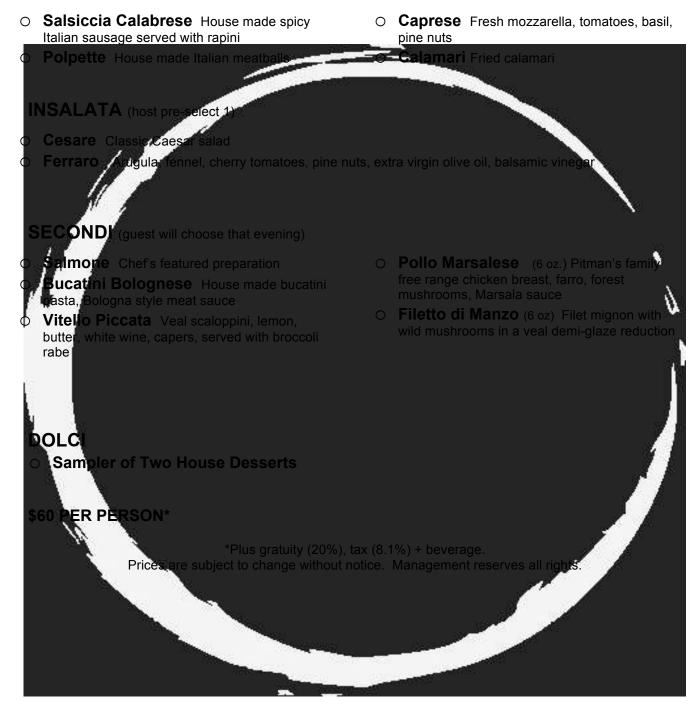
# EVENT MENU OPTION 1

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





## EVENT MENU OPTION 2

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

- Affettati e Formaggi Selection of Italian cheeses, cold cuts
- O Polpette House made Italian meatballs
- Caprese Fresh mozzarella, tomatoes, basil, pine nuts

### INSALATA (host pre-select 1)

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

## SECONDI (guest will choose that evening)

- O **Branzino** Grilled Mediterranean sea bass with baby artichokes, cannellini beans, herb emulsion
- O **Pollo Marsalese** (8 oz.) Pitman's family free range chicken breast, farro, forest mushrooms, Marsala sauce
- O 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

- O Calamari (family style) Fried calamari
- Salsiccia Calabrese House made spicy Italian sausage served with rapini

- Cappuccina con Gorgonzola Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing
- Rigatoni Pomodoro or Bolognese House made rigatoni, fresh tomato, garlic, fresh basil, extra virgin olive oil or house made rigatoni, Bologna style meat sauce
- O **Risotto di Zucca** Italian vialone nano rice, butternut squash, sour cream, caviar

#### DOLCI

Sampler of 3 House Desserts

#### \$70 PER PERSON\*

Prices are subject to change without notice. Management reserves all rights



# EVENT MENU OPTION 3

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

- O Polpette House made Italian meatballs
- Calamari Fried calamari
- Caprese Imported Bufala mozzarella, heirloom tomatees, basil, pine nuts
- O 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)

- O Cesare Classic Caesar salad
- Insalata Mimmo Heirloom tomatoes, avocado, red onior, fresh mozarella, extra virgin olive oil, balsamic vinegar

PASTA (house pre-select 1)

 Agnoiotti 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
- O **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

- O **Insalata Ferraro** Arugula, fennel, cherry tomatoes, pine nuts, extra virgin olive oil, balsaniic 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

#### DOLG

Sampler of 3 House Desserts Chef's featured preparation

\$85 PER PERSON\*

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

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