

# EVENT MENU

## OPTION 1

### APPETIZER (Served Family Style - host pre-select 2)

- Salsiccia Calabrese** House made spicy Italian sausage served with rapini
- Polpette** House made Italian meatballs
- Caprese** Fresh mozzarella, tomatoes, basil, pine nuts
- Calamari** Fried calamari

### INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Ferraro** Arugula, fennel, cherry tomatoes, pine nuts, extra virgin olive oil, balsamic vinegar

### SECONDI (guest will choose that evening)

- Salmone** Chef's featured preparation
- Bucatini Bolognese** House made bucatini pasta, Bologna style meat sauce
- Vitello Piccata** Veal scaloppini, lemon, butter, white wine, capers, served with broccoli rabe
- Pollo Marsalese** (6 oz.) Pitman's family free range chicken breast, farro, forest mushrooms, Marsala sauce
- Filetto di Manzo** (6 oz) Filet mignon with wild mushrooms in a veal demi-glaze reduction

### DOLCI

- Sampler of Two House Desserts**

**\$60 PER PERSON\***

\*Plus gratuity (20%), tax (8.1%) + beverage.  
Prices are subject to change without notice. Management reserves all rights.

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## OPTION 2

### APPETIZER (Served Family Style - host pre-select 3)

- Affettati e Formaggi** Selection of Italian cheeses, cold cuts
- Polpette** House made Italian meatballs
- Caprese** Fresh mozzarella, tomatoes, basil, pine nuts
- Calamari** (family style) Fried calamari
- Salsiccia Calabrese** House made spicy Italian sausage served with rapini

### INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Insalata Ferraro** Arugula, fennel, cherry tomatoes, pine nuts, extra virgin olive oil, balsamic vinegar
- Cappuccina con Gorgonzola** Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing

### SECONDI (guest will choose that evening)

- Branzino** Grilled Mediterranean sea bass with baby artichokes, cannellini beans, herb emulsion
- Pollo Marsalese** (8 oz.) Pitman's family free range chicken breast, farro, forest mushrooms, Marsala sauce
- Ossobuco** Veal shank simmered in a Barolo veal sauce served with farro
- Filetto di Manzo** (8 oz) Filet mignon with wild mushrooms in a veal demi-glaze reduction
- Rigatoni Pomodoro or Bolognese** House made rigatoni, fresh tomato, garlic, fresh basil, extra virgin olive oil or house made rigatoni, Bologna style meat sauce
- Risotto di Zucca** Italian vialone nano rice, butternut squash, sour cream, caviar

### DOLCI

- Sampler of 3 House Desserts**

**\$70 PER PERSON\***

\*Plus gratuity (20%), tax (8.1%) + beverage.  
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## OPTION 3

### APPETIZER (Family Style - host pre-select 2)

- Polpette** House made Italian meatballs
- Calamari** Fried calamari
- Caprese** Imported Bufala mozzarella, heirloom tomatoes, basil, pine nuts

- Salsiccia Calabrese** House made spicy Italian sausage served with rapini
- Polipo Siciliano** Marinated octopus, capers, black olives, potatoes
- Carpaccio di Manzo** Thinly sliced prime sirloin, arugula salad, shaved parmigiano, truffle oil

### INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Insalata Mimmo** Heirloom tomatoes, avocado, red onion, fresh mozzarella, extra virgin olive oil, balsamic vinegar

- Insalata Ferraro** Arugula, fennel, cherry tomatoes, pine nuts, extra virgin olive oil, balsamic vinaigrette
- Cappuccina Gorgonzola** Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing

### PASTA (house pre-select 1)

- Agnolotti** House made ravioli filled with spinach, mascarpone, ricotta, mortadella, light tear-drop tomato sauce

- Rigatoni Pomodoro** House made rigatoni pasta, fresh tomato sauce, basil

### SECONDI (guest will choose that evening)

- Salmone** Chef's featured preparation
- Branzino** Grilled Mediterranean sea bass with baby artichokes, cannellini beans, herb emulsion
- Ossobuco** Veal shank simmered in a Barolo veal
- Filetto di Manzo** (8 oz) Filet mignon with wild sauce served with farro

- Pollo Marsalese** (8 oz.) Pitman's family free range chicken breast, farro, forest mushrooms, Marsala sauce

### DOLCI

- Sampler of 3 House Desserts** Chef's featured preparation

**\$85 PER PERSON\***

\*Plus gratuity (20%), tax (8.1%) + beverage.

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