



NASHVILLE

LA VERITÀ

## SPRING & SUMMER 2023 CATERING MENU

	<u>HALF PAN</u> serves 8-10	<u>FULL PAN</u> serves 15-18
<b>APPETIZERS</b>		
Crispy Risotto Balls mozzarella, grana padano, herb aioli, marinara (36/72 per order)	60	120
Hummus garbanzo beans, house-made sesame bread	50	90
<b>SALADS</b>		
Shaved Kale creamy anchovy dressing, pecorino, breadcrumbs	60	120
Chopped Salad little gem lettuce, chickpeas, green olives, pistachios, pepperoni, oregano, red wine vinaigrette, pecorino	65	130
<b>PASTAS</b>		
<i>gluten free noodle substitution available on select dishes for additional charge</i>		
Chitarra Aglio e Olio olive oil, garlic, chili, grana padano.	90	175
Chitarra al Pomodoro tomato, garlic, basil, grana padano	90	175
Canestri Cacio e Pepe pecorino, black pepper, grana padano	90	175
Strozzapreti 'Pastaria Bolognese,' grana padano	100	190
Pistachio Ravioli pistachio, mint, lemon, brown butter, grana padano	100	190
Garganelli Pork Ragu braised pork, mushrooms, citrus, pecorino	100	190
<b>SIDES</b>		
Seasonal Vegetable Side please inquire for current offerings	50	90

### PASTARIA CATERING POLICIES

- Orders must be placed **at least 3-days** in advance of requested order date.
- All orders are subject to a **10% service charge**.
- Bread, olive & chili oil, and cheese are available for an additional **\$2/guest**.

Please email [madi@nichestlouis.com](mailto:madi@nichestlouis.com) to place your order.

