

Event Menu

Central servings at the tables

Italian Focaccia and house dips

Appetizers - choice of 4

- Green Salad**
Variety of lettuces and leaves, cherry tomatoes, carrot sticks and mushrooms in vinaigrette dressing
- Chopped Salad**
Tomato, cucumber, carrot sticks, onion and herbs
- Caprese Salad**
Tomato slices, mozzarella cheese, basil, olive oil and balsamic vinegar
- Baladi Roasted Eggplant**
Burnt eggplants with tahini, salsa, roasted almonds and herbs
- Antipasti Vegetable Plate**
A variety of oven-roasted vegetables with olive oil, garlic and thyme
- Beet Carpaccio**
Beet slices, olive oil, balsamic vinegar, nut mix, feta cheese and herbs
- Hot Mushrooms**
Select fresh mushrooms sautéed in sweet chili, butter, red onion, scallions, with roasted sesame seeds
- Home Fries**
Select potato cubes, sautéed in sweet chili, sesame and black seeds onion, peppers and butter
- Sweet Potato Crunch**
A brick oven-roasted sweet potato boat, with olive oil, butter and thyme. On rich cream sauce with a silan glaze, raw tahini and California nuts
- Eggplant Parmesan**
Oven baked eggplant boat with olive oil, mozzarella and parmesan cheese. On hot tomato sauce with basil



Fish - additional cost

Served to the center of the table with a side of green beans

- Sea Bream Fillet | 65 ILS**
Prepared in brick oven with a pesto and almond crust
- Salmon Fillet | 55 ILS**
Prepared in brick oven with chestnuts, lemons, and sundried tomatoes
- Tilapia Fillet | 30 ILS**
Made with Sicilian sauce, herb mix, garlic, lemon and sundried tomatoes

איטלקית | חלבית | כשרה

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Entrees - choice of 4

It is possible to choose up to 2 hot dishes only

- Spaghetti / Penne Pomodoro**
Tomato sauce, garlic, olive oil, ripe tomatoes and basil
- Spaghetti / Penne Funghi**
Cream sauce with a mix of fresh mushrooms, butter, onion and garlic
- Spaghetti / Penne Salsa Rosa**
Tomato sauce with touches of cream, garlic, butter and wine
- Sweet Potato Ravioli**
Alfredo / mushroom cream sauce
- Cheese Ravioli**
Salsa rosa / mushroom cream sauce
- Gnocchi**
Alfredo / pesto cream / salsa rosa sauce
- Mushroom Quiche**
Filled with champignon, portobello mushrooms, and a variety of select cheeses. On a variety of lettuces and leaves, with hot cream sauce
- Sweet Potato Quiche**
Filled with sweet potato and select cheeses, on a variety of lettuces and leaves, with hot cream sauce
- Greek Salad**
A mix of lettuces and leaves, tomato, cucumber, onion, olives and grated Bulgarian cheese in olive oil and fresh lemon dressing
- Italian Market Salad**
Cucumber, tomato, colorful peppers, radishes, red onion, kalamata olives, croutons, mix of lettuces and leaves, with Tzfat cheese, seasoned with Italian vinaigrette dressing.
- Sweet Potato and Haloumi Salad (Hot)**
Sweet potato sticks and haloumi cheese, sautéed in silan, served on a variety of lettuces and leaves, seasons with vinaigrette dressing, cherry tomatoes and sprouts, crunchy apple sticks, crispy sweet potato chips, roasted sesame seeds and California nuts.
- Tuscany Salad (Hot)**
A variety of mushrooms sautéed in garlic butter, a variety of lettuces and leaves, sprouts, grated feta cheese and California nuts.
- Wok Noodles and Vegetables (Hot)**
A variety of fresh vegetables sautéed with noodles in fine Asian dressing.
- Margarita Pizza**
Tomato sauce, mozzarella and yellow cheese.
- Creamy Potatoes (Hot)**
Potatoes in mushroom sauce with cheeses.



Dessert - choice of 1

- Individual cake for each person**
additional 5 ILS per person
- Shot and Macarons**
additional 5 ILS per person
- Belgian waffle, ice cream
and whipped cream**
- Warm chocolate cake, ice cream
and whipped cream**

Drinks

- Orange juice, lemonade and water**
- Large soda (Coca-Cola/Cola Zero)**
additional 7 ILS per person
- Personal soda**
additional 12 ILS per person
- Beer**
additional 17 ILS per person
- Hot drinks station | 250 ILS**

***The event will be up to two and half hours, and will not end
later than 11:30 PM**

***The price does not include the service fee of 12%**

* Payment in cash or credit card

*Tablecloths at additional cost in special order

* Use of confetti is prohibited



Order for Date: _____

Time: _____

Number of People: _____

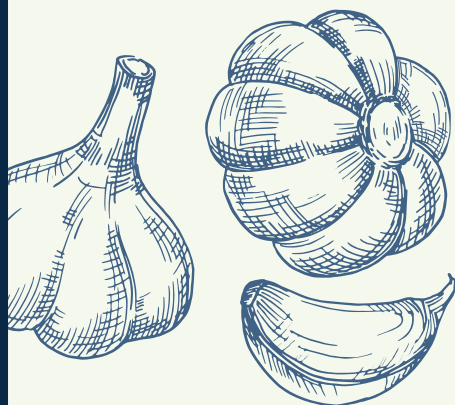
Price: _____

Name: _____

Phone number: _____

Signature: _____

Notes: _____



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