



ITALIAN-THEMED SPRING FEAST

Springtime in Italy is a gorgeous season that's all about celebrating the bounty of renewed life with family and friends. This is often done "al fresco" -- in the fresh, literally -- when getting out-of-doors after a long winter feels especially decadent. The spring growing season brings wonderful produce and tender lamb, and eggs and vegetables are also incorporated into the delicious springtime feast. *This is best structured as the Italians would do it: a family-style meal, served either on passed platters at the table or as a buffet.*

APERITIVO: Cocktails and Nibbles Before the Meal

Orange-garlic-ginger-lemon marinated olives
Assorted salumi with grissini + Cheese tray with breads and crackers

Antipasti (choose 3)

Bresaola-arugula-shaved parmigiano roll-ups
Crostini two ways: artichoke spread * black olive tapenade
Truffled deviled eggs
Herb-crusted goat cheese crostini with red onion marmellata
Mozzarella bocconcini wrapped in zucchini, with sundried tomato pesto
Sicilian meatballs in agrodolce tomato glaze

Main Course (choose 1-2)

Chicken Marsala with mushrooms
Lamb chops "scottadito" with rosemary and garlic
Roasted salmon fillet, with salsa verde and citrus-honey sauce
Saltimbocca *alla Romana* (with veal, turkey, or chicken): prosciutto, sage, and white wine sauce

Sides (choose 3)

Asparagus with lemon citronette and egg mimosa
Roasted rosemary potatoes
Polenta with fresh, chunky tomato and herb sauce
Spinach and chard cakes
Chickpea salad with herbs and parmigiano
Mixed field greens
Radicchio, arugula, ricotta and parsley salad with *ricotta salata* and honey vinaigrette

Dessert (choose 1)

Lemon poppyseed cake with citrus-sugar glaze, raspberry sorbetto
Ricotta cheesecake -- with or without chocolate chips; balsamic berries and mint
Pine nut tart with rosemary caramel

fabulous food

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