



# PRIVATE EVENTS | BUFFET STYLE

## 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

### ENDIVE SALAD [GF]

white balsamic, gorgonzola, almonds, cranberry

### 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

## VEGGIES

### PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

### CARROTS [GF]

almond romesco, pecorino

### 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

### 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

### GNOCCHI

tomato, basil, burrata

### RAVIOLI

cheese, tomato, basil

### CAVATELLI

hot sausage, broccoli rabe, garlic

### PASTASCIUTTO

tomato, basil, parm, chili

## 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

## MAINS

### EGGPLANT PARM

marinara, mozzarella, ziti

### BRACIOLE

polenta, fried garlic

### WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

### CHICKEN SCARPARIELLO

hot peppers, potatoes, sausage

### CHICKEN CUTLETS

lemon, sea salt

### NY STRIP STEAK\*

black angus, bordelaise sauce

### WOOD-ROASTED SALMON\*

lemon, capers, dill, confit potatoes

### WOOD-FIRED SHRIMP\*

lemon, garlic, espolette

### WOOD-ROASTED SAUSAGE & PEPPERS

garlic toast, arugula, tomatoes, white balsamic

+\$10pp each for starred items

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.