

Antipastos

Serves 12 guests

***Fagottini \$75**

Grilled eggplant, ricotta & mozzarella cheese on tomato sauce

***Roasted Cauliflower: \$75**

Herbs, spices, parmigiano, toasted hazelnuts

Polpette \$55

Grass fed beef meatballs, tomatoes, basil, parmigiano

Gamberoni \$90

Marinated grilled prawns, aioli, frisee

***Vegetable Platter \$75**

Grilled eggplant, zucchini, bellpeppers, garlic

Insalata alla Cesare \$55

Romaine lettuce, garlic, lemon, anchovies, parma cheese, croutons

***Insalata D'Angela \$55**

Organic greens, fuji apples, pecans, gorgonzola in a honey vinaigrette dressing

Grill Chicken Cobb Salad \$95

grill chicken, pancetta, eggs, tomatoes, organic greens, blue cheese

***Insalata Pasta Vegetarian \$75**

Orzo pasta, celery, onions, carrots, cauliflower, bellpeppers

Insalata Pasta Salsiccia \$85.00

pasta, house made fennel sausage, bell peppers, sundried tomatoes

Add grill chicken to a salad \$35

***Marks vegetarian dishes**

Entrées

Serves 12 guests

Lasagna \$75

House made pasta in layers, meat sauce, béchamel and cheeses

Papardelle Al Ragu \$95

House made pasta, grass fed beef meatballs, hearty meat sauce

Penne Matriciana \$85

Italian pancetta, caramelized onions, pinot grigio wine, marinara sauce

Fettuccine al Salmone \$90

House made pasta, Norwegian smoked salmon, caramelized onions, cream

***Manicotti \$75**

House made pasta, swiss chard, ricotta, mozzarella, tomato sauce

***Ravioli \$85**

Spinach, cheeses, gorgonzola mushroom cream

***Melanzane Parmigiana \$75**

Eggplant layered and baked with cheeses, fresh herbs on tomato sauce

***Fettuccine Mushrooms \$90**

House made pasta, mushrooms, truffle butter cream

Casarecce Siciliana \$95

Italian imported pasta, house made fennel sausage, Mushrooms, English peas, Marinara sauce

Pollo Al'Agro \$145

Mary's chicken breast, artichokes hearts, sun dried tomatoes, lemon butter

Pollo Marsala \$145

Mary's chicken breast, mushrooms, herbs, marsala wine sauce

Pollo Parmigiano \$140

Mary's chicken breast breaded, baked in a marinara, mozzarella cheese

Flank Steak \$165

Marinated, herbs, spices, crimini mushrooms, cognac cream

Desserts:

**Lemon Chiffon Cake
Chocolate Baileys Cake
Raspberry Cheese Cake
Assortment of Cookies**

Benvenuti
RISTORANTE

CATERING MENU

**Make your next event special and memorable.
Have Benvenuti Ristorante catering it. We will arrange a flavorful menu
that will make your event an absolute success. We are proud to offer
local, sustainable, organic ingredients from local produce staying
consistent with what you've come to expect
from Benvenuti Ristorante.**

**Kindly allow 48 hours notice for your catering requests.
We also deliver.**

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