

# UPP MENU

THE ULTIMATE PIZZA PARTY

\$75 PP | 3 HOURS | NO ONE LEAVES HUNGRY

*Upon Your Arrival...*

## COCKTAIL HOUR

### FORNINO SIGNATURE ANTIPASTI SPREAD

CHEF'S SELECTION OF CHEESES,  
HUMMUS & VEGTABLE CRUDO,  
SEASONAL FRUIT, PARMESAN FOCACCIA



## ANTIPIZZA

### ANNA ROSE'S MEATBALLS

Beef meatballs, San marzano tomato sauce,  
shaved parmesan

### WOOD-FIRED BROCCOLINI v

Hazelnuts, sweetie peppers, citrus vinaigrette

## SALAD Choose 2

### CAESAR

Romaine, croutons, parmesan,  
classic Caesar dressing



### FAVORITE SUMMER SALAD v

Romaine lettuce, cucumber, tomato, corn, Greek Feta,  
red onion, red wine vinaigrette

### GEM v

Gem lettuce, arugula, red endive, stone fruit,  
goat cheese, white balsamic vinaigrette

### WATERMELON v

Red onion, ricotta salata, mint,  
white balsamic vinaigrette

## DESSERTS Additional Per Person

ICE CREAM SANDWICHES  
AND/OR POPSICLES **8**  
BROWNIES + COOKIES + BERRIES **10**  
MINI ITALIAN PASTRIES **10**  
OCCASION CAKE **10**



## HOW IT WORKS

Upon arrival beautiful signature antipasti boards followed by a grand buffet of broccoli & meatballs, salads and pizzas. All food will be refreshed as needed. Your gluten free / vegan guests can speak with a server for individualized orders. Your event is 3 hours, if you desire additional time for your event, overtime plans should be arranged in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

## PIZZA Choose 4

### MARGHERITA CLASSICA v

Mozzarella, tomato, basil, olive oil,  
parmesan



### CALABRESE

Soppressata, mozzarella, tomato, parmesan, oregano

### FUNGHI MISTI v

Mixed mushrooms, pecorino, mozzarella, caciocavallo,  
white truffle oil

### LOMBARDI

Prosciutto, arugula, mozzarella, parmesan, lemon zest

### SOPPRESSATA & TRUFFLES

Soppressata, mixed mushrooms, black truffles,  
mozzarella, caciocavallo, parmesan, spicy honey

### FIG & PROSCIUTTO

Black mission figs, prosciutto, mozzarella,  
gorgonzola, arugula

### EGGPLANT & BURRATA v

Eggplant, tomato, burrata, basil, parmesan

### 3 GREENS & BURRATA v

Spinach, kale, basil, burrata, fontina, caciocavallo,  
parmesan, lemon zest, spicy olive oil

### ROAST CORN & COPPA

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella,  
fontina, fresno chili, basil, spicy honey

[ GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5 ]

## BEVERAGE PACKAGES 3 HRS

**BEER + WINE + PROSECCO \$40 pp**

**SOFT DRINKS \$7 pp**

Lemonade, Iced Tea, Soda

**UPGRADE TO BOOZE \$55 pp**

Beer, Wine, Prosecco + Well Drinks, Sangria,  
Iced Tea, Lemonade &

**Choice of 2 Specialty Cocktails**

- **DIAVOLA**

Jalapeño infused Hornitos Tequila,  
pineapple, lime, agave

- **RESPECT YOUR ELDERS**

Dorothy Parker Rose Petal Gin,  
St. Germain, simple, lemon, mint

- **SMOKY VILLA**

Vida Mezcal, guava, lime, agave

- **HIBISCO MARGARITA**

Hibiscus Tequila, lime, agave, salt rim

- **MONA LISA**

Rosemary infused Tito's Vodka, grapefruit,  
honey, lemon,

- **IL MOLO**

Plantation & Ron Zacapa Rum, lime cordial,  
coconut cream, coconut water

