

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.

EVENT MENU

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

INSALATA (host pre-select 1)

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

PASTA (house pre-select 1)

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

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

DOLCI

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

\$85 PER PERSON*

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

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

mushrooms in a veal demi-glaze reduction

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