

SCOSSA

RESTAURANT & LOUNGE

Phone: 410-822-2202

Email: Scossa@verizon.net or Website: Scossarestaurant.com

Suggested Banquet Menu Price Range From \$40 to \$60 Per Person

Price does not include alcohol, sales tax or gratuity.

*For any special requests regarding the menu please ask to speak
to our Manager Xavier Or Chef Giancarlo*

Scossa Hot and Cold Hors D'oeuvres

Price for passed Hors d'oeuvres, \$12 per person for 1 hour and \$6 per person per 1/2 hour. We recommend 6 pieces average per guest.

Cold Hors D'oeuvres

Asparagus & Prosciutto di Parma
Cherry Tomatoes & Mozzarella
Voulavent Shrimp Cocktail
Endive & Goat Cheese
Cucumber & Gorgonzola
Carpaccio canapé
Smoked salmon canapé

Hot Hors D'oeuvres

Vegetable Pizzette
Mushrooms Profiterole
Chicken Tender Provenciale
Sicilian Caponata
Assorted mini Quiche
Duck Roll
Tuscany style Shrimp
Atichokes mini tart
Filo spinach & feta cheese
Mini truffle burger

Appetizer & salad

Mixed green salad with carrot & tomatoes
Red beet and asparagus salad with goat cheese
Baby arugula & prosciutto di Parma
Spinach & bacon salad with almond
Mozzarella di Bufala with tomatoes & basil
Sautéed scallops & mushrooms al balsamico
Classic Caesar salad
Grilled zucchini & roasted peppers with shrimp
Endive and avocado with pecorino cheese
Calamari & shrimp salad with fennel
Smoked salmon with stracchino cheese
Beef carpaccio with asparagus
Carrot soup

SCOSSA

RESTAURANT & LOUNGE

Pasta & Risotto

Risotto with black truffle
Risotto with shrimp & asparagus
Risotto with porcini mushrooms
Risotto alla milanese with scallops
Spinach & ricotta cheese ravioli with butter & sage
Trotie pasta with sausages & fresh tomatoes
Garganelli pasta alla Bolognese
Potato gnocchi with gorgonzola cheese sauce
Veal cannelloni with roasted peppers
Large lobster ravioli with saffron sauce
Eggplant alla parmigiana
Cavatelli pasta with veal ragu
Orechiette al pesto Genovese
Cheese tortellini with tomatoes & basil

Main Course

Swordfish alla veneziana
Rockfish with lemon & capers sauce
Sautéed salmon alla Scossa sauce
10oz veal ossobuco alla gremolada
Veal scaloppini alla pizzaiola
Veal medallion with mushroom sauce
Roasted chicken alla cacciatore
Roasted rack of lamb with rosemary
6oz beef tenderloin alla Rossini
Sirloin steak tuscan style
Breast of duck with blood orange sauce
Breast of chicken alla marsala sauce
Pork loin with butter & sage sauce

All served with mix vegetables

Dessert

Chocolate soufflé with cream & berries
Crêpes alla crema with vanilla gelato
Classic tiramisu
Triple chocolate cake
Wild strawberries tart
Apples strudel
Ricotta cheese cake
Chocolate pyramid mousse
Lemon meringue
Napoleon cake