

GROUP MENU

MENU ONE | \$69 per person



APPETIZER

GREEN SALAD

apple cider dressing, gremolata, crispy shallots, pecorino *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

RIGATONI ALLA VODKA

guanciale, scallion, vodka tomato cream sauce

DESSERT

SEASONAL DESSERT

GROUP MENU

MENU TWO | \$79 per person



APPETIZER

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

GRILLED VEAL MEDALLIONS

mushroom marsala sauce, braised kale, mashed potatoes *GF*

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

PAN-ROASTED GNOCCHI

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

DESSERT

SEASONAL DESSERT

GROUP MENU

MENU THREE | \$89 per person



APPETIZER

BURRATA

roasted beets, pistachio gremolata, olive oil, maldon salt *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

BEEF TENDERLOIN 8OZ*

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

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

PAN-ROASTED GNOCCHI

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

DESSERT

SEASONAL DESSERT

** additional \$25 per beef filet ordered*