

Scottadito



Osteria Toscana

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*Banquet*  
*&*  
*Event Menus*

**CUSTOM MENUS**

*Private and semi-private atrium and wine cellar*

**BRUNCH**

**SATURDAY \$29 | SUNDAY \$39**

*Unlimited Champagne or Mimosas add \$5 per person*

**ENTREE**

*(Host choice of three, Guest served three)*

**UOVA BENEDETTE**

Poached eggs, English muffin, prosciutto, hollandaise, and pesto

**UOVA FIORENTINO**

Poached eggs, English muffin, fresh greens

**PROSCIUTTO COTTO OMELETTE**

Ham and ricotta cheese omelet

**FRITTATA COM VEGETALI**

Italian-style vegetarian omelet

*Above items served with roasted peppers and onions*

**PANE DOLCE**

French toast with seasonal fruit and maple syrup

**INSALATA DI BARBABIETOLA**

Roasted beets with arugula, walnuts and ricotta salata

**INSALATA CATERINA**

Frisee, pears, walnuts and goat cheese with ginger-carrot vinaigrette

**GNOCCHETTI DI SPINACHI**

Homemade ricotta and spinach gnocchi, sage and butter

**BUCATINI ALL'AMATRICIANA**

Pancetta, plum tomatoes, and pecorino cheese

*\$49 PER PERSON | LUNCH / DINNER*  
*Includes coffee, tea & 2 sides<sup>+</sup>*

**ANTIPASTI** *(both served)*

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**WARM MEDITERRANEAN OLIVES**

Rosemary and lemon zest

**INSALATA DI CAMPO**

Mesclun salad with cherry tomatoes

**PRIMI** *(Host choice of one, Guest served one)*

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**GNOCCHETTI DI SPINACHI**

Homemade ricotta and spinach gnocchi, sage and butter

**ORECCHIETTE ALLE VERDURE**

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

**PENNE ALLA VODKA**

Tube pasta with a tomato, cream, and vodka sauce

**SPAGHETTI AL PESTO**

**RISOTTO AI PORCINI**

Risotto with pecorino cheese, porcini mushroom and fresh basil

**SECONDI** *(Host choice of one, Guest served one)*

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**PETTO DI POLLO**

Half chicken with preserved meyer lemon jus, rosemary oil

**SALMONE IN PADELLA**

Pan-seared salmon filet

**TILAPIA SCOTTADITO**

Pan-seared tilapia filets with tomato coulis, kalamata olives, and braised artichokes

**EGGPLANT ROLLATINI**

Lightly breaded eggplant cutlets with ricotta cheese filling

**POLLO CON FUNGHI TRIFOLATI**

Chicken with mushroom ragout

**EGGPLANT MILANESE**

Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

**SIDES** *(Host choice of two, Guest served both)*

Haricot Vert, Roasted Potatoes, Mashed Potatoes, Sauteed Broccoli Rabe, Green peas sauteed with shallots and prosciutto, White wine braised artichokes with garlic and Kalamata olives

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*\$59 PER PERSON | LUNCH / DINNER*  
*Includes coffee, tea & 2 sides<sup>+</sup>*

**ANTIPASTI** *(both served)*

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**WARM MEDITERRANEAN OLIVES**

Rosemary and lemon zest

**INSALATA DI CAMPO**

Mesclun salad with cherry tomatoes

**PRIMI** *(Host choice of two, Guest served both)*

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**GNOCCHETTI DI SPINACHI**

Homemade ricotta and spinach gnocchi, sage and butter

**ORECCHIETTE ALLE VERDURE**

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

**PENNE ALLA VODKA**

Tube pasta with a tomato, cream, and vodka sauce

**SPAGHETTI AL PESTO**

**RISOTTO AI PORCINI**

Risotto with pecorino cheese, porcini mushroom and fresh basil

**SECONDI** *(Host choice of two, Guest served both)*

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**PETTO DI POLLO**

Half chicken with preserved meyer lemon jus, rosemary oil

**SALMONE IN PADELLA**

Pan-seared salmon filet

**TILAPIA SCOTTADITO**

Pan-seared tilapia filets with tomato coulis, kalamata olives, and braised artichokes

**EGGPLANT ROLLATINI**

Lightly breaded eggplant cutlets with ricotta cheese filling

**POLLO CON FUNGHI TRIFOLATI**

Chicken with mushroom ragout

**EGGPLANT MILANESE**

Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

*\$69 PER PERSON | LUNCH / DINNER*  
*Includes coffee, tea & 2 sides<sup>†</sup>*

**ANTIPASTI** *(Host choice of two, Guest served both)*

**INSALATA DI BARBABIETOLA**

Roasted beets with arugula, walnuts and ricotta salata

**CAPRESE** Fresh mozzarella, tomatoes & basil

**CALAMARI FRITTI** Fried calamari served, red pepper sauce and roasted garlic aioli

**INSALATA DI CESARINA**

Classic caesar salad with romaine lettuce and croutons

**EGGPLANT MILANESE**

Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

**PRIMI** *(Host choice of two, Guest served both)*

**GNOCCHETTI DI SPINACHI**

Homemade ricotta and spinach gnocchi, sage and butter

**FARFALLE AL BRIE, ARUGULA E SPECK**

Bowtie pasta, melted brie cheese, arugula and smoked prosciutto

**ORECCHIETTE AI SALSICCIA E RABE**

“Little ear” pasta with Italian sausage and broccoli rabe

**RISOTTO AI PORCINI** Risotto with pecorino cheese, porcini mushroom and fresh basil

**ORECCHIETTE ALLE VERDURE** Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

**PAPPARDELLE AL FUNGI** Homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil

**SECONDI** *(Host choice of two, Guest served both)*

**PETTO DI POLLO**

Half chicken with preserved meyer lemon jus, rosemary oil

**SALMONE IN PADELLA** Pan-seared salmon filet

**SALMONE BOLLITO** Poached salmon filet with braised leeks in a white wine and saffron reduction

**STUFFED PORK TENDERLOIN**

Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes

**OSSO BUCO** Slow braised lamb shank with gremolata parsley, garlic and lemon zest

**ROSTICCIANA**

Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

**TILAPIA SCOTTADITO** Pan-seared tilapia filets with tomato coulis, kalamata olives, and artichoke hearts

**PAN SEARED CHILEAN SEA BASS** add \$7

**GRILLED SHRIMP** add \$7

**SEAFOOD RISOTTO** add \$7

*\$79 PER PERSON | LUNCH / DINNER*  
*Includes coffee, tea & 2 sides<sup>†</sup>*

**ANTIPASTI** *(Host choice of three, Guest served three)*

**INSALATA DI BARBABIETOLA**

Roasted beets with arugula, walnuts and ricotta salata

**CAPRESE** Fresh mozzarella, tomatoes & basil

**CALAMARI FRITTI** Fried calamari served, red pepper sauce and roasted garlic aioli

**INSALATA DI CESARINA**

Classic caesar salad with romaine lettuce and croutons

**EGGPLANT MILANESE**

Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

**PRIMI** *(Host choice of three, Guest served three)*

**GNOCCHETTI DI SPINACHI**

Homemade ricotta and spinach gnocchi, sage and butter

**FARFALLE AL BRIE, ARUGULA E SPECK**

Bowtie pasta, melted brie cheese, arugula and smoked prosciutto

**ORECCHIETTE AI SALSICCIA E RABE**

“Little ear” pasta with Italian sausage and broccoli rabe

**RISOTTO AI PORCINI** Risotto with pecorino cheese, porcini mushroom and fresh basil

**ORECCHIETTE ALLE VERDURE** Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

**PAPPARDELLE AL FUNGI** Homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil

**SECONDI** *(Host choice of three, Guest served three)*

**PETTO DI POLLO**

Half chicken with preserved meyer lemon jus, rosemary oil

**SALMONE IN PADELLA** Pan-seared salmon filet

**SALMONE BOLLITO** Poached salmon filet with braised leeks in a white wine and saffron reduction

**STUFFED PORK TENDERLOIN**

Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes

**OSSO BUCO** Slow braised lamb shank with gremolata parsley, garlic and lemon zest

**ROSTICCIANA**

Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

**TILAPIA SCOTTADITO** Pan-seared tilapia filets with tomato coulis, kalamata olives, and artichoke hearts

**PAN SEARED CHILEAN SEA BASS** add \$7

**GRILLED SHRIMP** add \$7

**SEAFOOD RISOTTO** add \$7

## HORS D'OEUVRES

1 HOUR \$25 PER PERSON

(choose eight items, butlered)

- \* 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 and balsamic reduction
- \* Smoked Salmon Sfizi: smoked salmon with mascarpone, capers, shallots and pesto
- \* Pizzetta with roasted radicchio, walnuts and gorgonzola
- \* Pizzetta with house made sausage and broccoli rabe
- \* Pizzetta 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 and tomato on skewers
- \* Polpettine: meatballs on skewers
- \* Andivia: endive boats with salmon moose
- \* Gnocchetti Di Spinachi: homemade ricotta and spinach gnocchi, sage & butter, served in oriental soup spoons

FILET MIGNON or SHRIMP add \$5

## 2 HOUR COCKTAIL PARTY

\$59 PER PERSON

- \* **8 Hors D'oeuvres From Above** (Butlered)
- \* **Wine, Beer, Coffee, Tea**

## ADDITIONAL OPTIONS

### DESSERT

\$5 PER PERSON (HOUSE MADE)

\$3 PER PERSON (BROUGHT IN)

- \* **Tiramisu Cake**  
Sweet cream cheese with layers of coffee cookies
- \* **Torta al Cioccolato Cake**  
Flourless chocolate torte
- \* **Fresh berries and mascarpone**
- \* **Cannoli & Homemade gelato**

### BEVERAGES

- \* **WINE, BEER & SOFT DRINKS** \$15 per person
- \* **CHAMPANGE TOAST** \$5 per person
- \* **SOFT DRINKS** \$5 per person

### EXTRAS

- \* **CHEESE & FRUIT PLATTER** \$10 per person
- \* **KIDS 2-10 YEARS OLD** \$25 per person (Including Beverages)
- \* **WEDDING CEREMONY** \$500

