APPETIZERS AND SIDES

SHRIMP COCKTAIL

U10 SHRIMP, SAN MARZANO COCKTAIL SAUCE / 42 (1 DOZEN)

OYSTERS DUXBURY GEMS, CREAMED SPINACH, HOLLANDAISE, BREADCRUMB / 36 (1 DOZEN)

CLAMS CASINO BROILED CLAMS WITH BREADCRUMB. PANCETTA, ROASTED PEPPER AND BUTTER / 30 (1 DOZEN)

INSALATA DI MARE CHILLED SCUNGILLI, SHRIMP AND CALAMARI DRESSED WITH LEMON AND EVOO / 100 (HALF TRAY

BACALA GRILLED SALT COD, HOT AND SWEET PEPPERS, CELERY AND OLIVES / 100 (HALF TRAY)

> BURRATA HOT HOUSE HEIRLOOM TOMATOES, FRESH BASIL / 70 (HALF TRAY)

STUFFED MUSHROOMS ITALIAN SAUSAGE AND FRESELLE STUFFING / 65 (HALF TRAY) **MEZZALUNA** HALF MOON BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER / 65 (HALF TRAY)

BABY CARROTS ROASTED WITH A MAPLE AND BROWN SUGAR GLAZE / 60 (HALF TRAY)

PANZANELLA Delicata squash, brussels, focaccia, cider vin. asiago / 60 (half tray)

> **CREAMED SPINACH** garlicky spinach, parmigiano bechamel / 75 (half tray)

CACIO E PEPE MAC 'N CHEESE RIGATONI, PARMIGIANO, PECORINO, BLACK PEPPER, BREADCRUMB / 75 (HALF TRAY)

TO PLACE AN ORDER: INFO@SOLEVOKITCHEN.COM ORDER DEADLINE: FRIDAY 12/20 PICKUP AVAILABLE ALL MONTH LAST PICKUP 12/23 AT 6PM °CLOSED CHRISTMAS EVE

Bur full catering menu is also available (

CENTER OF THE TABLE

main courses available as "heat and serve" with included instructions provided to make your preparation seamless !

CHRISTMAS DAY "SUNDAY SAUCE"

House made rigatoni with san marzano plum tomato sauce and an array of slow cooked meats: meatballs, sweet italian sausage, beef braciole \$150, serves four to six

OSSO BUCO

SLOW BRAISED PORK SHANKS, NATURAL JUS, ROOT VEGETABLES \$20 PER PIECE

11:11:11:11:11:11:11

60Z LOBSTER TAILS STUFFED WITH A CRAB, LOBSTER AND FRESELLE SEAFOOD STUFFING

\$30 PER PIECE

GAMBERI INVOLTINI

u10 shrimp stuffed with a crab, lobster and freselle seafood stuffing \$10 per piece

PRIME RIB OF BEEF

USDA prime ribeye roast seasoned with sea salt, cracked pepper and herbs, cooked to your liking and served with au jus and horseradish sauce / \$35/lb

CHATEAUBRIAND

USDA prime tenderloin roast seasoned with sea salt, cracked pepper and herbs, cooked to your liking and served with au jus and horseradish sauce / $\pm0/lb$

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