



## Menu 1

**\$40 per person**

*8% sales tax, 20% gratuity and non-alcoholic beverages are not included  
all menus can be presented family style for an additional **\$5.00 per person***

### **FIRST COURSE**

*(served family style for everyone to share)*

#### **Bruschetta**

*tomatoes with garlic and parsley and olive oil*

#### **Classic Caesar**

*romaine hearts, garlic croutons and parmesan cheese*

### **SECOND COURSE**

*(guests choice of during the time of dinner service)*

#### **Braised Beef Ravioli**

*thyme, marrow butter, red wine reduction*

#### **Tagliatelle Bolognese**

*meat ragu, ribbon pasta*

#### **Trout**

*roasted butternut squash, Brussels sprouts with pancetta,  
pomegranate vinaigrette*

### **DESSERT**

*Chef's Sampling  
of our signature desserts*



## Menu 2

**\$50.00 per person**

*8% sales tax, 20% gratuity and non-alcoholic beverages are not included  
menu can be presented family style for an additional \$5.00 per person*

### **FIRST COURSE**

*(served family style for everyone to share)*

#### **Salumi Board**

*Assorted artisanal cured meats, cheese*

#### **Bruschetta**

*tomatoes with garlic and parsley and olive oil*

### **SECOND COURSE**

*(guests choice of during the time of dinner service)*

#### **Classic Caesar**

*romaine hearts, garlic croutons and parmesan cheese*

#### **Beet and Peach salad**

*shaved fennel, pistachios, red wine vinaigrette*

### **THIRD COURSE**

*(guests choice of during the time of dinner service)*

#### **Roasted Chicken**

*black pepper-chili rub, cannellini beans, fresh arugula, roasted lemon*

#### **Baked Manicotti**

*ground beef, veal, pancetta, spinach, mozzarella*

#### **Trout**

*roasted butternut squash, Brussels sprouts with pancetta,  
pomegranate vinaigrette*

### **DESSERT**

*Chef's Sampling  
of our signature desserts*



### Menu 3

**\$55.00 per person**

*8% sales tax and 20% gratuity are not included*

*menu can be presented family style for an additional \$5.00 per person*

#### **FIRST COURSE**

*(served family style for everyone to share)*

##### **Salumi Board**

*Assorted artisanal cured meats, cheese*

##### **Bruschetta**

*chopped tomatoes with garlic and parsley*

##### **Grilled Calamari**

*garlic roasted cauliflower, pickled red onions, gaeta olives, cherry tomatoes*

#### **SECOND COURSE**

*(guests choice of during the time of dinner service)*

##### **Classic Caesar**

*romaine hearts, garlic croutons and Parmesan*

##### **Beet and Peach salad**

*shaved fennel, pistachios, red wine vinaigrette*

#### **THIRD COURSE**

*(guests choice of during the time of dinner service)*

##### **Braised Beef Ravioli**

*thyme, marrow butter, red wine reduction*

##### **Spaghetini with Tomatoes and Basil**

*with veal mushroom meatballs*

*\*\*can be served without meatballs as a vegetarian option*

##### **Grilled Flat Iron Steak**

*roasted fingerling potatoes, broccoli rabe, rosemary sea salt*

#### **DESSERT**

**Chef's Sampling**

*of our signature desserts*