

SERVICE STYLES

At-Home Private Dining. Drop-Off Catering. Full-Service Catering.

SMALL BITES

focaccia & evoo

mushroom crostini

mascarpone, pecorino romano, baguette

parmesan fries & aioli

mini tomato tarts

ricotta, oregano, puff pastry

house meatballs

arrabbiata, parmigiano, parsley

sicilian arancini

baked fontina

marinara, basil, focaccia

seasonal charcuterie board

PASTAS & PIZZAS

classic bolognese

cacio e pepe

pecorino romano, black pepper, lemon

arrabbiata

fennel sausage

parmigiano, swiss chard, calabrian chili, chives

lasagna bolognese

bo's smoked brisket lasagna

ragú, béchamel, pecorino romano, parsley

ellie's pie

marinara, fontina, parmigiano, ricotta, oregano

sausage pie

crème fraîche, fennel sausage, fontina, parsley

mushroom pie

béchamel, mushrooms, olives, parmigiano, chives

pepperoni pie

arrabbiata, mozzarella, fontina, pepperoni, hot honey

drew's pie

marinara, peppers, mushrooms, prosciutto, parmigiano

MADE
ON OUR
FOCACCIA

MEATS & SEAFOOD

bone-in beef short rib

McEwen & Sons polenta, mushrooms, brussels

mom's chicken katsu parmigiano

mushroom risotto, tossed greens

herb-crusted rack of lamb

roasted red potatoes, tzatziki, sautéed green beans

grilled chicken & gremolata

basmati rice, grilled broccoli rabe

pan-seared red fish

lemon & caper butter, basmati rice, succotash

oven-roasted salmon

dill aioli, liesa's rice pilaf, shredded brussel slaw

dad's grilled ribeye

chimichurri, mashed potatoes, grilled asparagus

roasted porchetta

salsa verde, shaved fennel & baby kale salad

DESSERTS

bros. tiramisu

olive oil cake, Cala coffee, chantilly, cocoa

salted caramel cheesecake

graham cracker & pretzel crust, salted caramel

burke's chocolate cake

dark chocolate cake, peanut butter mousse, ganache

biscoff banana pudding

vanilla custard, mascarpone chantilly

raspberry honey panna cotta

crushed raspberries, Carmack honey

brioche bread pudding

vanilla custard, white chocolate glaze, berries

CONTACT US TO BOOK

Info@MolayBros.com