

salumi & formaggio

Per Person Pricing

HOUSE BOARD Chef's Selection of Meats and Cheeses with House Accompaniments | 4 | *Contains - Dairy, Gluten*

passed apps

Priced Per Piece

PROSCIUTTO WRAPPED SCALLOPS Rosemary-Pomegranate Glaze | 7 | *Contains - Shellfish*

SHRIMP COCKTAIL Tomato Confit Cocktail Sauce | 5 | *Contains - Allium, Shellfish*

CHICKEN SALTIMBOCCA SKEWER Prosciutto, Sage, Fontina Fonduta | 4 | *Contains - Gluten*

CAPRESE BITES Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic, Sea Salt | 5 | *Contains - Dairy*

family style antipasto

Each Platter Serves Approximately 8-10 people

HOUSE FOCACCIA Garlic Confit, EVOO, Pecorino Cracked Pepper | 25 | *Contains - Allium, Dairy, Gluten*

GRILLED BROCCOLINI Anchovy Aioli, Toasted Garlic Breadcrumb, Lemon | 46 | *Contains - Allium, Dairy, Egg, Gluten, Seafood*

CARBONARA FRIES Fontina Fonduta, Crispy Pancetta, Grana Padano Herbs | 50 | *Contains - Allium, Dairy, Gluten, Soy*

MINISTRONE ALLA MILANESE Escarole, Cannellini Beans, Parmesan, Risotto | 12 | *Contains - Allium, Dairy, Gluten*

WARM OLIVES Apuglia, Castelvetrano, Kalamata, Fennel, Rosemary, Orange Zest | 42 | *Contains - Allium*

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

BURATTA Gazpacho Verde, Heirloom Cherry Tomato, Cucumber, Aleppo Chili, Grilled Focaccia | 70 | *Contains - Allium, Dairy, Gluten*

INSALATA INVERNALE Winter Greens, Shaved Pear, Candied Walnuts, Watermelon Radish, Cranberries,

Asiago Fresco, Apple Cider Vinaigrette | 60 | *Contains - Allium, Dairy, Tree Nuts*

pastas

Each Platter Serves Approximately 8-10 people

RAGU D CODA DI BUE Pappardelle, Braised Oxtail-Sausage Ragù, Tomato, Grana Padano, Ricotta | 150 | *Contains - Allium, Dairy, Egg,*

PESTO E POLLO Trombette Pasta, Spring Onion Pesto, Tomato Confit, Rotisserie Chicken, Pine Nut Gremolata | 125 | *Contains - Allium, Dairy, Tree Nuts*

PASTA AL POMODORO Tagliatelle, Confit Garlic, Basil, Ciliegini Mozzarella, Grana Padano | 100 | *Contains - Allium, Dairy, Egg*

GNOCCHI ARRABBIATA Guanciale Arrabbiata Sauce, Calabrian Chili, Burrata, Green Onion, Herb Oil, Pecorino | 125 | *Contains - Allium, Dairy*

entrees

Each Platter Serves Approximately 8-10 people

PORCHETTA Authentic Italian Pork Roast, Polenta, Pine Nuts, Braised Swiss Chard, Roasted Shallot, Natural Jus | 270 | *Contains - Allium, Dairy, Tree Nuts*

BISTRO TENDERLOIN Marble Potatoes, Broccolini, Saba-Beef Jus | 310 | *Contains - Allium, Soy*

ROASTED HALF CHICKEN Lemon, Thyme, Fregola, Blistered Tomato, Roasted Pepper, Tuscan Pepper Sauce, Herb Oil | 240 | *Contains - Allium, Dairy, Gluten, Soy*

PAN SEARED SALMON Fennel - Dill Fregola, Tomato Confit, Grilled Cippolinis | 250 | *Contains - Allium, Dairy*

LASAGNE ALLA PARMIGIANA Eggplant, Grana Padano, Pomodoro, Basil, Fresh Mozzarella | 165 | *Contains - Dairy, Gluten, Tree Nuts*

ROASTED MUSHROOMS Creamy Polenta, Brown Butter Local Mushrooms, Ricotta Salata | 175 | *Contains - Allium, Dairy*

FARRO RISOTTO Farro, Sweet Potato, Baby Kale, Leeks, Pickled Onion, Pecorino | 125 | *Contains - Allium, Dairy, Gluten*

desserts

Priced Per Piece

GELATO (Choice of one Flavor) Pistachio, Chocolate, or Raspberry-Blood Orange | 8 | *May Contain - Dairy, Tree Nuts*

BROWN BUTTER CAKE Whipped Honey - Lemon Ricotta | 9 | *Contains - Dairy, Gluten, Tree Nuts*

LIMONCELLO CAKE Mascapone, Candied Lime Zest | 9 | *Contains - Dairy, Gluten*