



PRIVATE EVENTS | BUFFET STYLE

LUNCH | \$65 PP

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 | \$75 PP

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

BEET SALAD [GF]

watercress, gorgonzola, almonds, lemon-honey dressing

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

CAPRESE SALAD [GF]

white balsamic, basil, fresh mozz

SIDES

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

SWEET POTATOES [GF]

chili honey

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

FRIES

ketchup, garlic aioli

CORN

calabrian aioli, salsa verde, pecorino

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

ORECCHIETTE

peas, smoked pancetta, mascarpone, spring onion

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

CHICKEN PARM

marinara, mozzarella, ziti

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

CHICKEN SCARPARIELLO

hot peppers, potatoes, sausage

CHICKEN CUTLETS

lemon, sea salt

WOOD-ROASTED HANGER STEAK*

garlic butter, rosemary

WOOD-ROASTED BRANZINO [GF]*

almond romesco, fennel salad, jalapeño

WOOD-FIRED SHRIMP*

lemon, garlic, espolette

WOOD-ROASTED SAUSAGE & PEPPERS

parm

PORK CHOP MILANESE

roasted peppers, balsamic, parm

+ \$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 - 7.35%), and gratuity (20%).

Any substitutions will incur an additional charge.

Pricing and availability are subject to change.