



PRIVATE EVENTS | SEATED STYLE

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 - 7.35%), and gratuity (20%).

Any substitutions will incur an additional charge.

BRUNCH MENU OPTIONS

SALAD

CAESAR SALAD

croutons, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BEET SALAD [GF]

watercress, gorgonzola, almonds, lemon-honey dressing

CAPRESE SALAD [GF]

white balsamic, basil, fresh mozz

ANTIPASTI

SHISHITOS

lemon, sea salt

DISCO FRIES

black truffle, veal demi, fonduta

EGGS IN PURGATORY

poached eggs, spicy marinara, garlic bread

WOOD-ROASTED BACON [GF]

calabrian chili, maple

WOOD-FIRED SHRIMP

sourdough, lemon, garlic, espolette

ARANCINI

seasonal preparation

FRIED MEATBALLS

tomato, parm

FRIED MOZZ STIX

marinara, parm

BURRATA TOAST

avocado, tomatoes, pepperoncini

POTATO CROQUETTE

bacon jam, burrata

CORN

calabrian aioli, salsa verde, pecorino

PIZZA

Gluten free options available.

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

TOMATO

evoo, pecorino

THE LB

burrata, robiolona, parm, black truffle

TENDERONI

pepperoni, fresh mozz, parm, calabrian chili-honey

BEC PIZZA

bacon, egg, spicy maple, parm

POTATO AND EGG

bacon, fontina, red onion

PASTA

Gluten free options available.

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

PASTINA

parm, butter

PASTASCIUTTO

tomato, basil, parm, chili

WOOD-FIRED PACCHERI

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

ORECCHIETTE

peas, smoked pancetta, mascarpone, spring onion

BREAKFAST GNOCCHI

soft poached egg, parm, guanciale, poppy seeds

MAINS

WOOD-FIRED HALF CHICKEN [GF]

lemon, parsley, roasted garlic

CHICKEN PARM

marinara, mozzarella, ziti

WOOD-ROASTED BRANZINO [GF]*

almond romesco, fennel salad, jalapeño

STEAK & EGGS*

black angus hanger, garlic butter, watercress, parm

BRUNCH BOWL

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

SCARPARIELLO 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

+\$10pp each for starred items

SIDES

SPICY POTATOES

chili crisp, parm, scallions

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

spiced apples, vanilla gelato

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.

LUNCH/DINNER MENU OPTIONS

SALAD

CAESAR SALAD

croutons, parm

BEET SALAD [GF]

watercress, gorgonzola, almonds,
lemon-honey dressing

CAPRESE SALAD [GF]

white balsamic, basil, fresh mozz

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion,
robosto

BIBB SALAD [GF]

seasonal prep, white balsamic

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

seasonal preparation

WOOD-FIRED WINGS

spicy maple: calbrian chili, local maple,
green goddess dressing

truff-alo: black truffle, hot sauce, blue cheese

EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm,
marinara, basil

SHISHITOS

lemon, sea salt

POTATO CROQUETTE

bacon jam, burrata

SIDES

PIATTO DI VERDURA

seasonal vegetables, herb mayo,
almond romesco, salsa verde

CARROTS [GF]

almond romesco, pecorino

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

CORN

calabrian aioli, salsa verde, pecorino

POTATOES [GF]

parm, rosemary

SWEET POTATOES

chili honey

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

FRIES

ketchup, garlic aioli

PASTA

Gluten free options available

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

seasonal prep

SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

WOOD-FIRED PACCHERI

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

GNOCCHI

tomato, basil, burrata

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

ORECCHIETTE

peas, smoked pancetta,
mascarpone, spring onion

GF = gluten free item

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LUNCH/DINNER MENU OPTIONS

PIZZA

Gluten free options available.

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz, sicilian oregano

SPICY MEATBALL

fontina, calabrian chili, onion, vodka sauce

THE LB

burrata, robiolona, parm, black truffle

TOMATO

evoo, pecorino

QUEEN BEE

tomato, ricotta, sausage, chili-honey

TENDERONI

pepperoni, fresh mozz, parm,
calabrian chili-honey

EGGPLANT PARM PIZZA

double mozz, marinara, parm, basil

SAN GENNARO

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

FIG AND GOAT CHEESE

bacon, red onion, balsamic, arugula

DIAVOLO

spicy vodka, hot sausage, burrata, jalapeño,
hot soppressata

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

PAULIE'S PIE

sunday sauce, meatball, sausage,
ricotta, parm

WHITE CLAM

mozz, garlic, oregano, pecorino

MAINS

EGGPLANT PARM

marinara, mozzarella, ziti

WOOD-ROASTED SAUSAGE & PEPPERS

spicy potatoes, garlic toast, parm

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

PORK CHOP MILANESE

roasted peppers, arugula, balsamic, parm

CHICKEN SCARPARIELLO

hot peppers, potatoes, sausage

CHICKEN CUTLETS

lemon, sea salt

STEAK*

black angus hanger, garlic butter,
watercress, parm

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espolette

WOOD-ROASTED BRANZINO [GF]*

almond romesco, fennel salad,
jalapeño

CHICKEN PARM

marinara, mozzarella, ziti

+\$10pp each for starred items

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

GF = gluten free item

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