

Italian Cocktail Menu Ideas:

Note the anchovies, walnuts or most unlikeable item can be left out of any recipe

-Bruschetta (Baguette ,Olive Oil, Pesto, Gruyere or Fontina Cheese, Sauteed Mushrooms, Sliced & Roasted Roma tomatoes, Fresh Basil)

-Imported Italian Cheese, with gourmet crackers and grapes. Can add additional fruits. This goes well with the Baguette chips, Pepperoni loaf and cheesy garlic bread.

-Cheesy Garlic Bread

-Pepperoni Loaf

-Italian Baguette Chips with Basil & Sun Dried Tomato Cheese Torta (Cream Cheese, Basil Pesto and Tomato Pesto Layered)

-Coppicola, Salami, Mortedela Italian sliced meats

-Prosciutto Ham wrapped Honeydew Melon

-Italian Sausage Cheese Balls

- Roman Meatballs – Mozzarella, parmesan cheese, milk, ham, flour, eggs, butter and salt

-Baked Italian Oysters (Pricey-Have to check current market price)



-Cozze Crude Al Limone - Mussels on the Half Shell – Mussels, lemon and peppercorns

-Crostinis – 2 cheeses, Tomato sauce, olives, garlic, and onions on French bread

- Focaccia Bread with Fontina and Gorgonzola Cheese**
- Parmesan Crisps**
- Mini Calzone**
- Mozzarella, Tomato and Pesto Crescent Tarts**
- Italian Sausage Stuffed Mushrooms**
- Stuffed Artichoke**
- Caponata (Cold Eggplant Appetizer with bell peppers, onion, celery, olive oil, Italian tomatoes, zucchini, pine nuts, capers, green olives, vinegar and spices)**
- Tampenade – Olive Pate’**
- Crudite – Vegetable Platter with Hot Italian Vegetable Dip (Garlic, Anchovies in olive oil)**
- Tuna Stuffed Italian Style Eggs**
- Italian Gourmet Mushrooms – with artichokes, celery hearts, shrimp, asparagus, tomatoes, lemon, mayonnaise and olive oil**
- Pomodori Casalinghi Ripieni - Stuffed Tomatoes Home Style – Onion, bread crumbs, parmesan, parsley, anchovy fillets, pine nuts and spices**
- Antipasto Salad**
- Antipasto Tray**
- Artichoke Pasta Salad**
- Pesto Feta Pasta Salad**
- Tortellini Asparagus Toss**
- Zesty Italian Pasta Salad**
- Raspberry Vinaigrette Red, Green and White Salad – Green salad, onion, celery, peppers, feta or mozzarella, vinaigrette and walnuts**
- Insalata di Riso Alla Romana – Rice Salad Roman Style – rice, cannellini beans, bread crumbs, prosciutto crudo, bacon, anchovy fillets, olives, vinegar, olive oil and spices**
- Italiana Insalata Verde – (Italian Green Salad – Tomatoes, celery, red onion, carrot, basil lemon juice, olive oil and spices)**
- Olive Tray**

-Italian Cookies or Italian desserts or do you want to just stick with the cake?

Do you want any Italian soups?