**RADUNO 545 EAST 8TH ST 231-421-1218**

**MENU IDEAS**

Prices will vary depending on item and some items are seasonal. Please contact me if you are interested in more information. Thank you.

Janene Silverman

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**Charcuterie** $10 per person

Prosciutto, sopressata, mortadella, assorted cheeses with pickles, olives, mustard, cackers, nuts, dried fruit

**Appetizers** $3-$8 per person

Gravlox with creme fraiche and chives on rye toast

Savory tart with caramelized onion, gorgonzola, walnuts

Hummus, beet-goat cheese spread or sundried tomato feta with pita Bruschetta-grilled ciabatta with tomato, basil and extra virgin olive oil Beef meatballs with chimichurri sauce Fish cakes with remoulade

**Salads** $10 per pound Asparagus in leek sundried tomato vinaigrette Tomato, basil, mozzarella Israeli couscous, parsley, mint, lemon, shaved parmesan Quinoa with dried apricots, pistachio and preserved lemon vinaigrette Charred cabbage, lime, cilantro, pepitas, ancho smoked paprika dressing Roasted beet, red onion, dill, yogurt tahini dressing Spinach, almonds, dates, fig dressing Eggplant rolled with goat cheese in a basil vinaigrette Grilled zucchini and pepper salad Caponata-sweet and sour eggplant Cucumber, garbanzo beans, dill, tomato, feta salad

Prosciutto and melon

Arugula with pecorino and lemon oil

Roasted beets, cherry tomato and goat cheese

Grilled zucchini with radicchio, mozzarella and balsamic

Panzanella with focaccia croutons, tomato, basil and red wine vinegar and olive oil

Quinoa and lentil salad with mint, cilantro and cherry tomato

Israeli couscous, grilled zucchini, eggplant and red onion, preserved lemon vinaigrette

Burnt eggplant with grilled flatbread

Radicchio, fennel, apple and walnut salad

Roasted beets, orange and olive salad

Green beans in Caesar dressing

Caponata-Sicilian eggplant with sweetened vinegar, celery and capers

Burnt Eggplant with flatbread Fatoosh - cucumber, tomato, radish, yogurt Tabouleh with mint, parsley, cherry tomato, scallion, lemon, olive oil

Crispy eggplant with mozzarella, tomatoes, pickled raisins and mint

Celery, grapes, apples, goat cheese and pecan salad

Garlic marinated white beans with celery and parsley salad

**Pasta** $8-$12 per person

These are just a few examples.

Gemelli with seasonal pesto

Rigatoni with braised beef ragu

Fusilli with eggplant, tomato, basil and feta

Fettuccine with greens, sausage and tomato

Bucatini with pancetta, olives, red chile flakes, tomato and pecorino

Little shells with peppers, fennel, red onion and arugula

Lasagna bolognese or seasonal vegetables

Cannelloni-crepes filled with seasonal greens and ricotta or Italian sausage, greens, ricotta

Baked ziti with bechemel, prosciutto, fontina, peas and garlic breadcrumbs

**Entrees** $14-$20 per person

Roasted chicken with peperonata

Smoked chicken with rosemary cream

Grilled chicken with lemon and thyme and heirloom tomato salsa

Slow roasted brisket with fresh tomatoes and herbs

Grilled assorted sausages

Grilled flank steak with salsa verde

Braised brisket with giardiniera

Served with roasted potatoes and ciabatta

**Desserts** $4-$6 per person

Fresh seasonal fruit tarts

Assorted cookies

Panna cotta with berries

Cannoli filled with ricotta, orange and chocolate

Tiramisu

Lemon semifreddo with blueberry sauce

Chocolate torte

Cheesecake

Bonet

Bittersweet chocolate pudding