



Private Event Menus

LIFE IS FULL OF EVENTS . . . LET'S CELEBRATE!

WEDDINGS, REHEARSAL DINNERS, ENGAGEMENT PARTIES, CORPORATE EVENTS, BUSINESS LUNCHEONS, BAR MITZVAHS, BAT MITZVAHS, BAPTISMS, BIRTHDAY PARTIES, SURPRISE PARTIES, COCKTAIL PARTIES, MEET & MINGLE, COMPANY OUTINGS, SOIREE, SWEET 16 PARTIES, CEREMONIES, BEAREAVEMENT GATHERINGS, GALAS, FUNDRAISERS, MULTI-COURSE TASTINGS, CLASSES & LESSONS, TEAM BUILDING EVENTS, PRODUCT LAUNCH EVENTS, EMPLOYEE APPRECIATION DINNERS, HOLIDAY PARTIES

We have hosted **every** style of event and are ready to craft yours.
Below are a sampling of different menus to accommodate your party.
Browse through then let's chat and get the ball rolling!



Private Event Menus

4 COURSE SEATED FAMILY STYLE MENU

\$55 per person

FIRST COURSE- please select four options

(served family style - shared)

PORK MEATBALLS ("maiale polpette") mozzarella, sugo di testa

TRADITIONAL MEATBALLS ("polpette di nonna") tomato ragú

ARANCINI AL TELEFONO porcini risotto cakes, mozzarella, truffle-honey glaze

FRITO MISTO crispy calamari, zucchini, lemon wheel, hot sauce

TOMATO BRUSCHETTA toasted Pugliese bread, crushed cherry tomatoes, garlic, sicilian oregano

SECOND COURSE- please choose one (or two side by side and add \$5 pp)

(individually plated)

SEASONAL HANDMADE RAVIOLI seasonal preparation

TUFOLI AL POMODORO handmade large elbow pasta, san marzano tomato sugo, basil, grana

THIRD COURSE - please select three options

(served family style - shared)

MERLUZZO

roast native cod, sweet italian sausage, peppers, spring onions, potatoes, arugula

SALMONE

grilled Faroe Island, roasted peppers, fennel & celery, tomato vinaigrette

POLLO ALLA PARMIGIANA

organic chicken cutlet, tomato basil sugo, Bel Paese cheese

POLLO AL MARSALA

organic chicken scaloppine, marsala butter sauce, mushrooms, broccolini, sun-dried tomatoes

SALTIMBOCCA ALLA ROMANA

veal medallions, prosciutto, bufala mozzarella, veal demi-glaze spinach, EVOO mashed potatoes

FOURTH COURSE DESSERTS

(served family style - shared)

TIRAMISU - TORTA AL CIOCCOLATO - PICCOLINI & BISCOTTI



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COCKTAIL RECEPTION OPTIONS

Let your guests mingle for a cocktail hour before a sit-down dinner or make the whole night an elaborate cocktail party with passed apps & food stations!

Passed Appetizers, priced per piece

carne

CHICKEN LOLLIPOPS *balsamic ginger sesame glaze, cucumber yogurt* \$3
SEARED STEAK CROSTINI *truffled watercress, parmigiano reggiano* \$4
PROSCIUTTO WRAPPED MELON *or seasonal fruit* \$4

verdura

ARANCINI *mini porcini risotto balls, scamorza cheese, tomato sugo* \$3
SICILIAN EGGPLANT CAPONATA, *spoon* \$3
MINI POTATO CROQUETTE *mozzarella, raw tomato sugo* \$3
BRUSCHETTA *fresh mozzarella, tomato, basil, olive oil with garlic rub* \$3
CANNELLINI BEAN CROSTINI *black truffle, tomato confit* \$3

pesce

TUNA CARPACCIO BRUSCHETTA *avocado, ginger soy* \$5
STUFFED CALAMARI *soft herbs, pignoli nuts, golden raisins* \$4
SHRIMP CEVICHE *tomato water, basil, citrus* \$4

Stationary Appetizers, priced per person

ARTISAN CHEESE & SALUMI \$25

candied nuts, seasonal marmellata, pickled vegetables, crostini

ANTIPASTO TABLE \$15

*panzanella salad, roasted vegetables, assorted breads,
sautéed broccoli rabe salad (with chili, garlicky bread crumbs, pecorino romano),
marinated calamari salad, citrus rosemary scented mixed olives*

RAW BAR priced per piece

raw oysters \$3 / shrimp cocktail \$3.75 / salmon plate \$4

SNACK TABLE \$15

*arancini - porcini risotto balls, mozzarella, truffle honey
meatball sliders - pork & beef
fried calamari - pepperoncini, cured lemon, grilled lemon thyme aioli
bruschetta - cherry tomatoes, garlic, Sicilian oregano*



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FOOD STATIONS

priced per person

We recommend 3-5 options served for all guests to create a full dining experience.

*STEAK FRITES \$18 per person
grilled marinated steak, arugula,
herb frites, parmigiano reggiano*

*ARCTIC CHAR \$18 per person
agro dolce, peppers, fennel,
bermuda onion, celery, tomato vin*

*POLLO AL MARSALA \$16 per person
chicken scallopini, marsala, garlic, chives,
chanterelles, black trumpets & spinach*

*HOMEMADE TUFOLI PASTA \$9 per person
San Marzano (D.O.P.) tomato sugo, basil, parmigiano reggiano*

*HOMEMADE RICOTTA RAVIOLI \$14 per person
primavera, asparagus, peas,
sweet tomato, mushrooms*

*INSALATA \$6 per person
seasonal simple greens salad*

*DOLCI \$8 per person
italian cookies
add mini pastries \$5 per person
add coffee & tea \$4 per person*