SPECIAL OCCASION MENUS

MENU A | $89 per person

APPETIZER | choice of

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

CAESAR SALAD
romaine, grilled corn, grana padano, caesar dressing

MIDDLE COURSE

RIGATONI ALL'AMATRICIANA
guanciale, tomato sugo, chili, grana padano

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*

DAILY FISH
seasonal vegetables, new potatoes, chimichurri *GF*

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

DESSERT

CELEBRATION CAKE
supplied by host

SPECIAL OCCASION MENUS

MENU B | $105 per person

APPETIZER | choice of

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

CAESAR SALAD
romaine, grilled corn, grana padano, caesar dressing

CARPACCIO
peppered eye of round, cognac mustard, aioli, shaved grana padano, crispy shallot, maldon salt, olive oil *GF*

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

MIDDLE COURSE

RIGATONI ALL'AMATRICIANA
guanciale, tomato sugo, chili, grana padano

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*

DESSERT

CELEBRATION CAKE
supplied by host