



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

BRUSSELS SPROUTS

spicy maple, pistachio, parm

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

seasonal prep

PASTASCIUTTO

tomato, basil, parm, chili

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

chocolate mousse, ganache

BROWN BUTTER BREAD PUDDING

spiced apples, vanilla gelato

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.