



IN HOUSE EVENT

Whether your hosting a birthday or anniversary party, bridal or baby shower, or just celebrating the holidays with friends and family, we have you covered.

FIRST COURSE

Select 2 (guest choose 1)

SEASONAL SOUP

— (Fall) Butternut Squash, pepitas

BRUSCHETTA

— whipped ricotta, arugula, wood roasted grapes, toasted foccacia, aged balsamic

ARANCINI

— nduja, romesco sauce, shaved pecorino, basil e.v.o.o.

CAESAR

— shaved parmesan, garlic croutons

BABY ARUGULA

— shaved parmesan, lemon vinaigrette

BAKED SHRIMP (3)

— nduja breadcrumb, lemon, parsley, garlic butter

MAIN COURSE

Choose Three (guests choose 1)

PASTA ALLA NORMA

— eggplant, marinara, fresh basil e.v.o.o.

ROASTED SALMON

— sweet corn velouté, heirloom baby tomato, toasted corn salsa, arugula

ROASTED CHICKEN

— Statler chicken breast, roasted marble potatoes, Spring vegetables, ramp pistou

EGGPLANT PARMESAN

PENNE BOLOGNESE

— shaved pecorino, basil, e.v.o.o.

SEASONAL PORK

— (Fall) Tuscan- Grilled, cider-brined porkchop, smoked purple cabbage, beet poached pears, honey nut squash, beet mostarda

DESSERT

DESSERT AND COFFEE SERVICE

— Choice of cannolis, beignets, chocolate mousse tart or lemon curd tart with coffee & tea service

10 P/P

\$46/PP

All events are subject to
7% state/local tax
20 % Gratuity and 3 % Admin Fee