



THE
SOCIAL
CATERING & CO

AMARO
Trattoria

Please inquire about custom plated dinners

CANAPES

LAND

Mortadella Sliders Whipped N'duja, Sul Tavolo Stracciatella, Arugula

Porchetta Sliders Marinated Rapini, Truffle Sauce, Shaved Parm, Chili

Tuscan Crostini Whipped Chicken Liver, Treviso Jam, Grilled Sourdough Herbs

Pork & Ricotta Meatballs 40 Clove Tomato Sauce, Pecorino, Walnut Pesto

Beef Tartare Cannoli Pepperoncino, Triple Crunch Mustard, Parmigiana Reggiano

Carbonara Arancini Young Pecorino, Egg yolk Emulsion, Chives, Guanciale

SEA

White Anchovy Crostini Sul Tavolo Stracciatella, Parsley Oil, Herbs

Shrimp Toast Lemon Aioli, Shaved Fennel, Arugula, Bomba Shrimp Mousse

EARTH

Roasted Pear Smoked Provolone Arancini, Burnt Honey, Fried Rosemary

Wild Mushroom Truffle Cavatelli Spoons, Black Truffle, Parmigiana Reggiano

Devilled Eggs Smoked Provolone, Calabrian Chilies, Chives

(V) Vegetarian (VG) Vegan

STATIONS

Pinsa Tomato Sauce & Oregano

Fiori di latte Confit Cherry Tomatoes, Fresh Basil

Fried Eggplant N'duja, Fontina Cheese, Pecorino, Basil

Smoked Provolone Spicy Soppressata, Sundried Black Olives

Yukon gold Potato Fior di latte

Roasted Wild Mushrooms Truffle Honey, Taleggio Cream, Parmesan

Speck Gorgonzola, Pear, Walnuts, Radicchio, Balsamic

Zucchini Mortadella, Stracciatella, Burnt Honey, Pistachio

Pork & Fennel Sausage Marinated Rapini, Pecorino

Porchetta Slow Roasted Pork Belly, Salsa Verde, Crispy Pig Skin (option for slider buns)

Tuna e Tonnato Seared Rare Tuna, Tuna Aioli, Capers, Fennel, Arugula

Charcuterie & Cheese Prosciutto di Parma, Finocchiona Salami, Whipped Calabrese N'duja, Sul Tavolo Burrata, Marinated Pecorino Fresco, Fontina d'Aosta, Black Bird Bread

Charred Broccoli Salmoriglio Dressing, Toasted Coriander, Whipped Ricotta (V)

Spring Salad Shaved Asparagus, English peas, Herbs, Sunflower Seeds (V)

Truffle Salad Baby Gem Lettuce, Local Apple, Truffle Vinaigrette, Parmesan (V)

PASTAS & RISOTTO

Cavatelli con Funghi Wild Mushroom Ragu, Black Truffle, Mascarpone

Rigatoni alla Bolognese Beef Brisket Ragu, Prosciutto, Pecorino

Spring Agnolotti Whipped Ricotta, Cultured Butter, English Peas, Mint

Asparagus Risotto Green & White Asparagus, Butter Poached Shrimp

Jerusalem Artichoke Risotto Roasted Cauliflower, Black Truffle, Parmesan

(V) Vegetarian (VG) Vegan

DESSERT

Tiramisu Marsala Cream, Espresso Soaked Savoiardi Cookies, Cocoa

Cannoli Mascarpone & Ricotta, Citrus, White Chocolate Dip

Panna Cotta Yogurt & Bay Leaf Cream, Mixed Berry, Crunchy Meringue

(V) Vegetarian (VG) Vegan