



Menu Guides

Groups of 13 or more require a custom menu

Meals are served family style & continuously. Dessert is the only course that is plated & served individually.

What this means: The meal is served family style which means the host will pre-select the menu and on the day/night of the event, everything is served on large platters, passed around the table and guests can help themselves to as little or as much of each item as they would like. With the exception of the individually plated dessert, the remainder of the meal is served continuously as requested until all guests are satisfied.

Group & Private Seated Dining Events : (Please select your items from our private dining menu)

Three Course Menu

\$25 per person for lunch daily & dinner Sunday-Thursday / \$30 per person Friday & Saturday

Chef's selection of Antipasti including Almonds, Olives & Ciabatta Bread

Choice of **two** Salads

Choice of **three** items (total) from Pizzas or Pressed Panini

Choice of **one** dessert (plated & served individually)

Four Course Menu

\$35 per person for lunch daily & dinner Sunday-Thursday / \$40 per person Friday & Saturday

Chef's selection of Antipasti including Formaggio, Salumi, Almonds, Olives & Ciabatta Bread & Choice of **one** additional Antipasti item

Choice of **two** Salads

Choice of **three** items (total) from Pizzas or Pressed Panini

Choice of **one** dessert (plated & served individually)

Four Course + Secondi Menu

\$45 per person for lunch daily & dinner Sunday-Thursday; \$50 per person Friday & Saturday

Chef's selection of Antipasti including Formaggio, Salumi, Almonds, Olives & Ciabatta Bread & Choice of **one** additional Antipasti item

Choice of **two** Salads

Choice of **three** items (total) from Pizzas/Pressed Panini/Secondi

Choice of **one** dessert (plated & served individually)

Reception Events (Standing Events with Stationary Appetizers)

(Please select your items from our reception menu)

\$30 per person; served stationary and continuously

Choice of **6** items including Antipasti, Pizza and Panini

Add Ons

Gluten Free Accommodations We offer special accommodations a la carte and in addition to the set menu price. We offer gluten free pizza crust +\$8 supplemental fee per crust and gluten free bread for + \$3 supplemental fee

Additional menu items can be added a la carte (menu pricing) or continuously with a per person supplemental fee (see pricing below).

- Additional antipasti +\$3 fee per person
- Additional pizza and/or panini +\$5 fee per person
- Additional family style side (starch or vegetable)+ \$5 fee per person
- Additional secondi +\$ 8 fee per person (*Four Course Secondi menu ONLY*)

Beverage & Wine Selection

Private groups may order their drinks ala carte or preselect wine and cocktails to be served with their meal. All beverages are charged a la carte and on consumption.

**Please note that prices are exclusive of tax, gratuity, facilities fee and a 1% Historic Preservation Fee.



**** SEATED DINNER ****

build your custom menu based on the guideline selected on the previous page.

antipasti

MEATBALL SLIDERS

ARANCINI BUTTERNUT SQUASH RISOTTO,
MAPLE AGRODOLCE, CAPRA RICOTTA

SEASONAL BRUSCHETTA RICOTTA, GREMOLATA,
WILD MUSHROOM, SUNDRIED TOMATO

STEAMED P.E.I. MUSSELS SPICY SAUSAGE, SAN
MARZANO TOMATOES, FENNEL

WHOLE GRILLED ARTICHOKE LEMON-ROASTED
WITH GARLIC AIOLI

CALAMARI FRESNO CHILE, RED PEPPER
AGRODOLCE VINAIGRETTE (AVAILABLE FOR GROUPS
<20)

Available a la carte

SIGNATURE BURRATA CREAMY RICOTTA WRAPPED IN FRESH MOZZARELLA, GRILLED CIABATTA BREAD \$10

insalata

ROASTED BEET APPLE, HAZELNUT, RICOTTA
SALATA, BROWN BUTTER VINAIGRETTE

HOUSE PINE NUTS, SALAMI, GORGONZOLA, RED
WINE VINAIGRETTE

QUINOA TUSCAN KALE, ROASTED CAULIFLOWER,
SWEET POTATO, APPLE VINAIGRETTE
(+\$2 SUPPLEMENTAL FEE PER GUEST)

CAESAR WHITE ANCHOVY, SHAVED PARMESAN
ARUGULA PARMESAN, LEMON VINAIGRETTE

POACHED PEAR MIXED GREENS, CANDIED
WALNUT, BALSAMIC VINAIGRETTE, GORGONZOLA

CHOPPED PANCETTA, PICKLED RED ONION, BLEU
CHEESE (+\$2 SUPPLEMENTAL FEE PER GUEST)

panini

EGGPLANT RED PEPPER AGRODOLCE, BASIL
PESTO, FRESH MOZZARELLA

SHORT RIB SMOKED PROVOLONE, GRILLED RED
ONION, HORSERADISH AIOLI

ROTISSERIE CHICKEN ROASTED RED PEPPER,
BASIL PESTO, FONTINA

LAMB MEATBALL ARUGULA PESTO, SMOKED
PEPPER-TOMATO JAM, GOAT CHEESE

CUBANO HOUSE CURED PICKLES, CICCIOLI,
PROSCIUTTO, PROVOLONE

ROASTED TURKEY SAUSAGE STUFFING,
CRANBERRY MOSTARDA, MOZZARELLA

BISTRO TENDER GRILLED ONION, GRILLED BELL
PEPPER, PROVOLONE, GARLIC AIOLI

(+\$2 SUPPLEMENTAL FEE PER GUEST)

CLASSIC ITALIAN MORTADELLA, PROSCIUTTO,
SALAMI, PROVOLONE

pizza

ARTISAN GOAT CHEESE, OLIVES, ROASTED RED
PEPPER, CHILI, FRESH OREGANO

CARNE SAUSAGE, MEATBALL, PEPPERONI,
HOUSE RICOTTA

PROSCIUTTO SAN MARZANO, MOZZARELLA,
PROSCIUTTO DI PARMA, ARUGULA SALAD

SHRIMP FONTINA FONDUTA, BACON,
ASPARAGUS, HOUSE RICOTTA, MOZZARELLA
(+ \$2 SUPPLEMENTAL FEE PER GUEST)

SHORT RIB FONTINA FONDUTA, SPINACH,
SMOKED PROVOLONE, ROASTED RED PEPPER

WILD MUSHROOM & ROBIOLA TRUFFLE OIL
HOUSE SAUSAGE, CARAMELIZED ONIONS,
FRESNO CHILES, FONTINA

MARGHERITA SAN MARZANO TOMATO, BASIL
CARBONARA PANCETTA, EGG, PECORINO
TOSCANO

FIG & GOAT CHEESE BLACK MISSION FIGS,
ARUGULA, TRUFFLE OIL (ADD PROSCIUTTO, +\$2
SUPPLEMENTAL FEE PER GUEST)

BUTTERNUT SQUASH GORGONZOLA, SAGE,
PINE NUTS, BROWN BUTTER

secondi

SERVED WITH CHEF'S CHOICE OF TWO SIDES (TYPICALLY A STARCH AND A VEGETABLE)

LAMB MEATBALLS**ROTISSERIE CHICKEN****SLICED STEAK****EGGPLANT PARMESAN****VEGETABLE RISOTTO**

BRAISED RABBIT (+\$8 SUPPLEMENTAL FEE PER GUEST)

PAN SEARED SCALLOPS

(+ \$8 SUPPLEMENTAL FEE PER GUEST)

SHORT RIB (+\$8 SUPPLEMENTAL FEE PER GUEST)

dolci

please choose one

GELATO SUNDAE WHIPPED CREAM, CHOCOLATE NUTELLA SAUCE

FLOURLESS CHOCOLATE ESPRESSO TORTE VANILLA GELATO, CHOCOLATE NUTELLA SAUCE

BUTTERSCOTCH BREAD PUDDING VANILLA GELATO (AVAILABLE WITH SECONDI MENU ONLY)



**** RECEPTION MENU ****

(Please choose a total of 6 items)
\$30 per person

Antipasti

MEATBALL SLIDERS

CHEF'S SELECTION OF SALUMI & CHEESE

PROSCIUTTO WRAPPED BREAD STICKS

TOASTED MARCONA ALMONDS

HOUSE-MARINATED OLIVES

ARANCINI BUTTERNUT SQUASH RISOTTO,
MAPLE AGRODOLCE, CAPRA RICOTTA
GNOCCHO FRITTO BRESAOLA

GRILLED CIABATTA RICOTTA, MUSTARDO

SEASONAL BRUSCHETTA RICOTTA, GREMOLATA,
WILD MUSHROOM, SUNDRIED TOMATO

Available a la carte

SIGNATURE BURRATA CREAMY RICOTTA WRAPPED IN FRESH MOZZARELLA, GRILLED CIABATTA BREAD \$10

Panini

EGGPLANT RED PEPPER AGRODOLCE, BASIL
PESTO, FRESH MOZZARELLA

SHORT RIB SMOKED PROVOLONE, GRILLED RED
ONION, HORSERADISH AIOLI

ROTISSERIE CHICKEN ROASTED RED PEPPERS,
BASIL PESTO, FONTINA

LAMB MEATBALL ARUGULA PESTO, SMOKED
PEPPER-TOMATO JAM, GOAT CHEESE

CUBANO HOUSE CURED PICKLES, CICCIOLE,
PROSCIUTTO, PROVOLONE

ROASTED TURKEY SAUSAGE STUFFING,
CRANBERRY MOSTARDA, MOZZARELLA

BISTRO TENDER GRILLED ONION, GRILLED BELL
PEPPER, PROVOLONE, GARLIC AIOLI
(+\$2 SUPPLEMENTAL FEE PER GUEST)

CLASSIC ITALIAN MORTADELLA, PROSCIUTTO,
SALAMI, PROVOLONE

Pizza

ARTISAN GOAT CHEESE, OLIVES, ROASTED RED
PEPPER, CHILI, FRESH OREGANO

CARNE SAUSAGE, MEATBALL, PEPPERONI,
HOUSE RICOTTA

PROSCIUTTO SAN MARZANO, MOZZARELLA,
PROSCIUTTO DI PARMA, ARUGULA SALAD

SHRIMP FONTINA FONDUTA, BACON,
ASPARAGUS, HOUSE RICOTTA, MOZZARELLA
(+ \$2 SUPPLEMENTAL FEE PER GUEST)

SHORT RIB FONTINA FONDUTA, SPINACH,
ROASTED RED PEPPER

WILD MUSHROOM & ROBIOLA TRUFFLE OIL

HOUSE SAUSAGE CARAMELIZED ONIONS,
FRESNO CHILES, FONTINA

MARGHERITA SAN MARZANO TOMATO, BASIL

CARBONARA PANCETTA, EGG, PECORINO
TOSCANO

FIG & GOAT CHEESE BLACK MISSION FIGS,
ARUGULA, TRUFFLE OIL (ADD PROSCIUTTO +\$2
SUPPLEMENTAL FEE PER GUEST)

BUTTERNUT SQUASH GORGONZOLA, SAGE,
PINE NUTS, BROWN BUTTER