

SPECIAL OCCASION MENUS

MENU ONE | \$69 per person



APPETIZER

GREEN SALAD

apple cider dressing, shaved fennel, crispy shallots, pecorino *V*

INTERMEDIATE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, crushed potatoes, red wine jus *GF*

DAILY FISH

seasonal vegetables, red skin potato, salsa verde *GF*

STONE BAKED EGGPLANT PARMIGIANA

sliced eggplant, zucchini, tomato sugo, grana padano, buffalo mozzarella, fresh basil, seasonal vegetables *V*

DESSERT

CELEBRATION CAKE

supplied by host

SPECIAL OCCASION MENUS

MENU TWO | \$79 per person



APPETIZER | choice of

GREEN SALAD

apple cider dressing, shaved fennel, crispy shallots, pecorino *V*

CAESAR SALAD

romaine, grilled corn, grana padano, apple wood smoked bacon, caesar dressing *GF*

INTERMEDIATE

RIGATONI ALL'AMATRICIANA

guanciale, tomato, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, crushed potatoes, red wine jus *GF*

BROWN SUGAR BRINED PORK CHOP

roasted potato, seasonal vegetables, red wine jus *GF*

DAILY FISH

seasonal vegetables, red skin potato, salsa verde *GF*

STONE BAKED EGGPLANT PARMIGIANA

sliced eggplant, zucchini, tomato sugo, grana padano, buffalo mozzarella, fresh basil, seasonal vegetables *V*

DESSERT

CELEBRATION CAKE

supplied by host

SPECIAL OCCASION MENUS

MENU THREE | \$89 per person



APPETIZER | choice of

GREEN SALAD

apple cider dressing, shaved fennel, crispy shallots, pecorino *V*

CAESAR SALAD

romaine, grilled corn, grana padano, apple wood smoked bacon, caesar dressing *GF*

BURRATA

roasted tomatoes, basil, aged balsamic, extra virgin olive oil *GF V*

BEEF TARTARE

classic dressing, scallop chip, lobster oil

MIDDLE COURSE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, crushed potatoes, red wine jus *GF*

BEEF TENDERLOIN 8 OZ

roasted potato, seasonal vegetables, red wine jus *GF*

DAILY FISH

seasonal vegetables, red skin potato, salsa verde *GF*

STONE BAKED EGGPLANT PARMIGIANA

sliced eggplant, zucchini, tomato sugo, grana padano, buffalo mozzarella, fresh basil, seasonal vegetables *V*

DESSERT

CELEBRATION CAKE

supplied by host