



Bringing The Kitchen Table To Life!

Carmella's Savory Fare

 MOBILE

480.262.5220

 EMAIL

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Chef Carmella shares her passion for connecting people with food- creating memorable, soulful, authentic experiences for your guests.

Appetizers

Shrimp scampi served on crostini

Stuffed mushrooms with artichoke and cheese

Stuffed pizza breads

Second Course

Tossed green salad with pears and cranberries
served with citrus dressing

Main Course

Chicken Parmesan

Beef Bolognese served over Angel hair pasta

Gnocchi with creamy tomato vodka sauce

Saute garlic spinach

Roasted Mediterranean Vegetables

Roasted Brussels Sprouts with caramelized onions

Dessert

Tiramisu

Gelato

