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*

SPAGHETTI ALLA CHITARRA
snow crab claw, picked blue crab meat, brandy, cherry tomato cream sauce, pangrattato

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 | $85 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, seasonal vegetables, new potatoes *GF*

BEEF TENDERLOIN 6 OZ*
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*

GROUP MENU

MENU THREE | $110 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*

GRILLED VEAL MEDALLIONS
mushroom marsala sauce, seasonal vegetables, new potatoes *GF*

BEEF TENDERLOIN 6 OZ*
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*