



La MORRA

BACARI RISTORANTE

CATERING MENU

Simple ingredients. Time-honored techniques.

48 Boylston Street Brookline, MA 02445

671-739-0007

lamorra.com

HOLIDAY PARTIES • BUSINESS
DINNERS • BIRTHDAY PARTIES
BAR/BAT MITZVAHS • WEDDINGS
SPECIAL EVENTS

La Morra, known for its outstanding Northern Italian cuisine, is the perfect location for parties large and small. The two private and semi-private dining rooms, feature exposed brick walls and hardwood floors that can accommodate parties as large as 75 guests for a sit down meal or cocktail party. The very warm, relaxed, yet refined atmosphere will transport all guests right to La Morra, Italy. The on site events coordinator listens to all your ideas regarding menus and logistical planning and is always flexible and accommodating. La Morra is also fully equipped to cater your off premise parties, large and small. Whether it be a small intimate dinner for 8 or a large party of 300, we will bring Northern Italy to the venue of your choice.

Hors d'oeuvres

Porcini polenta w/taleggio cheese \$4

Panini piccolo w/prosciutto, cappicola, sopresata, formaggio \$4

Lamb chops with pistachio gremolata \$12

Wood grilled hanger steak on potato discs with gorgonzola and fried shallots \$7

Vegetable polenta with shrimp and red pepper vinaigrette \$5

Pea and mint polenta with goat cheese fonduta \$4

Wood grilled leg of lamb with chickpea polenta, sautéed pea tendrils and salsa verde \$7

Sunchoke chips with tuna cruda \$5

Fried oysters with red pepper aioli \$7

Prosciutto wrapped wood grilled asparagus \$4

Asparagus bundles \$3.50

Carne cruda a fricco veal tartar on a crispy cheese disc \$3

Spiedino of tuna and scallops w/salmoriglio sauce \$6

Mini eggplant parm \$5

Squash or beef raviolis \$6

Shots of chowder \$6

Gazpacho/fruit soup \$3

Grilled pizza w/seasonal toppings \$4

Lobster cucumber cups \$6

Crab cakes \$7

Sweet potato disc w/duck breast apple confit \$4.25

Pepperoni ripiena con tonna \$3

Tuscan meatballs w/parmegiano and porcini \$4

White truffle fonduta \$4

Leek gorgonzola tortino \$3

Salve fritte con acciughe fried sage leaves with anchovy \$4

Meat and cheese arancini \$4

Lobster arancini \$7

Vegetarian arancini \$4

Acciughe bianche white anchovies \$3

Verdure marinate pickled vegetables \$3

Olive fritte fried stuffed olives \$3

Pate di baccala salt cod with garlic and lemon \$3

Pate toscana chicken & duck livers with vin santo \$3

Lunch Party Packages

OPTION 1:

\$30 PER PERSON

Three course italian meal, antipasti, secondi, and dolce chosen from our brunch menu, with choice of two options for each course.

One choice catering.

Served as a sit-down meal or buffet style

OPTION 2:

\$40 PER PERSON

Three course italian meal, antipasti, secondi, and dolce, with choice of three options for each course from our brunch or dinner menu
Some supplements may be applied.

One choice catering.

OPTION 3:

\$50 PER PERSON

Chefs assortment of 4 passed or plated hors d'oeuvres (\$3-\$5 Range).

Three course italian meal, antipasti, secondi, and dolce, with choice of three options for each course.

From our brunch or dinner menu. Some supplements may be applied.

One choice catering.

OPTION 4:

\$60 PER PERSON

Choice of 4 passed or plated hors d'oeuvres (\$3-\$5 Range).

Four course italian meal, antipasti, primi, secondi, and dolce, with choice of three options for each course.

From our brunch or dinner menu. Some supplements may be applied.

One choice catering.

Dinner Party Packages

DINNER OPTION 1:

\$55 PER PERSON

Three course italian meal, antipasti, secondi, and dolce, with choice of three options for each course.

One choice catering.

DINNER OPTION 2:

\$65 PER PERSON

Chefs assortment of 4 passed or plated hors d'oeuvres (\$3-\$5 Range).

Three course italian meal, antipasti, secondi, and dolce, with choice of three options for each course.

One choice catering.

DINNER OPTION 3:

\$80 PER PERSON

Choice of 4 passed or plated hors d'oeuvres (\$3-\$5 Range).

Four course italian meal, antipasti, primi, secondi, and dolce, with choice of three options for each course.

One choice catering.



