**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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231-632-7916

**Charcuterie** $66 (6-9 people) for small and $120 for large (15-18 people)

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

**Appetizers** $4-$8 per person

Savory tart with caramelized onion, gorgonzola, walnuts

Hummus with pita Bruschetta-grilled ciabatta with tomato, basil and extra virgin olive oil Beef meatballs with chimichurri sauce Crostini with assorted spreads Beet- goat cheese spread,Tomato-basil-garlic, Eggplant-tahini- herb spread Crostini with Roasted pepper and walnut spread

**Salads** $11.50 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 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

Radicchio, fennel, apple and walnut salad

Roasted beets, orange and olive salad

Green beans in Caesar dressing 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-$14 per person, depending on family style or plated

To go: $66 for half hotel pan (8 people) $120 for large hotel pan (15 people)

These are just a few examples.

Gemelli with seasonal pesto

Rigatoni with bolognese

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, zucchini, eggplant, tomato, 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-$25 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 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- coffee, chocolate, amaretti cookie flan

Bittersweet chocolate pudding