

CATERING

*mi'talia*

KITCHEN & BAR

# mi'talia

KITCHEN & BAR

Are you searching for a delectable  
and effortless catering solution?

Look no further than **Mi'talia Kitchen + Bar!**

Our team is eager to assist you in curating the perfect menu for your event, tailored to your exact needs and group size. Enjoy the convenience of having your catering needs taken care of with ease! Indulge in the flavors of Italy and let Mi'talia take care of the rest!



# mi'talia

## KITCHEN & BAR

### STARTERS + SALADS

all items feed 10-12 people

- BIG FAT OLIVES, GIGANTE BEANS + MARINATED FETA** (gf, v) | **\$25 per pound**
- WHIPPED RICOTTA TOAST** grilled sourdough, roasted garlic, local honey, red pepper flakes + sea salt (v) | **\$50**
- MAMA'S MEATBALLS** slow braised beef, pork + veal in sun-ripened tomato red sauce, whipped ricotta | **\$50**
- BABY GEM CAESAR** baby gem lettuce, radishes, golden croutons, soft boiled egg + shaved parmesan (gfp) | **\$70**
- BURRATA CAPRESE** heirloom tomatoes, local burrata, mint pistachio pesto, balsamic glaze, olive oil + salt (gf, v) | **\$88**
- PETITE LOCAL GREENS** tomatoes, cucumber ribbons, red onions, hammock greens, olives + croutons (gfp, v) | **\$70**
- GRILLED RICOTTA + BEETS** lemon-thyme vinaigrette, local hammock greens, toasted hazelnuts, roasted beets (gf, v) | **\$88**

### ANTIPASTO

Chef's Italian treats

\$110 (feeds approx. 10-12 people)

#### 2 CHEESES

#### 2 THINLY SLICED SALUMI

#### MARINATED OLIVE + FETA

#### HOUSE MADE SOURDOUGH BREAD

#### HONEY

#### HOUSE MADE JAM

#### PICKLES

### MAINS

- PESTO RAVIOLI** mint, pistachio pesto, ricotta filled ravioli, asparagus, lemon, parmesan (v) | **\$120**
- LASAGNA** veal bolognese, melted tomato red sauce, whipped ricotta, layers of fresh pasta, crispy parmesan | **\$120** requires 48h notice
- SPICY RIGATONI VODKA** spicy nduja sausage, tomato, cream + parmesan | **\$130**
- LUMACHI LOCAL FL ROCK SHRIMP** heirloom, tomato scampi butter, garlic, prosecco, caper, local citrus (vp) | **\$180**
- PUMPKIN AGNOLOTTI** pumpkin pasta, ricotta, roasted pumpkin, brown butter sage, hazelnut, 25 year aged balsamic vinegar (vp) | **\$120**
- TUSCAN BRICK CHICKEN** three chickens, charred cauliflower, hazelnut romesco, grilled escarole, pomegranate (gf) | **\$130** requires 48h notice
- SPINACH + ARTICHOKE RISOTTO** artichokes & basil risotto, asparagus and creamy parmesan arborio rice (v, gf) | **\$110**
- ITALIAN SHRIMP + GRITS** creamy polenta, local rock shrimp, citrus butter + capers (vp) | **\$150**
- CARBONARA BREAKFAST FRITTATA** crispy pancetta, organic egg frittata, peas, aged parmesan + baby arugula (vp) | **\$120**
- SPAGHETTI & MEATBALLS** slow braised meatballs, red sauce, parmesan, basil | **\$130**

### DESSERT

all items feed 10-12 people

#### TIRAMISU \$60

Italian Ladyfingers, Espresso and Cocoa

### Chafer Kit Available \$15

Holder, disposable pan & two sternos

EXECUTIVE CHEFS JANINE BOOTH + JEFF MCINNIS  
CHEF DE CUISINE TIMOTHY O'CONNOR

*\*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we offer gluten free items our kitchen is not gluten free.*

( GF: gluten free | GFP: gluten free possible | V: vegetarian | VP: vegetarian possible )

# THANK YOU

*mi'talia*

KITCHEN & BAR

**STEFANIE GRILLE**  
**DIRECTOR OF SALES & EVENTS**  
P: 786.876.6930  
E: STEFANIE@GROVEBAYGROUP.COM

VISIT [MITALIAKITCHEN.COM](http://MITALIAKITCHEN.COM)  
FOLLOW US   [MITALIAKITCHEN](https://www.facebook.com/MITALIAKITCHEN)