

ANTIPASTI BY THE PIECE & ANTIPASTI TRAY

Antipasti by the piece - minimum order of 12 pieces per selection. Priced per piece.

ANTIPASTI BY THE PIECE

ARANCINI mushroom stuffed rice ball + talegio + arugula + truffle oil	1.50 / pc
PROSCIUTTO E ASPARAGI grilled asparagus + prosciutto	2.50 / pc
SHRIMP traditional cocktail sauce	3.00 / pc
MINI DAVANTI BURGER beef burger + bacon jam + tomato + cheese curd + arugula	5.00 / pc
GRANCHIO AL LIMONE 2 oz. jumbo lump crab cake + lemon aioli	5.00 / pc
CROSTINI tuscan toast + assorted toppings <ul style="list-style-type: none">• marinated tomato + basil + mozzarella di bufala• shaved asparagus + chopped egg + pecorino + truffle oil + tomato + frisée• salmon + herb cream cheese + crispy capers• mushroom + goat cheese + truffle oil	2.00 / pc 2.50 / pc 2.50 / pc 2.50 / pc
SPEDINI italian skewers + grilled kebab <ul style="list-style-type: none">• seared cauliflower + sicilian olive + lemon jam• cherry tomato + mozzarella di bufala + basil• amish chicken + piquillo pepper + caper aioli• herb marinated steak + balsamic	1.50 / pc 1.50 / pc 3.00 / pc 3.00 / pc

Davanti
Enoteca

CATERING MENU

LITTLE ITALY

1655 India Street, San Diego, CA
(619) 237-9606

DEL MAR

12955 El Camino Real, Del Mar, CA
(858) 519-5060



DAVANTIENOTECA.COM

HALF TRAY SERVES 8-10 / FULL TRAY SERVES 16-20

Pick-up and delivery options are available. For delivery, a minimum order of \$125 is required. We try to accommodate same-day catering orders. All catering orders will be packaged in disposable serving trays and include disposable serving utensils. Upon request, we will include disposable plates, napkins, and utensils. Please call your local Davanti Enoteca for help in placing your order. For larger orders, please ask to speak with our Event Sales Managers.

ANTIPASTI

	half tray / full tray
RICOTTA VASI ricotta + honey + tuscan toast	40 / 80
PROSCIUTTO-VEAL MEATBALLS pecorino + ciabatta + san marzano tomatoes	36 / 72
CHEF'S MEAT & CHEESE BOARD charcuterie + conserva + almond crackers + olives	48 / 96
TRADITIONAL BRUSCHETTE ciabatta + tomatoes + fresh mozzarella + basil + extra virgin olive oil	40 / 80
BRUSSELS SPROUTS prosciutto + chilis + pecorino + egg <i>gf</i>	40 / 80
ROASTED BEETS walnut butter + crème fraîche + candied walnuts <i>gf/v</i>	40 / 80
ROASTED CAULIFLOWER ceci beans + olive tapenade + lemon jam + pecorino <i>gf/v</i>	39 / 75
POLENTA & RAGU mascarpone polenta + ragu of the day <i>gf</i>	40 / 80

INSALATE

	half tray / full tray
ARUGULA* roasted grapes + pecorino + marcona almonds + meyer lemon vinaigrette <i>gf/v</i>	35 / 70
ESCAROLE* gala apple + pecorino pepato + celery + hazelnuts <i>gf/v</i>	35 / 70
CAESAR* romaine heart + caesar dressing + white anchovy + croutons + pecorino	35 / 70
CAPRESE sliced tomatoes + fresh mozzarella + basil + olive oil <i>gf</i>	37 / 72
BURRATA roasted campari tomato + basil pesto + ciabatta <i>v</i>	42 / 80

*add a protein to your salad. **chicken** +18/+36 **shrimp** +32/+64

PIZZE E FOCACCIA

D.O.C. san marzano tomatoes + hand-pulled mozzarella + basil <i>v</i>	14
DELLA TERRA wild mushrooms + braised leeks + taleggio + truffle oil <i>v</i>	16
BIANCA sautéed spinach + roasted garlic + herbs + ricotta cheese + hand-pulled mozzarella + fontina <i>v</i>	15
CARNE speck + calabrese + pork sausage + san marzano tomatoes + fresh mozzarella + parmesan	16
FOCACCIA DI RECCO ligurian flatbread + soft cow's cheese + honeycomb <i>v</i>	21

PASTE

	half tray / full tray
PACCHERI E SALSICCIA giant rigatoni + fennel sausage + tomatoes + parmigiano-reggiano + roasted onions	72 / 120
CAPPELLACCI QUATTRO FORMAGGI ricotta + parmesan + pecorino + mascarpone + pomodoro sauce + basil	83 / 162
ORECCHIETTE ALLE VERDURE** handmade little ear pasta + rapini + escarole + lemon + chilis + pecorino	72 / 120
PACCHERI POMODORO** light tomato-basil sauce + garlic + olive oil	50 / 95

add a protein to your pasta. **chicken +18/+36 **fennel sausage** +18/+36

CARNE E PESCE

	half tray / full tray
POLLO LIMONCELLO grilled chicken breast + spinach + cherry tomatoes + cauliflower + shallots + limoncello vinaigrette <i>gf</i>	80 / 155
POLLO "SOLE MIO" grilled breast of chicken + chili pepper paste	80 / 155
PESCE DAVANTI salmon + seasonal prep	100 / 175

DOLCI

	half tray / full tray
TORTA AL FORMAGGI DI CAPRA goat cheese cake + salted caramel + candied Marcona almonds <i>gf</i>	34 / 62
TIRAMISU ladyfinger cookies + espresso + cocoa + mascarpone cream + chocolate sauce + chocolate shavings	34 / 62
CANNOLI pistachio + maraschino cherries	36 / 72
ASSORTED DOLCI DISPLAY available upon request	