

ENTREES

POLLO

CHOOSE ONE STYLE 50/100

LIMONE- LEMON, WHITE WINE SAUCE, CAPERS

PARMIGIANA- BREADED CHICKEN,
MOZZARELLA, TOMATO BASIL SAUCE

VESUVIO- GARLIC, SHALLOTS, ROSEMARY,
WHITE WINE

MARSALA- MUSHROOMS, GARLIC, SHALLOTS,
MARSALA WINE

VEAL

CHOOSE ONE STYLE 80/160

LIMONE- LEMON, WHITE WINE SAUCE, CAPERS

PARMIGIANA- BREADED VEAL, MOZZARELLA,
TOMATO BASIL SAUCE

VESUVIO- GARLIC, SHALLOTS, ROSEMARY,
WHITE WINE

MARSALA- MUSHROOMS, GARLIC, SHALLOTS,
MARSALA WINE

RISOTTO-

CHOOSE ONE STYLE 40/80

ASPARAGI- CARNAROLI RICE, ASPARAGUS,
FRESH HERBS, HEIRLOOM TOMATOES,
MASCARPONE

FUNGHI- CARNAROLI RICE, MIXED WILD
MUSHROOMS, GRANA PADANO CHEESE

PESCATORE- CARNAROLI RICE, CLAMS,
MUSSELS, CALAMARI, SHRIMP (+15/+30)

EGGPLANT PARMIGIANA – LAYERED BREADED
EGGPLANT, TOMATO, MOZZARELLA, GRANA
PADANO 45/90

LASAGNA- LAYERS OF HOMEMADE PASTA,
BESCIAMELLA AND BOLOGNESE SAUCE 60/120

FILETTO BAROLO- PAN ROASTED FILET
MIGNON, CRIMINI MUSHROOMS, BAROLO WINE
REDUCTION 110/220

SIDES

ROASTED POTATOES 25/50

BROCCOLI 30/60

MASCARPONE MASHED POTATOES 25/50

CRISPED POLENTA 25/50

SAUTÉED SEASONAL VEGETABLE BLEND 30/60

GREEN BEANS 30/60

OLIVES HOUSE MARINATED OLIVE MIX (ONE PINT) 10

SANDWICHES

65 FOR 10 SANDWICHES / 130 FOR 20 SANDWICHES

*ASK ABOUT MIXING AND MATCHING SANDWICHES FOR A
HALF TRAY OR FULL TRAY. ALL SANDWICHES CUT IN HALF FOR
SERVING*

POLPETTE- VEAL MEATBALLS, TOMATO BASIL
SAUCE, PROVOLONE CHEESE

POLLO- CHICKEN BREAST, SPECK, PROVOLONE,
TOMATOES, MIXED GREENS, BASIL PESTO MAYO

SPECK E MOZZARELLA- SPECK, FRESH
MOZZARELLA, ROMA TOMATOES, SUN DRIED
TOMATO BASIL AIOLI

VERDURE GRIGLIATA- GRILLED YELLOW SQUASH,
ZUCCHINI, EGGPLANT, TOMATOES, HERBED OLIVE
OIL

DESSERT

TIRAMISU- ESPRESSO, LADYFINGERS,
MASCARPONE, COCOA 30/60

LOCATED AT

THE ARBORETUM OF SOUTH BARRINGTON

100 W HIGGINS RD
SUITE H-20
SOUTH BARRINGTON, IL 60010
847-836-1700



CATERING MENU

INCONTRO  TAVOLA
RISTORANTE ITALIANO

FOR INQUIRIES AND ORDERS

PLEASE CONTACT US AT

847-836-1700

OR EMAIL US AT

EVENTS@INCONTROATAVOLA.COM

HALF TRAY SERVES 8-12 PEOPLE
FULL TRAY SERVES 15-20 PEOPLE

ANTIPASTI

ARANCINI- CRISPY SAFFRON RICE FILLED WITH BOLOGNESE, PEAS, AND MOZZARELLA **30/60**

FUNGHI RIPIENI- MUSHROOMS FILLED WITH SAUSAGE, BREADCRUMBS, PECORINO ROMANO, LEMON BALSAMIC REDUCTION **30/60**

SAUSAGE AND PEPPERS- GRILLED FENNEL SAUSAGE, MIXED COLORED PEPPERS, ONIONS, GARLIC **40/80**

POLPETTE- VEAL MEATBALLS BRAISED IN A PLUM TOMATO SAUCE **35/70**

CAPRESE SKEWERS- FRESH MOZZARELLA, GRAPE TOMATOES, BASIL **25/50**

BRUSCHETTA- CROSTINI, DICED TOMATOES, BASIL, FRESH MOZZARELLA **30/60**

MEAT AND CHEESE PLATTER- PROSCIUTTO DI PARMA, HOT SOPRESSATA, MORTADELLA, TOSCANO SALAME AND PECORINO ROMANO, GRANA PADANO, GORGONZOLA, TALEGGIO
125 SERVES 15 PEOPLE

CHEESE PLATTER- PECORINO ROMANO, GRANA PADANO, GORGONZOLA, TALEGGIO
85 SERVES 15 PEOPLE

CRUDITÉ PLATTER- FRESH SEASONAL VEGETABLES ACCOMPANIED BY SUN-DRIED TOMATO DIP, CAPONATA, AND SPINACH DIP
55 SERVES 15 PEOPLE

SEASON FRUIT PLATTER- CHECK FOR CURRENT FRUIT SELECTION **55 SERVES 15 PEOPLE**

GRILLED SEASONAL VEGETABLE PLATTER- CHECK FOR CURRENT SELECTION **65**

INSALATA

RUSTICA- MIXED FIELD GREENS, VEGETABLES, OLIVES, ARTICHOKE HEARTS, GRANA CHIPS, LEMON BALSAMIC DRESSING **30/60**

MISTA- ROMAINE, MIXED FIELD GREENS, VEGETABLES, LEMON BALSAMIC DRESSING **25/50**

CAESAR- ROMAINE, SHAVED GRANA PADANO, HOUSE MADE CROUTONS, CAESAR DRESSING **25/50**

RUCOLA- ARUGULA, CRISPY PANCETTA, ARTICHOKE HEARTS, GRAPE TOMATOES, GRANA PADANO, LEMON OIL DRESSING **30/60**

ADD ONS FOR ANY SALAD

ADD CHICKEN **14/28**

ADD SHRIMP **24/48**

ADD SALMON **35/70**

PASTA

MODO MIO PASTA **35/70**

CHOOSE ONE PASTA:

RIGATONI- A SHORT, SLIGHTLY CURVED TUBE PASTA WITH A RIDGED OUTER SURFACE

CAVATELLI- A HEARTY THICK LITTLE BITE OF ROLLED PASTA FOR A PERFECT POCKET OF SAUCE

BOMBARDONI- SHORT DIAGONAL CUT RIBBED PASTA

PACCHERI- A LARGE HOLLOW TUBED SHAPED PASTA, SIMILAR TO RIGATONI BUT SHORTER WITH A LARGER DIAMETER

GNOCCHI (+5/+10)- POTATO FILLED DUMPLINGS

RAVIOLI- CHOOSE EITHER MEAT OR CHEESE (+5/+10)- CHEESE FILLED RAVIOLI OR MEAT FILLED RAVIOLI

CHOOSE ONE SAUCE:

MARINARA- A SAVORY BLEND OF POMODORO TOMATOES AND BASIL

BAKED WITH MOZZARELLA (\$5/ \$10) – OUR MARINARA SAUCE BAKED INTO PASTA AND TOPPED WITH MOZZARELLA

ALFREDO- A VELVETY SAUCE OF CREAM AND PARMAGIANO CHEESE

AGLIO E OLIO- GARLIC AND OLIVE OIL WITH FRESH SEASONAL VEGETABLES

ARRABIATA- A SPICIER VERSION OF OUR MARINARA SAUCE

BOLOGNESE- A COMBINATION OF VEAL, BEEF, PORK, AND TOMATO RAGU

VODKA CREAM- TOMATO, BASIL, CREAM, VODKA, GARLIC, AND SPINACH

HOUSE SPECIALTY PASTA

BOMBARDONI CAPRESE- HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA, GARLIC, OLIVE OIL **40/80**

CAVATELLI TOSCANA- SPECK, CHICKEN, PETITE PEAS, LEEKS, LIGHT PARMIGIANO CREAM SAUCE **40/80**

RAVIOLI ARAGOSTA- HOUSE MADE PASTA FILLED WITH LOBSTER AND BESCIAMELLA, SAUTÉED WITH SPINACH IN A VODKA TOMATO-CREAM SAUCE **55/110**

GNOCCHI BOLOGNESE- VEAL, BEEF, PORK, TOMATO RAGU, PEAS, MUSHROOM, GRANA PADANO **40/80**

PACCHERI TARTUFI- SAUSAGE, MUSHROOMS, LIGHT TRUFFLE CREAM SAUCE, GRANA PADANO **50/100**

RIGATONI SICILIANA- PANCETTA, CRUMBLED FENNEL SAUSAGE, SPICY TOMATO RAGU, PECCORINO ROMANO **40/80**

ADD ONS TO ANY PASTA

CHICKEN **14/28**

SHRIMP **24/48**

SALMON **35/70**

MEATBALLS **25/50**

SAUSAGE **25/50**

MIXED SEASONAL VEGETABLES **10/20**