



PRIVATE EVENTS | SEATED STYLE

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%) and gratuity (20%).

Any substitutions will incur an additional charge.

LUNCH/DINNER MENU OPTIONS

SALAD

CAESAR SALAD
croutons, parm

BIBB SALAD
seasonal prep, white balsamic

CHOPPED PIZZERIA SALAD
red onion, cucumber, tomato, olives,
croutons, pepperoncini, creamy italian
dressing

ARUGULA SALAD [GF]
lemon, candied pistachio, parm

HOUSE SALAD [GF]
baby lettuce, bianco sardo, white onion,
robusto

ANTIPASTI

FRIED MEATBALLS
marinara, 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: calabrian chili,
local maple, green goddess dressing
truff-alo: black truffle, hot sauce,
blue cheese

EGGPLANT ROLLATINI
ricotta, mozz, robiolona, parm,
marinara, basil

SIDES

PIATTO DI VERDURA
seasonal vegetables, herb mayo,
almond romesco, salsa verde

CARROTS [GF]
almond romesco, pecorino

SHISHITOS
sea salt, lemon

BROCCOLI RABE [GF]
garlic, chili flakes, lemon

POTATOES [GF]
parm, rosemary

WOOD-ROASTED CORN
parm, calabrian aioli, salsa verde

WOOD-FIRED CAULIFLOWER
goddess dressing, chili crisp

FRIES
ketchup, garlic aioli

SWEET POTATOES
chili honey

PASTA *Gluten free options available*

PASTINA
parm, butter

LEMON BUCATINI
black pepper, pecorino, garlic
breadcrumbs

PASTASCIUTTO
marinara, basil, parm, chili

RAVIOLI
cheese, tomato, basil

WOOD-FIRED BAKED ZITI
fresh ricotta, mozz, marinara, parm

CAVATELLI
seasonal prep

SUNDAY RIGATONI
"gravy", meatball, hot sausage, parm

WOOD-FIRED PACCHERI
"a la vodka," mini meatballs, parm,
breadcrumbs

GNOCCHI
marinara, basil, burrata

WOOD-FIRED LASAGNA
bolognese, marinara, ricotta

TORTELLINI VODKA
veal, burrata, evoo

GF = gluten free item

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

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, robiolina, parm, black truffle

MARINARA PIZZA

marinara, oregano, garlic, basil

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

DIABOLO

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

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

PAULIE'S PIE

sunday sauce, meatball, sausage,
ricotta, parm

SALAD PIZZA

chopped pizzeria salad, tomato, parm

MAINS

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

STEAK*

black angus flat iron, garlic butter,
arugula, parm

WOOD-ROASTED CHICKEN SCARPARELLO

hot vinegar peppers, potatoes, sausage

CHICKEN CUTLETS

lemon, sea salt

SAUSAGE & PEPPERS

sausage, peppers confit, parm,
sourdough, broccoli rabe

PORK MILANESE

parm, artisan lettuce, onion, robusto

BRANZINO

corn, fennel, celery, parsley, basil, lemon
filone, tomato

EGGPLANT PARM

marinara, mozzarella, ziti

CHICKEN PARM

marinara, mozzarella

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, eseplette

+\$1.00 each for starred items

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

spiced apple, caramel, whipped cream

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

GF = gluten free item

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