



GROUP MENU

20-80 PAX

Menu #1

per person \$60

*Includes a complimentary 6oz glass
of Red or White House Wine*

Primo

Italian Wedding Soup

Tender meatballs simmered in a
fragrant chicken stock with fresh-
cut vegetables

&

Antipasto Salad

Leafy greens, balsamic grilled
tomato, sundried tomatoes, toasted
pine nuts, bocconcini, artichokes,
marinated olives

Mains

Lasagna Bolognese

San marzano tomatoes, béchamel,
buffalo mozzarella

Or

Chicken Marsala

Capellini aglio olio, vino,
pomodori secchi

Dolce

Trio of fresh gelato, fresh berries



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Menu #2

per person \$65

*Includes a complimentary 6oz glass
of Red or White House Wine*

Primo

Zuppe

Roasted maple acorn squash crème,
toasted almond crumble

&

Bruschetta Al' Italiana

Diced ripe tomatoes, garlic, olive oil,
parmesan-dusted Italian bread

Mains

Veal Parmigiana

Fresh linguini pomodoro, shaved
reggiano, truffle oil

Or

Fresh Fillet of Branzino

Pan-seared on a bed of warm
fingerling potatoes, heirloom
vegetables, caper EVOO

Dolce

Chilled raspberry Pannacotta



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Menu #3

per person \$85

*Includes a complimentary 6oz glass
of Red or White House Wine*

Primo

Zuppe

Roasted garlic & tomato bisque
&

Caesar salad

Romaine, parmesan, croutons,
pistachio caesar dressing, toasted
sunflower seeds

Mains

Surf & turf

Fire-charred AAA local 6oz fillet,
grilled lobster tail, sun-dried
tomato compound butter, seasonal
vegetables

Or

Chicken parmigiana

Melted buffalo mozzarella, linguini
pomodoro, grilled tomatoes

Dolce

Homemade cannoli

Mascarpone cream, roasted
pistachios, fresh berries,
chocolate sauce



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Menu #4

per person \$100

Includes a complimentary 6oz glass of Valpolicella Classico or Pinot Grigio

Primo Zuppe

Crème of wild mushroom, chive
crème fraiche
&

Amalfi summer antipasto salad

Leafy greens, balsamic, artichokes,
candied lemon, heirloom tomatoes,
pecans, aged balsamic vinaigrette
&

Fried calamari

Lightly dusted crispy fried squid,
sriracha aioli

Mains

Coda alla vaccinara

Coda alla vaccinara with brown
butter & sage parmigiana fonduta
Or

Fresh fillet of European sea bass

Pan-seared on a bed of warm
fingerling potatoes, heirloom carrots,
caper EVOO
Or

Surf & turf

Fire-charred AAA local 6oz fillet,
grilled lobster tail, sun-dried tomato
compound

Dolce

Tronchetto di Natale

Genoise sponge with fresh berry jam

Optional Add-ons

(please pre-order upon confirmation)

Fresh east coast oysters – \$42 per dozen

Roasted garlic and parmesan
truffle fries – \$11

Roasted sicilian caponata – \$8

Funghi saltati – \$10

Fingerling potatoes – \$10

Sweet corn & zucchini fritters – \$9

3-4oz lobster tail – \$14

BAR PACKAGES

Cash Bar

All bar sales will be paid for by the individual guests at the time of purchase.

Ticket Bar

All guests will be given a certain number of tickets, as determined by the organizer, which the guests will be able to use in exchange for any bar sales. All ticket sales will go on a tab which will be closed at the end of the evening by the organizer.

Consumption Bar

All bar sales will be added to tab until a predetermined amount, as determined by the organizer, is met. Once that price is met the bar will revert to a cash bar and the tab on the consumption bar will be closed by the organizer at the end of the evening.

Open Bar

Well Package - \$35 per person

Open bar to all guests including all well liquors, bottle and draft beer, and House wines.

Middle Package - \$45 per person

Open bar to all guests including all well and premium liquors, bottle and draft beer, and House wines.

Deluxe Package - \$65 per person

Open bar to all guests including all well and premium liquors, bottle and draft beer, and all wines sold by the glass.

All items will be rung in on a tab to be closed at the end of the night by the organizer.