

SALUMERIA
OVELLO
SONOMA, CA

Catering

Charcuterie and Cheese Platters \$12/person

Includes chef selected house made salumi, local and imported cheeses, seasonal fruit, marcona almonds, and house made preserves.

House made focaccia, grissini (hand rolled breadsticks), lingue di suocera (handcrafted herb and sea salt crackers) available for additional charge per person.

8 person minimum. Deposit required for wood boards/serving platters. Disposable platters available at no cost.

Monthly/weekly subscriptions available at a discount.

Girarrosto Porchetta (whole) \$18/lb

Stone Valley Farm heritage pork loin, layered with herbs and spices, wrapped in pork belly and hand-tied. Rotisserie roasted. Sold by the pound.

Boxed Lunches \$18

Choose from porchetta panino on housemade focaccia or our other seasonal panini options. Served with side salad and house made cantucci or brutti e buoni cookies.

Focaccia \$32

Whole sheets of focaccia

Bianco – sea salt, olive oil

Rosso – house made tomato sauce, basil, mozzarella, olive oil

Olive Taggiasca – mozzarella, Taggiasca olives from Liguria, Italy, oregano, olive oil

Cipolle – thinly sliced onion, olive oil

Dolce

Torta di Nocciole Piemontese - cake made with oven roasted Piemontese hazelnuts, Valrhona dark chocolate

Torta Barozzi - recipe from Modena, Italy. Cake made with Valrhona dark chocolate, almond flour, espresso, topped with Valrhona dark chocolate cocoa powder. Gluten Free

Torta di Polenta al Limone - cake made with almond flour, polenta, California lemons. Topped with roasted, sliced almonds. Gluten Free

Torta di Fichi al Rhum – original recipe from Chef Marino's Michelin starred restaurant. Rum soaked figs, Valrhona dark chocolate.

Please inquire with Chef Andrea regarding custom requests. 24 hour notice required for boxed lunches and 48 hour notice required for other catering orders. We may be able to accommodate smaller orders on short notice – let us know if you have more immediate needs and we will do our best to help!

Try our online ordering at www.ovellosonoma.com! Follow us on Instagram @ovellosonoma and on Facebook. hello@ovellosonoma.com 248 W Napa St, Sonoma, CA 95476 phone: 707.721.1478. Menu prices are subject to change based on our supplier pricing.