

PLATTERS

Barbacco Salumi

A chef's selection of house and artisan salumi served with crostini

Small Platter (serves 8 – 10)	\$62.00
Large Platter (serves 15 – 18)	\$82.00

Cheese Platter

Selection of artisan cheeses served with crostini

Small Platter (serves 8 – 10)	\$62.00
Large Platter (serves 15 – 18)	\$82.00

Vegetable Platter

Raw seasonal vegetables with lemon-herb aioli

Small Platter (serves 8 – 10)	\$40.00
Large Platter (serves 15 – 18)	\$55.00

Bruschetta

Grilled toasts with toppings

20 pieces	\$60.00
30 pieces	\$85.00

- Seasonal topping (please inquire)
- Roasted beets / goat cheese / erbetta
- Tuscan chicken liver pate / balsamic braised onions
- Roasted tomato / mozzarella / basil



BEVERAGES

Mr. Espresso coffee carafe 96oz (regular or decaf)
(serves 10 – 12) \$25.00 per order

Mighty Leaf Tea carafe 96oz (please inquire for flavors)
(serves 10 – 12) \$25.00 per order

House-made lemonade carafe 96oz
(original, mint, ginger)
(serves 10 – 12) \$25.00 per order

Canned Coke, Diet Coke,
Fiji water, and Sprite \$3.00 per order

Boylan sparkling beverages
(root beer or black cherry) \$3.00 per order

Lurisia water
(sparkling or still) small/large \$4.50/8.50 per order

Wine and beer selection also available.
Please inquire for pairing suggestions.

DELIVERY TIMES

Monday – Friday, 11am to 6pm
Saturday, please call for availability

- * Free delivery within Financial District for orders over \$500
- * Free delivery within a 1-mile radius for orders over \$1,000
- * 24 hour advance notice
(cut off at 11:30am for next day orders)

A 5% surcharge will be added to all food and beverages for San Francisco employer mandate.

Serving utensils, tent cards, plates & cups all provided upon request and free of charge.

All menu items and prices are subject to change without notice.



barbacco
eno trattoria



CATERING



SANDWICH PLATTERS

Your choice of our signature sandwiches served with pickled seasonal vegetables.

Small Tray

Choice of 2 (serves 5) \$69.00

Large Tray

Choice of 3 (serves 10) \$99.00

- Grilled shrimp and squid / arugula / fennel / lemon
- Prosciutto di parma / mozzarella / basil
- Tuna salad / red onion / olives / arugula
- Prosciutto cotto / provolone / arugula
- Roasted pork loin "porchetta" / arugula / seasonal accompaniments / provolone piccante
- Poached chicken salad / red onion / fennel / celery chili / citrus / mustard vinaigrette
- Roasted eggplant / peppers / tomato / basil / scamorza cheese

Gluten free rolls (additional \$.50 per roll)

BOXED LUNCHES

(minimum order: 8 boxes) \$15.00 each

Includes: Sandwich – select from above list, small arugula salad, one piece of seasonal fruit and a chocolate chip cookie.

SIDE SALADS

Small bowl (serves 8 – 10 as a side) \$40.00

Large bowl (serves 15 – 18 as a side) \$55.00

Add Chicken Breast, Tuna, Duck Conserva \$4.00 per order

- Seasonal salad (please inquire)
- Romaine / anchovy vinaigrette / parmigiano reggiano
- Arugula salad / lemon vinaigrette / parmigiano reggiano
- Farro salad / radish / red onion / celery / carrot
- Roasted beets / goat cheese / arugula / white balsamic vinaigrette
- Seasonal fruit

ENTRÉE SALADS

Small bowl (serves 6 – 7 as an entrée) \$65.00

Large bowl (serves 10 – 12 as an entrée) \$110.00

- Tuna salad / red onion / olives / potato / lemon vinaigrette
- Butcher's salad / romaine / pickled peppers / mozzarella / prosciutto cotto / salami / croutons

SIDE DISHES

Small bowl (serves 8 – 10 as a side) \$40.00

Large bowl (serves 15 – 18 as a side) \$55.00

- Roasted seasonal vegetables
- Fried brussels sprouts / anchovy vinaigrette
- Roasted fennel with lemon / extra virgin olive oil
- Eggplant caponata / tomato / pine nuts
- Fingerling potatoes / caramelized shallots / rosemary

DESSERTS

Cookies

(chocolate chip, earthquake) \$24.00 per dozen

Chocolate Nemesis

with whipped cream \$6.00 per portion

ENTREES AND PASTAS

\$12 per portion (10 portions minimum)

- Paccheri w/ rustic pork ragu (vegetarian option: tomato sugo)
- Orecchiette – "little ears" / braised kale / house made fennel sausage
- Farrotto – farro "risotto" / roasted mushrooms / spinach parmigiano reggiano (Vegetarian)
- Gluten free pasta (additional \$1.00 per order)

\$13 per portion (10 portions minimum)

- Lasagna bolognese / spinach pasta / meat ragu / besciamella sauce
- Chicken thighs with seasonal accompaniments
- Sicilian meatballs / raisins / pine nuts / braised chard / tomato sugo
- Peposo – Tuscan beef stew cooked with red wine and black pepper / creamy polenta

BREAD & POTATO CHIPS

House-made focaccia topped with rosemary and sea salt

- 1/2 sheet (serves 15 as a side) \$15.00
- 1 sheet (serves 30 as a side) \$30.00

Kettle chips (lightly salted) \$2.00 per order

