



BELOTTI CATERING

MENU

APPETIZERS / STARTERS

CHARCUTERIE PLATTER serve: 5-6 pp \$70 | 12-15 pp \$115

Fine selection of imported and local typical Italian salumi cuts including:
Imported prosciutto di Parma, spicy Calabrese salami, Mortadella Bolognese, salame Toscano,
served with house made baguette crostini

CHEESE PLATTER serve 5-6 pp \$90 | 12-15 pp \$140

Top quality selection of imported and local Italian cheeses including:

Gorgonzola, grass fed Branzi cheese, Taleggio Bergamasco, Grana Padano D.O.P., pecorino Calabrese, cranberry-cinnamon goat cheese. served with house made baguette crostini, toasted mixed nuts, fruits and berries, Clover honey

CHEESE AND CHARCUTERIE PLATTER serve 5-6 pp \$80 | 12-15 pp \$130

Beautiful combination between our charcuterie and cheese platter served with house made baguette crostini, toasted mixed nuts, fruits and berries, Clover honey

SMALL BITES PANINI (min 15 orders). \$3.95 each

House made mini panini filled with multiple combinations of flavors-- just like what we are used to in Italy before any events or gatherings, or to fill the hungriest belly without taking too much space.

Combinations available:

Panino e Salame: bread and sliced salame Toscano

Panino e Mortadella: bread and sliced Mortadella Bolognese

Panino e Prosciutto: bread and sliced imported Prosciutto crudo di Parma

Panino Cotto-Fontina: bread, prosciutto cotto Rovagnati, imported Fontina cheese, house made mayonnaise

Panino Caprese: bread, sliced tomato, mozzarella cheese, green salad, extra virgin olive oil

FINGER FOOD (min 15 orders per item/flavor)

Small quantity 2-3 bite items served in single portion containers with a toothpick or to be eaten with a napkin

Vegetable Pinzimonio \$4.95 each

Mixed vegetable crudité including: bell peppers, celery, carrots, radishes, tomato;
served in a single serving cup with local Seka hills extra virgin olive oil, sea salt and crushed pepper;

Frittatina di Verdure \$4.95 each

Mixed vegetable egg frittata topped with mix green insalatina, crumbled goat cheese, balsamic glaze

Warm cream puffs , bigne salati caldi \$2.75 each

House made cream puff filled with warm creamy fillings. Flavors available:

- **Pizzaiola:** mozzarella, tomato, fresh oregano;
- **Porcini:** Mushroom and cheese;
- **4 Formaggi:** Grana Padano D.O.P., mozzarella, gorgonzola, provolone cheese
- **Tartufo:** black truffle and Grana Padano D.O.P. **+\$0.75 each**

PUFF PASTRY BASED BITES (min 15 orders)

Parmesan twist \$2.25 each

Golden crispy puff pastry, Grana Padano D.O.P. cheese, puppy seeds

Würstel salatini \$2.75 each

Mini single bite hot dog, Dijon mustard, sesame seeds

Pizzette \$ 3.25 each

single bite mini pizza, imported Italian tomato, mozzarella cheese, oregano

INSALATE- SEASONAL SALADS - COLD APPETIZERS

BRUSCHETTA \$3.75 each

1 slice of toasted ciabatta bread, fresh tomatoes, garlic, basil, extra virgin olive oil. **Add mozzarella + \$0.75 each**

LATTUGA SALAD

approximately serve: 5-6 pp \$70 | 10-12 pp \$110

Living butter lettuce, toasted pine nuts, lemon dressing, Grana Padano D.O.P.

CAVOLO SALAD

approximately serve: 5-6 pp \$80 | 10-12 pp \$120

Organic baby kale, candied pecans, dry cherries, crumbled goat cheese, honey mustard vinaigrette.

CAPRESE SALAD TRAY

approximately serve: 5-6 pp \$80 | 10-12 pp \$120

Sliced tomatoes alternate with mozzarella cheese, imported Taggiasca olives, fresh basil, Seka hills extra virgin olive oil.

BURRATA SALAD

approximately serve: 5-6 pp \$85 | 10-12 pp \$125

Organic seasonal salad mix, celery, organic cherry tomatoes, Italian burrata cheese, local Seka hills extra virgin olive oil, Balsamic vinegar dressing.

VITELLO TONNATO TRAY

approximately serve: 5-6 pp \$85 | 10-12 pp \$125

Sliced slow roasted Piedmontese[®] beef eye of round, Sicilian yellow thin salsa tonnata (tuna spread), capers, lemon zest

MAIN COURSES PIATTI PRINCIPALI

TRADITIONAL NORTHERN ITALIAN STYLE PASTAS – VEGETARIAN OPTIONS



SPAGHETTI POMODORO E BURRATA

from 1 -29 portions **\$18.25/portion** | from 30+ portions **\$17.25/portion**

Spaghettoni Mancini[®], imported San Marzano D.O.P. tomato sauce, burrata cheese, basil, EXAU Calabrian extra virgin olive oil

SCARPINÒCC DE PÀRR

from 1 -29 portions **\$17.5/portion** | from 30+ portions **\$16.5/portion**

Vegetarian traditional Bergamo style stuffed pasta, Grana Padano D.O.P., spices, garlic, parsley, brown butter, sage

FAGOTTINI RICOTTA E SPINACI

from 1 -29 portions **\$18.25/portion** | from 30+ portions **\$17/portion**

Ricotta and spinach filled pasta, Italian fresh ricotta, organic spinach, Grana Padano D.O.P.

CASARECCE ALL'ARRABBIATA

from 1 -29 portions **\$17.25/portion** | from 30+ portions **\$16.25/portion**

House made extruded casarecce pasta, imported San Marzano D.O.P. tomato sauce, garlic, Calabrian chili

1 WHOLE LOAF OF WARM SLICED SEMIFREDDI CIABATTA BREAD \$6.5

TRADITIONAL NORTHERN ITALIAN STYLE PASTAS (CARNIVORE OPTIONS)

AGNOLOTTI DI LIDIA

from 1 -29 portions **\$18/portion** | from 30+ portions **\$17/ portion**

Traditional Piedmontese style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, Grana Padano D.O.P., beef reduction

CASONCELLI

from 1 -29 portions **\$18/portion** | from 30+ portions **\$17/ portion**

My Mom's Lombardian-style stuffed pasta with beef, prosciutto, pork shoulder, Grana Padano D.O.P., smoked pancetta, butter, sage

PAPPARDELLE

from 1 -29 portions **\$18.5/portion** | from 30+ portions **\$17.5/portion**

Long wide pasta, organic hen of woods mushrooms, beef reduction, parsley, Grana Padano D.O.P.

BIGOLI AL SUGO D'ANATRA

from 1 -29 portions **\$18.95/portion** | from 30+ portions **\$17.95/portion**

Venetian style Bigoli pasta, all parts of the duck sugo, orange zest, Grana Padano D.O.P

GNOCCHI ALLA BOLOGNESE

from 1 -29 portions **\$18.95/portion** | from 30+ portions **\$17.95/ portion**

Soft Potato gnocchi, traditional Granma Caterina six meats Bolognese sauce, Grana Padano D.O.P.

TORTELLI DI POLENTA

from 1 -29 portions **\$17.95/portion** | from 30+ portions **\$16.95/portion**

Egg pasta stuffed with polenta taragna (with Lombardian grass fed cheeses), rabbit sugo, thyme, Grana Padano D.O.P.

TAGLIATELLE

from 1 -29 portions **\$18.75/portion** | from 30+ portions **\$17.75/portion**

Long narrow pasta, grappa/Sangiovese marinated wild boar sugo, pecorino di Rocca Toscano, black pepper

LASAGNA ALLA BOLOGNESE

Medium tray serves approx 6 people **\$105** – **Large tray** serves 13-16 people **\$210**

House made lasagna pasta, traditional Bolognese sauce, traditional béchamel, mozzarella, Grana Padano D.O.P

MEAT AND SIDES

BRASATO

from 1 -29 portions **\$32.5 each** | from 30+ portions **\$31.5 each**

8 oz. of 5-hour braised Piedmontese® flat iron, organic Maitake mushroom Nebbiolo reduction

served with side of Italian organic polenta



TRADITIONAL POLENTA

1 tray approximately serves: 8-10pp \$75

Imported Italian organic polenta from Molino Sobrino (la Morra, Piemonte), Mediterranean sea salt, extra virgin olive oil



BRAISED MIXED VERDURE

1 tray approximately serves: 8-10pp \$75

Braised organic Swiss chard, curly Kale, Spinach, lacinato kale, shallots, lemon



BROCCOLINI PICCANTI

1 tray approximately serves: 8-10pp \$75

Organic broccolini steamed and sautéed with garlic, extra virgin olive oil and Calabrian chili



BROCCOLI AL VAPORE

1 tray approximately serves: 8-10pp \$65

Steamed broccoli florets, salt and extra-virgin olive oil on the side

DESSERTS - DOLCI

PANNA COTTA

\$7.5 each

Traditional Piedmontese end of the meal cream custard with Madagascar vanilla and raspberry sauce

TIRAMISÙ

\$8.5 each

My mom's version of the typical Milanese dessert, layered with house made Savoiardi cookies, Mascarpone, Danesi® caffè espresso and cocoa (alcohol free)

FRAGOLE E CIOCCOLATO

\$4.25 each 10 orders min

White and dark chocolate covered organic strawberries

CANNOLI DI RICOTTA

\$5.5 each 10 orders min

Cannoli shells of pastry dough, filled with a sweet, creamy ricotta

COPPETTE DI FRUTTA

\$ 5.25 each 5 orders min

Fresh cuts fruits, selection include: cantaloupe, pineapple, strawberry, grape, blueberry, gala apple
Fruit selection can change depending on season

BEVERAGE

Classic Sodas \$2.5

LemonCocco \$3.5

Limonata Lurisia (glass) \$3.5

Chinotto Lurisia \$3.5

San Pellegrino Aranciata or Limonata \$2.50

Acqua Panna 500 ml \$2.5

Acqua Panna 750 ml \$ 5

San Pellegrino 500ml \$2.5

San Pellegrino 750ml \$5

1 gal ice cubes bags \$ 2.00

DELIVERY

We offer a no-service catering option for lunch and dinner. The food is dropped off at the event location (if within 6-mile radius from Bottega) or picked up at our shop. **Delivery service is set at a flat rate of \$50.**

UTENSILS

Our food comes with serving utensils, packaged in platters, paper boxes, or aluminum food containers depending on items.

Disposable Chafing Dish Buffet Set \$30/ each. Comes with all the pans, racks, fuels, and serving utensils

Legal

Unforeseen Circumstances Liability:

Belotti Bottega reserves the right to cancel any event for unforeseen reasons. These reasons include, but are not limited to: power failures, bad weather, earthquakes, fire, terrorism, war, theft, accidents, or illness. Belotti Bottega will attempt to remedy the situation first if possible and proper contact will be initiated to customers regarding order issues.

We understand that it could be emotionally distressing to have your event be cancelled, however, due to the unpredictability of many factors, including the ones listed, Belotti Bottega is not liable for the emotional distress or consequences of an event being cancelled. Client takes the sole risk of unpredictable events that could occur.

Cancellation Policy:

50% of order total is required as a deposit to confirm the event at the time of estimate acceptance, remaining balance is due no later than 48 hours prior to the event.

Cancellation may be made 48 hours prior to pick up or delivery date. Cancellation made less than 48 hours will forfeit order deposit of the cancelled order.

A \$75 fee will be added for any returned checks.

Tardiness Liability:

While our team will try their hardest to avoid being late to an event, by booking an event with Belotti Bottega, the client understands that Belotti Bottega is not responsible for the emotional distress or consequences of an order arriving late, or of an event starting late due to the catering. Client understands that there are a number of circumstances that could occur that could cause our team to be late to an event, including but not limited to: traffic, traffic accidents, illness, power failures, a car accident, a car breaking down, overbooking, theft, earthquakes, fire, bad weather, war, and terrorism.

Damage and Injury Liability:

While our team will try their hardest to avoid any accidents during an event, by booking an event with Belotti Bottega, the client understands that Belotti Bottega is not responsible for any accidental injury or damage caused by its staff or equipment. Belotti Bottega is not responsible for accidental injury of a person at a party, including, but not limited to:

burns from hot food or equipment, injury from a dropped items, injury from tripping and falling, a vehicle accident, food poisoning, fire, or natural disaster.





BELOTTI BOTTEGA
4001-B Piedmont Ave
Oakland
CA 94611
Phone 510-350-7619



@belotti_bottega



@BelottiBottega

www.belottirb.com/catering