

ANTIPASTI TO START

ANTIPASTO SKEWERS 12ct \$30
Salami, Fontina, Artichoke Hearts,
Sweet Red Peppers, Olive

SHISHITO PEPPERS GF-VG Serves 8-10 \$72
Lemon, Sea Salt, Parmesan Ranch

SUPPLI 12ct \$38, 24ct \$72
Arborio Rice Croquettes, All Natural Beef & Pork
Blend, Mozzarella, Pomodoro

CALABRIAN CHICKEN WINGS 25ct \$45, 50ct \$80
Chili Infused Honey, Parmesan Ranch

TRADITIONAL MEATBALLS 15ct \$35, 30ct \$65
All Natural Beef and Pork alla Nanny

IMPOSSIBLE MEATBALLS VG 15ct \$50, 30ct \$95
Plant Based Meat alla Nanny

ANTIPASTO BOARD
Custom Charcuterie Boards available upon request.
Prices will vary based on size and food content

INSALATA SALADS

HALF PORTION, SERVES 5 - FULL PORTION, SERVES 10
ADD GRILLED CHICKEN \$35

LA CASA GF-V \$23/\$36
Romaine, Grape Tomato, Pecorino Romano,
Red Wine Vinaigrette

CAESAR \$25/\$40
Romaine, Parmesan, Ciabatta Croutons, Classic Caesar

ERICA GF-VG \$28/\$46
Shredded Kale, Romaine, Radicchio, Marcona Almonds,
Dried Cherries, Cashew Balsamic

WEDGE GF \$31/\$52
Iceberg Lettuce, Gogonzola, Bacon, Scallions,
Tomatoes, Creamy Parmesan

GRANI GRAIN BOWLS

HALF PORTION, SERVES 5 - FULL PORTION, SERVES 10
ADD GRILLED CHICKEN \$35

ALMA VG \$31/\$55
Farro, Crispy Fried Artichokes, Cauliflower,
Dried Cherries, Cashew Balsamic

PROTEINA \$36/\$65
Marinated Grilled Chicken, Farro, Seasonal Vegetables

SANO GF-V \$39/\$70
Black Rice, Grilled Broccolini, Mushrooms,
Grape Tomatoes, Marcona Almonds, Basil Pesto

PIZZA ROMANA

24 INCH
SQUARE
PIZZA,
12 PIECES PER

CHEESE V \$25
Mozzarella, Parmesan

MARGHERITA V \$27
Basil, Pomodoro, Mozzarella

CUP & CHAR \$32
Premium Cured Pepperoni,
Pomodoro, Mozzarella, Parsley

PANINI SANDWICHES

3 FOR \$24, 6 FOR \$42
ALL SANDWICHES CUT IN HALF

VERDURE V
Zucchini, Eggplant, Roasted Peppers, Red Onions,
Mozzarella

GRILLED CHICKEN
Tomato Aioli, Roasted Peppers, Arugula

ITALIAN
Ham, Capicola, Salami, Pistachio Mortadella, Provolone

CHICKEN PARMESAN
Pomodoro, Mozzarella, Fresh Basil

CAPRESE V
Tomato, Basil, Mozzarella, Balsamic

PASTA

HALF PORTION, SERVES 5 - FULL PORTION, SERVES 10
ADD GRILLED CHICKEN \$35

CAVATELLI POMODORO VG \$33 / \$50
Pomodoro, Fresh Basil

PENNE BOLOGNESE \$38 / \$65
Traditional Meat Sauce

MUSHROOM CAVATELLI V \$41 / \$70
Porcini Broth, Tomato, White Wine, Parmesan, Chili Flakes

PENNE ALFREDO V \$36 / \$60
Housemade Alfredo Sauce, Parmesan

PESTO RIGATONI V \$41 / \$70
Basil Pesto, Parmesan Cream, Garlic, Pine Nuts,
Capers, Pecorino

TORTELLINI ALLA VODKA V \$44 / \$75
Cheese filled Pasta, Basil, Vodka Sauce,
Shaved Parmesan

LASAGNA \$85 24 hour advance notice needed
TRADITIONAL - Thin Layers of Pasta, Bolognese,
Pomodoro, Mozzarella

EGGPLANT GF-V - Fried Eggplant, Ricotta, Pomodoro, Mozzarella

SALSICCIA \$32
Sausage, Broccoli Rabe, Calabrian Chili,
Mozzarella

FIREBIRD \$32
Calabrian Buffalo Chicken, Quatro Formaggi,
Parmesan Ranch, Green Onion

IMPOSSIBLE VG \$32
Plant Based Meat, Roasted GrapeTomatoes,
Pomodoro, Roasted Peppers, Basil

PIATTI PRINCIPALI MAIN PLATES

SERVES 8-10

PAN SEARED SALMON GF \$85
Olive Oil, Lemon, Herbs

GRILLED CHICKEN GF \$75
Parsley, Herb Oil, Lemon

CHICKEN PARMESAN \$95
Pomodoro, Mozzarella, Basil

SIRLOIN STEAK GF \$165
Arugula

CONTORNI SIDES

SERVES 8-10

BROCCOLINI GF-V \$45
Garlic, Olive Oil, Lemon, Parmesan, Chili Flakes

ROASTED POTATOES GF-VG \$40
Fingerlings, Herbs, Olive Oil, Sea Salt

ROASTED SEASONAL VEGETABLES GF-VG \$40
Olive Oil, Sea Salt

ROASTED BRUSSEL SPROUTS GF \$50
Bacon Vinaigrette

DOLCE DESSERT

SERVED FAMILY STYLE

Tiramisu \$65
Cannoli 12ct \$30
Mini Donuts 12ct \$10, 24ct \$20
Cookies: 30 cookies @ \$38
Chocolate chip - Peanut butter - Snickerdoodle

DRINKS

SERVED PER GALLON

Iced Tea \$15
Lemonade \$15

GF: Gluten-Friendly V: Vegetarian VG: Vegan

*Gluten-free pasta and pizza options available upon request | *Please advise your server of any allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FROM OUR TABLE TO YOURS

*We all learned at an early age that
sharing meals was our families'
language of love.*

*We gathered frequently around the
kitchen or dining room table and
everyone was welcome. We discussed
the days happenings, recalled joyous
occasions, engaged in spirited
debates and comforted each other in
times of sorrow.*

*It is in this spirit that Forbici
was created, a place where you are
at home sharing food, enjoying good
company and making memories with
family and friends, old and new.*




CATERING


813.523.6129

1633 W SNOW AVE, TAMPA, FL 33606



SCAN FOR DETAILS!