



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 with Pesto Dipping Sauce

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
SEASONAL BRUSCHETTA RICOTTA, SAUTÉED
SPRING VEGETABLES, CRISPY OYSTER
MUSHROOMS, CHILI OIL
STEAMED P.E.I. MUSSELS SPICY SAUSAGE, SAN
MARZANO TOMATOES, FENNEL

WHOLE GRILLED ARTICHOKE LEMON-ROASTED,
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 \$11

insalata

ROASTED BEET GRILLED ASPARAGUS &
CARROTS, PISTACHIOS, LEMON BASIL
VINAIGRETTE
**HOUSE PINE NUTS, SALAMI, GORGONZOLA, RED
WINE VINAIGRETTE**
QUINOA SPINACH, BABY KALE, WATERMELON
RADISH, GREEN BEANS, MARCONA ALMONDS,
CHERRY TOMATO, RED WINE VINAIGRETTE
(+\$2 SUPPLEMENTAL FEE PER PERSON)

CAESAR WHITE ANCHOVY, SHAVED PARMESAN
ARUGULA PARMESAN, LEMON VINAIGRETTE
**CHOPPED PANCETTA, PICKLED RED ONION, BLEU
CHEESE, CREAMY BLEU CHEESE DRESSING** (+\$2
SUPPLEMENTAL FEE PER PERSON)

panini

PORTABELLA MUSHROOM SUNDRIED TOMATO
PESTO, PROVOLONE, SPINACH, ROASTED RED
PEPPER
COLORADO LAMB TOMATO MARMALADE,
SPINACH, RED ONION, MOZZARELLA
(+ \$2 SUPPLEMENTAL FEE PER PERSON)
ROTISSERIE CHICKEN ROASTED RED PEPPER,
BASIL PESTO, FONTINA
LAMB MEATBALL ARUGULA PESTO, SMOKED
PEPPER-TOMATO JAM, GOAT CHEESE

CUBANO HOUSE CURED PICKLE, CICCIOLO,
PROSCIUTTO, PROVOLONE
ROASTED TURKEY TOMATO-BACON JAM,
MASCARPONE, AVOCADO, ARUGULA
CLASSIC ITALIAN MORTADELLA, PROSCIUTTO,
SALAMI, PROVOLONE, CHERRY PEPPER RELISH,
ROMAINE CHIFFONADE

pizza

BUFFALO MOZZARELLA HEIRLOOM CHERRY
TOMATO, BASIL PESTO, PARMESAN
ARTISAN GOAT CHEESE, MOZZARELLA, 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,
ASPARGUS, HOUSE RICOTTA, MOZZARELLA
(+ \$2 SUPPLEMENTAL FEE PER PERSON)

WILD MUSHROOM & ROBIOLA TRUFFLE OIL
HOUSE SAUSAGE CARAMELIZED ONION, FRESNO
CHILE, FONTINA
MARGHERITA SAN MARZANO TOMATO,
MOZZARELLA, BASIL
CARBONARA PANCETTA, EGG, PECORINO
TOSCANO
FIG & GOAT CHEESE BLACK MISSION FIG,
ARUGULA, PECORINO, FONTINA, TRUFFLE OIL
(ADD PROSCIUTTO, +\$2 SUPPLEMENTAL FEE PER PERSON)

secondi

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

LAMB MEATBALLS
ROTISSERIE CHICKEN
BISTRO TENDER (SLICED STEAK)
VEGETABLE RISOTTO

HALIBUT (+\$8 SUPPLEMENTAL FEE PER PERSON)
BRAISED RABBIT (+\$8 SUPPLEMENTAL FEE PER PERSON)
PAN SEARED SCALLOPS
(+ \$8 SUPPLEMENTAL FEE PER PERSON)
SHORT RIB (+\$8 SUPPLEMENTAL FEE PER PERSON)

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

HOUSE MARINATED OLIVES & MARCONA ALMONDS

MEATBALL SLIDER

CHICKEN PARMESAN SLIDER BASIL PESTO,
HOUSE MARINARA, MOZZARELLA
(+\$5 SUPPLEMENTAL FEE PER PERSON)

CHEF'S SELECTION OF SALUMI & FORMAGGI

BEEF CARPACCIO BITE GNOCCO FRITTO
CRACKERS, GORGONZOLA CREMA DRIZZLE

SALUMI STROMBOLI BITE HAND TOSSED DOUGH
SALAMI, MORTADELLA, PROSCIUTTO, MOZZARELLA

SPINACH STROMBOLI BITE HAND TOSSED
DOUGH, RICOTTA, GARLIC

ARANCINI BUTTERNUT SQUASH RISOTTO,
MAPLE AGRODOLCE, CAPRA RICOTTA

PROSCIUTTO ARANCINI PROSCIUTTO RISOTTO,
MAPLE AGRODOLCE

HOUSE RICOTTA SEASONAL MOSTARDA, GRILLED
CIABATTA BREAD

SEASONAL BRUSCHETTA RICOTTA, SAUTÉED
SPRING VEGETABLES, CRISPY OYSTER
MUSHROOMS, CHILI OIL

18 MONTH PROSCIUTTO WRAPPED BREAD STICK
10 YEAR BALSAMIC DRIZZLE

18 MONTH PROSCIUTTO WRAPPED SHRIMP (+\$5
SUPPLEMENTAL FEE PER PERSON)

**18 MONTH PROSCIUTTO WRAPPED DIVER
SCALLOP** (+\$5 SUPPLEMENTAL FEE PER PERSON)

CAPRESE SKEWER GRAPE TOMATO,
MOZZARELLA, BASIL, BALSAMIC REDUCTION,
OLIVE OIL

ANTIPASTI SKEWER SALAMI, MOZZARELLA,
CHERRY PEPPERS, MARINATED OLIVES

SEARED DIVER SCALLOP BLT CRISPY SPECK,
ARUGULA PESTO, ROASTED TOMATO JAM (+\$5
SUPPLEMENTAL FEE PER PERSON)

PAN SEARED LAMB LOLLIPOPS HERB CRUSTED,
BASIL PESTO (+\$5 SUPPLEMENTAL FEE PER PERSON)

Available a la carte

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Panini

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PESTO, PROVOLONE, SPINACH, ROASTED RED
PEPPER

COLORADO LAMB TOMATO MARMALADE,
SPINACH, RED ONION, MOZZARELLA

ROTISSERIE CHICKEN ROASTED RED PEPPER,
BASIL PESTO, FONTINA

LAMB MEATBALL ARUGULA PESTO, SMOKED
PEPPER-TOMATO JAM, GOAT CHEESE
(+ \$2 SUPPLEMENTAL FEE PER PERSON)

CUBANO HOUSE CURED PICKLES, CICCIOI,
PROSCIUTTO, PROVOLONE

ROASTED TURKEY TOMATO-BACON JAM,
MASCARPONE, AVOCADO, ARUGULA

CLASSIC ITALIAN MORTADELLA, PROSCIUTTO,
SALAMI, PROVOLONE, CHERRY PEPPER RELISH,
ROMAINE CHIFFONADE

Pizza

BUFFALO MOZZARELLA HEIRLOOM CHERRY
TOMATO, BASIL PESTO, PARMESAN

ARTISAN GOAT CHEESE, MOZZARELLA, 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
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WILD MUSHROOM & ROBIOLA TRUFFLE OIL

HOUSE SAUSAGE CARAMELIZED ONION, FRESNO
CHILE, FONTINA

MARGHERITA SAN MARZANO TOMATO,
MOZZARELLA, BASIL

CARBONARA PANCETTA, EGG, PECORINO
TOSCANO

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