ORFILA
VINEYARDS & WINERY

AMALFI
CUCINA ITALIANA

2025

BANQUET MENUS

13455 San Pasqual Rd. Escondido, CA | www.orfila.com

Our culinary *partner...*

About Amalfi Cucina Italiana

Orfila Vineyards & Winery is proud to partner with Amalfi Cucina Italiana, a local gem that brings the vibrant flavors of Italy to San Diego County. Their thoughtfully crafted dishes, inspired by tradition and made with the finest ingredients from Italy, perfectly complement Orfila's award-winning wines, creating an unforgettable dining experience for any occasion.

BUFFET MENUS

BUFFETS

UNA

$59 per person*

Appetizer

- **Caprese Salad**

Burrata Mozzarella, Heirloom Tomato, EVOO, Balsamic Reduction

- **Insalata Della Casa**

Organic Mixed Greens, Frisee Lettuce, Olives, Artichokes, Goat Cheese, Vinaigrette Dressing

- **Mini Polpette**

Mini Meatballs with Marinara Sauce

- **Assorted Pizza** +$8 per person

Primavera, Pepperoni, or Margherita

Main Course

- **Rigatoni Bolognese**

100% Angus Beef, San Marzano Tomato Sauce

- **Penne al Pesto**

Basil, Garlic, Pine Nuts, Parmigiano Reggiano, EVOO, Touch of Cream

Dessert

- **Tiramisu**

Lady Finger Cookies, Espresso, Coffee Liqueur, Mascarpone Cheese, Cocoa Powder, Pasteurized Eggs, Cane Sugar

- **Cannoli**

Fried Pastry Shell filled with Ricotta Sweet Cream

DUE

$79 per person*

Appetizer

- **Caprese Salad**

Burrata Mozzarella, Heirloom Tomato, EVOO, Balsamic Reduction

- **Insalata Della Casa**

Organic Mixed Greens, Frisee Lettuce, Olives, Artichokes, Goat Cheese, Vinaigrette Dressing

- **Mini Polpette**

Mini Meatballs with Marinara Sauce

- **Assorted Pizza** +$8 per person

Primavera, Pepperoni, or Margherita

Main Course

- **Rigatoni Bolognese**

100% Angus Beef, San Marzano Tomato Sauce

- **Penne al Pesto**

Basil, Garlic, Pine Nuts, Parmigiano Reggiano, EVOO, Touch of Cream

Entrees

- **Pollo Saltimbocca**

Chicken Breast, Smoked Mozzarella, Mushroom Cream Sauce

- **Brasato di Manzo**

Beef Braised in Red Wine Sauce

- **Eggplant Parmigiana (GF)(V)**

Fried Eggplant, Italian Peeled Tomato Sauce, Mozzarella, Parmigiano Cheese, Basil

Dessert

- **Tiramisu**

Lady Finger Cookies, Espresso, Coffee Liqueur, Mascarpone Cheese, Cocoa Powder, Pasteurized Eggs, Cane Sugar

- **Cannoli**

Fried Pastry Shell filled with Ricotta Sweet Cream

*Not inclusive of 6% Service Fee, 18% Gratuity, and Tax | 13455 San Pasqual Rd. Escondido, CA

APPETIZERS & COCKTAIL MENU

TRAY PASS priced per person

Caprese Skewers $5
Cherry Tomato, Cherry Mozzarella, Basil, EVOO

Prosciutto & Melon $6
Italian Prosciutto di Parma & Melon

Bruschetta $5
Fresh Toasted Bread, Chopped Tomatoes, Stracciatella Cheese, Basil

Prosciutto Shrimp Skewers $8
Shrimp Skewers wrapped in Italian Smoked Prosciutto

Olive Skewers $5
Olive Skewers with Italian Provola Cheese

Mini Polpette $5
Mini Meatballs

DISPLAYS priced per item

	Half Tray	*Full Tray*
Caprese Salad Sliced Mozzarella, Tomato Slices, Basil, EVOO	$70.00	$140.00
Antipasto Misto Charcuterie Board of Italian Meats, Prosciutto, and Cheeses	$85.00	$170.00
Formaggi Misti Charcuterie Board with Italian Cheeses	$100.00	$200.00
Bruschetta Fresh toasted bread, chopped tomatoes, stracciatella cheese, & organic basil	$45.00	$90.00
Carciofo alla Romana Pan Fried Artichoke with Arugula	$90.00	$190.00
Seasonal Fruit Display Selection of Assorted Fruits	$50.00	$100.00

COCKTAIL HOUR MENU

$54 per person*

Appetizers

Mini Sandwich
Mini Panini with Prosciutto, Pastrami, Lettuce, Mayo

Bruschetta
Fresh Toasted Bread, Chopped Tomatoes, Stracciatella Cheese, Organic Basil

Mini Polpette
Mini Meatballs with Marinara Sauce

Spedini Olives
Olive Skewers with Mozzarella and Cherry Tomatoes

Assorted Metro Pizza +6 per person
39” Pizza - Spaccanapoli, Pepperoni, or Margherita

Dessert

Seasonal Fruit
Organic seasonal fruit board

Cannoli
Fried Pastry Shell filled with Ricotta Sweet Cream

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