

Pizzilo

R I S T O R A N T E

~ Party Menu ~

Decadent Catering to provide:

- 1 server/table designer assigned to party on 60" round floor length linen.
- Elaborate multi level display, linen and table decor
- Table centerpiece

~ Stationary Hors d'ouvers Station ~

Seasonal Vegetable Crudités

Dips to include Roasted Red Pepper Aioli, Ranch

Assorted Display of Domestic Cheeses

Gourmet Cracker, With Toasted Nuts And Italian Breads

Italian Potato Chips

Served with Gorgonzola Fondue

Antipasto Platter

Assorted Italian Cured Meats, Marinated Artichoke Hearts, Balsamic Mushroom, Cannelloni beans, Olives, Cherry Tomatoes & crostini

Penne Vodka

Traditionally prepared with vodka, marinara, cream and parmesan cheese.

~ Wood Oven Pizzas Chefs Choice ~

Margarita

Mozzarella Parmesan and asiago cheese w/ fresh basil and plum tomato.
Drizzled with balsamic essence.

Spinach & Feta

Parmesan and asiago cheese, button mushrooms and fresh tomato.

Four Cheese

Mozzarella, gorgonzola, parmesan and asiago. Topped w/ a pink vodka sauce.

Traditional

Mozzarella, parmesan and asiago cheese. Topped w/house made tomato sauce.
Pepperoni

~Cash Bar~

4:30 - 7:00pm

**Pizzico reserves the right to change this menu, without notice based on inventory available day of the event. &/or the final head count of the complimentary party.*

***Eating partially cooked or raw seafood & meats may increase the risk of food borne illness*



YOUR EVENT. OUR OBSESSION.

Trust your special event in the hands of experience and proven success that is our Catering division, Decadent Catering. Speak with Catering Director Dean Mistretta regarding occasions such as Weddings, Bat/Bah Mitzvah, Birthdays, House Parties or any other important event you have. Ask your server for more information or call 421-4114 to speak with Dean Mistretta.