

# COURTSIDE MENU

## Appetizers

### Calamari \$65

*fried, served with cocktail & remoulade sauces*

### Italian Sausage GF DF \$50

*12 pork sausages sliced into bite size pieces, mustard on the side*

### Calabrese Shrimp GF \$68

*20 shrimp tossed in calabrese, butter, lemon, garlic sauce*

### Beyond Hot Italian Sausage

#### VV GF DF \$62

*12 hot italian style plant based sausage sliced into bite size pieces*

### Bruschetta V \$42

*20 crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan*

### Chips & Salsa VV GF DF \$38

*corn tortilla chips with pico de gallo salsa \*not celiac safe*

### Add Guacamole VV GF DF \$18

### Antipasto GF \$65

*prosciutto, pepperoni, salami, parmesan, provolone, & pepperoncinis \*bread on the side*

### Fried Ravioli V \$48

*20 fried cheese ravioli with marinara sauce on the side*

### Lamb Lollipops GF DF \$140

*20 New Zealand lamb lollipops marinated in garlic & mint with a balsamic vinegar glaze*

### Pancetta Wrapped Shrimp GF DF \$90

*20 shrimp wrapped in pancetta, served atop marinara*

## Appetizers

### Veggie Platter VV GF DF \$48

*seasonal fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch on the side  
Add hummus(\$10) VV*

### Fruit Platter VV GF DF \$48

*seasonal fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes*

### Caprese Salad V GF \$53

*roma tomato, fresh mozzarella, olive oil, balsamic vinaigrette, basil*

### Crab Cakes \$90

*20 fresh blue wild crab cakes, with mayonnaise/garlic aioli*

### Meatball Sliders \$90

*20 pork/beef meatballs on a brioche roll with red pizza sauce, arugula & gorgonzola cheese*

### Cheesy Garlic Bread V \$40

*ciabatta bread with fresh garlic & melted mozzarella cheese, marinara on the side*

### Chicken Drumettes \$60

*20 mini drumsticks with a chili, garlic, parmesan glaze & a side of ranch*

### Meatballs \$65

*20 pork/beef meatballs with marinara on the side*

### Fried Chicken Sliders \$85

*20 fried chicken pieces on a brioche roll, provolone cheese, pickles, sriracha mayo & romaine*

## 16" Pizzas

12 or 16 slices

**\$31**

### Margherita V

*roma tomatoes, extra virgin olive oil, fresh mozzarella & basil*

### Meat & Veggie

*italian sausage, salami, mushrooms, onions, & fresh tomatoes*

### Carnivore

*salami, italian sausage, pepperoni, prosciutto*

### Supreme Veggie V

*red onion, olives, red & green bell peppers, fresh spinach on top*

### Luigi

*pepperoni, italian sausage, black olives, mushrooms*

### The Cats

*prosciutto topped with fresh arugula*

### The Morelli

*burrata, arugula, hot honey, italian sausage*

### BBQ Chicken

*breaded chicken, red onions, bbq sauce, & cilantro*

### Pepperoni \$24

### Plain Cheese V \$24

*Sub 12" Gluten Free*

*Pinsa crust \$25*

*BBQ Chicken cannot be GF*

*Sub Vegan / dairy free cheese for any pizza*

**V = Vegetarian GF = Gluten Free VV = Vegan DF = Dairy Free**

# COURTSIDE MENU

## Pastas

each bowl serves 10-12 ppl

### Penne Bolognese \$55

*penne pasta w/ traditional red meat sauce (pork & beef)*

### Penne & Feta V \$55

*penne pasta, white cream sauce, sun-dried tomatoes, & feta cheese*

### Quattro Formaggio V \$60

*penne pasta & marinara sauce baked with four cheeses*

### Fettuccine Alfredo V \$70

*cheese alfredo sauce & fettuccine noodles*

### Chicken & Broccoli \$70

*penne pasta with sautéed chicken, broccoli, red pepper flakes, & a light cream sauce*

### Penne Pomodoro VV DF \$55

*penne pasta, chopped tomatoes, garlic, & basil tossed in olive oil*

### Sausage Penne \$70

*penne pasta, Italian sausage, bell peppers, broccoli, parmesan & spinach with a drizzle of olive oil*

### Penne Primavera VV DF \$70

*penne pasta with broccoli, bell pepper, onion, spinach, tomatoes, & olive oil*

### Penne Primavera w/ Marinara VV DF \$70

*penne pasta with broccoli, bell pepper, onion, spinach, tomatoes, with marinara sauce*

### Penne Marinara VV DF \$50

*penne pasta with traditional red marinara sauce*

*Sub gluten free rice penne pasta for GF guests  
Not available for white sauce pastas*

## Salads

each bowl serves 10-12 ppl

### Caesar \$50

*romaine lettuce, croutons & aged parmesan cheese, w/ a classic Caesar dressing  
\*contains anchovies*

### House V GF \$50

*lettuce blend, tomatoes, red onion, gorgonzola cheese, & a traditional Italian vinaigrette  
(VV / DF with cheese on the side)*

### Spinach GF DF \$50

*baby spinach, crispy pancetta, hard cooked egg, & orange segments in a white balsamic dijon vinaigrette  
(VV with pancetta & egg on the side)*

### Mediterranean V GF \$53

*onions, cucumber, tomatoes, basil, feta cheese, kalamata olives, in a lemon & olive oil dressing  
(VV / DF with cheese on the side)*

## Beverage Tab Options

*All drinks are based on consumption on site*

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount, limit a maximum per glass price, etc.

## Desserts

Prices are per slice,  
minimum order is 12 slices

### Tiramisu V \$9pp

*\*contains espresso & brandy*

### Chocolate Torte Cake V GF \$8pp

*\*contains coffee*

### NY Style Cheesecake V \$8pp

### Combo Platter \$7pp V

*assortment of all 3 above options, evenly divided*

*between the 3 options*

*Ex: If you order 15 pieces, you will get 5 pieces of each choice*

### Outside Dessert Fee \$1pp

*If you bring in dessert from an outside source, there is a \$1 per person fee. We can provide all plates, utensils, & napkins needed.*

## Courtside Menu

Suggested quantities based on number of guests:

12 guests: 6 items

20 guests: 10 items

30 guests: 14 items

40 guests: 18 items

50 guests: 22 items

60 guests: 26 items

70 guests: 30 items

80 guests: 34 items

*There is a 22% automatic gratuity added to all food/beverage + 9.875% tax on top of food, beverage, and automatic gratuity*