

salumi & formaggio

Per Person Pricing

HOUSE BOARD Chef's Selection of Meats and Cheeses with House Accompaniments 13

passed apps

Priced Per Piece

PROSCIUTTO WRAPPED SCALLOPS Rosemary-Pomegranate Glaze 7

SHRIMP COCKTAIL Tomato Confit Cocktail Sauce 5

CHICKEN SALTIMBOCCA SKEWER Prosciutto, Sage, Fontina Fonduta 4

CAPRESE BITES Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic, Sea Salt 5

family style antipasto

Each Platter Serves Approximately 8-10 people

HOUSE FOCACCIA Garlic Confit, EVOO, Pecorino Cracked Pepper 25

GRILLED BROCCOLINI Anchovy Aioli, Toasted Garlic Breadcrumb, Lemon 46

CARBONARA FRIES Fontina Fonduta, Crispy Pancetta, Grana Padano Herbs 50

MINISTRONE ALLA MILANESE Escarole, Cannellini Beans, Parmesan, Risotto 12

WARM OLIVES Apuglia, Castelvetro, Kalamata, Fennel, Rosemary, Orange Zest 42

BABY LETTUCE Seasonal Vegetables, Toasted Seeds, Marjoram-Maple Vinaigrette, Crouton 55

BURATTA Gazpacho Verde, Heirloom Cherry Tomato, Cucumber, Aleppo Chili, Grilled Focaccia 70

INSALATA INVERNALE Winter Greens, Shaved Pear, Candied Walnuts, Watermelon Radish, Cranberries,
Asiago Fresco, Apple Cider Vinaigrette 60

pastas

Each Platter Serves Approximately 8-10 people

RAGU D CODA DI BUE Pappardelle, Braised Oxtail-Sausage Ragù, Tomato, Grana Padano, Ricotta 150

PESTO E POLLO Trombette Pasta, Spring Onion Pesto, Tomato Confit, Rotisserie Chicken, Pine Nut Gremolata 125

PASTA AL POMODORO Tagliatelle, Confit Garlic, Basil, Ciliegini Mozzarella, Grana Padano 100

GNOCCHI ARRABBIATA Guanciale Arrabbiata Sauce, Calabrian Chili, Burrata, Green Onion, Herb Oil, Pecorino 125

entrees

Each Platter Serves Approximately 8-10 people

PORCHETTA Authentic Italian Pork Roast, Polenta, Pine Nuts, Braised Swiss Chard, Roasted Shallot, Natural Jus 270

BISTRO TENDERLOIN Marble Potatoes, Broccolini, Saba-Beef Jus 310

ROASTED HALF CHICKEN Lemon, Thyme, Fregola, Blistered Tomato, Roasted Pepper, Tuscan Pepper Sauce, Herb Oil 240

PAN SEARED SALMON Fennel - Dill Fregola, Tomato Confit, Grilled Cippolini 250

LASAGNE ALLA PARMIGIANA Eggplant, Grana Padano, Pomodoro, Basil, Fresh Mozzarella 165

ROASTED MUSHROOMS Creamy Polenta, Brown Butter Local Mushrooms, Ricotta Salata 175

FARRO RISOTTO Farro, Sweet Potato, Baby Kale, Leeks, Pickled Onion, Pecorino 125

desserts

Priced Per Piece

GELATO (Choice of one Flavor) Pistachio, Chocolate, or Raspberry-Blood Orange 8

BROWN BUTTER CAKE Whipped Honey - Lemon Ricotta 9

LIMONCELLO CAKE Mascapone, Candied Lime Zest 9