OCTOPUS

shaved fennel, red onion, orange, arugula

PAN-SEARED SCALLOPS

sautéed chick-peas, chorizo, with baby arugula

PENNE ALA VODKA

with Jumbo lump crab

FETTUCINE ZAFFERANO & FRUTTI DI MARE

saffron fettuccine w/lump crabmeat, shrimps, scallops, PEI mussels

SEAFOOD RISOTTO

INCLUDES

Focaccia Bread, plates, forks, knives, serving spoons

Brooklyn Delivery and set up add 20%
Racks and Sternos \$2 per person
Customized dishes available

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Off-Premise
Catering &
On-Premise
Events

REAL ESTATE OPEN HOUSE AND
CORPORATE CATERING

Assorted Panini Sandwiches \$12 pp
10 Guests Minimum

Hors d'Oeuvres: Choose 5 \$15pp
10 Guests Minimum

HORS D'OEUVRES

Crostini w/ white bean puree & anchovies

Crostini with cod brandade & roasted
cherry tomatoes

Crostini with fava bean puree and pecorino toscano

Prosciutto Sfizi: Prosciutto with dried figs, goat
cheese & balsamic reduction

Smoked Salmon Sfizi: smoked salmon with
mascarpone, capers, shallots & pesto

Chicken skewers with valencia orange glaze

Arancini: saffron risotto fritter with mozzarella

Goat Cheese Stuffed cremini mushrooms with
walnuts

Caprese: bocconcini mozzarella & tomato
on skewers

Polpettine: meatballs on skewers

Andivia: endive boats with salmon mousse

Antipasti Platter \$15pp
Italian meats and cheeses, roasted peppers, artichokes, olives
10 Guests Minimum

Cheese & Fruit Platter \$10pp
10 Guests Minimum

Shrimp Cocktail Platter \$15pp
10 Guests Minimum

Wine, Prosecco, and Water available
Brooklyn Delivery \$25
Customized dishes available

EVENTS AT SCOTTADITO

Weddings & Rehearsal Dinners
Baby Showers & Bridal Showers
Family & Business Events
Holiday & Cocktail Parties
Conferences & Corporate Events

BANQUET & EVENT MENUS
<http://scottadito.com/pdf/banquetMenu.pdf>

BRUNCH EVENTS
Saturday \$ 39 per person / Sunday \$ 49 per person

LUNCH & DINNER EVENTS
Includes 2 sides

\$59 PER PERSON | THREE COURSES
2 appetizers, 1 pasta, 1 entrée

\$69 PER PERSON | THREE COURSES
2 appetizers, 2 pastas, 2 entrées

\$79 PER PERSON | THREE COURSES
2 appetizers, 2 pastas, 2 entrées

\$89 PER PERSON | THREE COURSES
3 appetizers, 3 pastas, 3 entrées

\$99 3 hour cocktail party
Choice of eight hors d'oeuvres

3 HOUR ON-PREMISE COCKTAIL
PARTY \$99 PER PERSON

HORS D'OEUVRES (Butlered)
Choose eight items from hors d'oeuvres list below



Cocktails, Beer, Wine, Soft Drinks

Stationary Foods:

Italian Meats

Cheeses

Panini

Fruit



CHOICE OF EIGHT:

Crostini with white bean puree and anchovies
Crostini with salt cod brandade & roasted cherry
tomatoes
Crostini with fava bean puree and pecorino toscano
Prosciutto Sfizi: Prosciutto with dried figs, goat cheese
& balsamic reduction
Smoked Salmon Sfizi: smoked salmon with mascar-
pone, capers, shallots & pesto
Pizzetta with roasted radicchio, walnuts & gorgonzola
Pizzetta with house made sausage and broccoli rabe
Pizzetta La Margherita: with tomatoes, basil & fresh
mozzarella
Chicken skewers with valencia orange glaze
Arancini: saffron risotto fritter with mozzarella
Goat Cheese Stuffed cremini mushrooms with walnuts
Caprese: bocconcini mozzarella & tomato on skewers
Polpettine: meatballs on skewers
Andivia: endive boats with salmon mousse
Gnocchetti Di Spinachi: homemade ricotta & spinach
gnocchi, sage & butter, served in oriental soup spoons
FILET MIGNON OR SHRIMP Add \$10

Choose eight from the list above