

GROUP MENUS

MENU ONE | \$69 per person



APPETIZER

GREEN SALAD

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

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*

RIGATONI BOLOGNESE

slowly braised ragout of pork, beef + veal, sweet onion, fresh basil, shaved grana padano

DESSERT

SEASONAL DESSERT

GROUP 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*

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*

PAN-ROASTED POTATO GNOCCHI

grilled corn, roasted peppers, peas, roasted mushrooms, scallion, garlic crema, grana padano *V*

DESSERT

SEASONAL DESSERT

GROUP 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

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*

PAN-ROASTED POTATO GNOCCHI

grilled corn, roasted peppers, peas, wild mushrooms, scallion, garlic crema, fine parmesan *V*

DESSERT

SEASONAL DESSERT

* additional \$15 per beef filet ordered