



# 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

### 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

### NY STYLE CHEESECAKE

fresh berries

### BROWN BUTTER BREAD PUDDING

salted caramel, whipped cream

### CHOCOLATE MOUSSE CAKE

cheesecake filling, ganache

### 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.