



PRIVATE EVENTS | BUFFET STYLE

For groups over 25

LUNCH

ANTIPASTI:

Salad: Choice of 1

Charcuterie: assortment of cured meats, cheeses, and garnishes

Pizza: Margherita (tomato, basil, fresh mozz, parm)

PASTA: Choice of 2

VEGETABLE: Choice of 1

MAIN: Choice of 1

DESSERT: Choice of 1

DINNER

ANTIPASTI:

Salad: Choice of 1

Charcuterie: assortment of cured meats, cheeses, and garnishes

Pizza: Margherita (tomato, basil, fresh mozz, parm),

Tenderoni (pepperoni, fresh mozz, parm, calabrian chili-honey)

PASTA: Choice of 2

VEGETABLE: Choice of 2

MAIN: Choice of 2

DESSERT: Choice of 2

SALAD

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion, robosto

PIZZERIA SALAD

red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

ENDIVE SALAD

gorgonzola, white balsamic, candied almonds, red onion

PASTA

WOOD-FIRED BAKED ZITI

fresh ricotta, mozz, tomato, parm

SPAGHETTI OR ZITI AGLIO E OLIO

garlic, parsley, evoo

WOOD-FIRED PACCHERI

béchamel "a la vodka", mini meatballs, parm, breadcrumbs

OREGCHIETTE

pancetta, spring peas, mascarpone

GNOCCHI

pistachio pesto, brown butter, bianco sardo

RAVIOLI

cheese, tomato, basil

CAVATELLI

truffle, black pepper, tapping reeve

PASTASCIUTTO

tomato, basil, parm, chili

MAINS

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

CHICKEN OR PORK CHOP SCARPARIELLO

hot peppers, potatoes, sausage

CHICKEN CUTLETS

lemon, sea salt

PORK BRACIOLE

parsley, garlic, pecorino, marinara

NY STRIP STEAK*

black angus, bordelaise sauce

SHORT RIB RAGU*

polenta, parm, parsley, garlic

WOOD-ROASTED SALMON*

lemon, capers

WOOD-FIRED SHRIMP*

lemon, clam broth, chili

*+\$10pp each for steak, salmon, short rib, or shrimp

VEGGIES

PIATTO DI VERDURA

seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

CARROTS [GF]

ricotta, chili honey, hazelnuts

POTATOES

parm, rosemary

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

POLENTA

parm, pecorino, mozzarella, mascarpone

SWEET POTATOES

chili honey

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

FRIES

ketchup, garlic aioli

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

chocolate mousse, ganache

BROWN BUTTER BREAD PUDDING

marshmallow fluff, maple syrup

TORTONI

tortoni cup, coconut, maraschino cherries

TARTUFO

chocolate shell, vanilla & chocolate ice cream, maraschino cherry, almonds

GF = gluten free item

Please alert us of any allergies or aversions as some ingredients are not listed.

Any outside food or beverage brought in may be subject to additional fees.

Standard events are three hours in duration.

All prices are subject to tax (NY - 8.375%, CT - 6.35%), and gratuity (20%).

Any substitutions will incur an additional charge.