



PRIVATE EVENTS | SEATED STYLE

For groups over 25

BRUNCH

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 2

SECOND COURSE:

Pasta/Pizza: Choice of 2
Mains: Choice of 2
Sides: Choice of 2

THIRD COURSE:

Dessert: Choice of 1

LUNCH

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 1

SECOND COURSE:

Pasta/Pizza: Choice of 2
Mains: Choice of 1
Vegetables: Choice of 1

THIRD COURSE:

Dessert: Choice of 1

DINNER

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 2

SECOND COURSE:

Pasta/Pizza: Choice of 3

THIRD COURSE:

Mains: Choice of 2
Vegetables: Choice of 2

FOURTH COURSE:

Assortment of desserts

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.

BRUNCH MENU OPTIONS

SALAD

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

ANTIPASTI

DISCO FRIES

black truffle, veal demi, fonduta

SHISHITOS

lemon, sea salt

FRIED MOZZ STIX

marinara, parm

EGGS IN PURGATORY

poached eggs, spicy marinara, garlic bread

ARANCINI

bolognese, peas, parm

WOOD-ROASTED BACON [GF]

calabrian chili, maple

BURRATA TOAST

avocado, tomatoes, pepperoncini

FRIED MEATBALLS

tomato, parm

WOOD-FIRED SHRIMP

lemon, clam broth, chili

PIZZA

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz, sicilian oregano

BEC PIZZA

bacon, egg, spicy maple, parm

TENDERONI

pepperoni, fresh mozz, parm, calabrian chili-honey

POTATO AND EGG

bacon, fontina, red onion

THE LB

burrata, robiolona, parm, black truffle

PASTA

PASTINA

parm, butter

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

PASTASCIUTTO

tomato, basil, parm, chili

WOOD-FIRED PACCHERI

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

BREAKFAST GNOCCHI

soft poached egg, parm, guanciale, poppy seeds

**Gluten free options available*

MAINS

BRUNCH BOWL

heirloom grains, wood-roasted vegetables, avocado, soft poached egg

SCARPARELLO HASH

sausage, peppers, potatoes, poached eggs

WAFFLES

mascarpone, pistachio, cherries

NUTELLA FRENCH TOAST

strawberries with whipped cream or bananas with fluff

WOOD-FIRED STRATA WITH HOUSE SALAD

sausage, peppers, smoked mozz, confit potatoes

CHICKEN PARM WITH ZITI

tomato, mozz, parm

WOOD-FIRED HALF CHICKEN [GF]

lemon, parsley, roasted garlic

FAROE ISLAND SALMON [GF]*

english peas, dill, spring onion

SHORT RIB RAGU*

polenta, poached egg, parm, garlic

STEAK & EGGS*

fries, bearnaise aioli, omelette

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

SIDES

POLENTA

MAPLE SAUSAGE

POTATOES

sea salt, rosemary

PIATTO DI VERDURA

seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

FRIES

ketchup, garlic aioli

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

SHISHITOS

lemon, sea salt

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

NUTELLA PIZZA

marshmallow

GF = gluten free item

**Gluten free options available*

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

LUNCH/DINNER MENU OPTIONS

SALAD

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

ENDIVE SALAD

gorgonzola, white balsamic, candied almonds, red onion

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion, robosto

PIZZERIA SALAD

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

ANTIPASTI

FRIED MEATBALLS

tomato, parm

FRIED CALAMARI

marinara, spicy aioli

BURRATA TOAST

fig, hazelnut, brown butter

FRIED MOZZ STIX

marinara, parm

GARLIC BREAD

mozzarella, marinara

ARANCINI

bolognese, peas, parm

WOOD-FIRED WINGS

calabrian chili, maple, goddess dressing

EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm, marinara, basil

SHISHITOS

lemon, sea salt

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

PASTA

PASTINA

parm, butter

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

PASTASCIUTTO

tomato, basil, parm, chili

RAVIOLI

cheese, tomato, basil

WOOD-FIRED BAKED ZITI

fresh ricotta, mozz, tomato, parm

CAVATELLI

truffle, black pepper, bianco sardo

SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

WOOD-FIRED PACCHERI

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

GNOCCHI

pistachio pesto, brown butter, bianco sardo

ORECCHIETTE

pancetta, spring peas, mascarpone

PAPPARDELLE BOLOGNESE

burrata, foie gras, smoked olive oil

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

**Gluten free options available*

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

FAROE ISLAND SALMON [GF]*

english peas, dill, spring onion

WOOD-FIRED SHRIMP*

lemon, clam broth, chili

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

PIZZA

MARINARA

tomato, garlic, oregano (no cheese)

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz, sicilian oregano

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

SPICY MEATBALL

fontina, calabrian chili, onion, vodka sauce

SAN GENNARO

sweet sausage, roasted red pepper, onion, parm, mozz, sesame

QUEEN BEE

tomato, ricotta, sausage, chili-honey

TENDERONI

pepperoni, fresh mozz, parm, calabrian chili-honey

EGGPLANT PARM PIZZA

double mozz, marinara, parm, basil

PAULIE'S PIE

sunday sauce, meatball, sausage, ricotta, parm

FIG AND GOAT CHEESE

bacon, red onion, balsamic, arugula

DIABOLO

spicy vodka, hot sausage, burrata, jalapeno, hot soppressata

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

THE LB

burrata, robiolona, parm, black truffle

WHITE CLAM PIZZA

garlic, calabrian chili, parsley, pecorino

**Gluten free options available*

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

NUTELLA PIZZA

marshmallow

GF = gluten free item

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