



All catering orders are subject to a 10% service charge as well as a \$10 delivery fee - \$20 if further than ten miles from the restaurant

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**antipasti**  
**all platters serve four**

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**bruschetta** varies by seasonal selection  
\$3 per piece

**burrata** sun-dried tomatoes, arugula pesto, grilled crostini  
\$50

**antipasti misti** artisanal cheeses, prosciutto di san daniele, terra di sienna salame, mortadella, olives, grilled artichoke, pickled sweet pepper  
\$100

**carciofi** fried roman artichokes, whipped goat cheese with garlic aioli  
\$60

**spiedini di gamberi** pancetta-wrapped shrimp, baby arugula, heirloom tomatoes, fresh mozzarella, aged balsamic  
(40 count) \$90

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**insalata**  
**all platters serve four**

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**insalata di fico alla griglia** grilled black mission figs, gorgonzola dolce, baby arugula, aged balsamic  
\$40

**insalata verde** local bibb lettuce, meyer lemon vinaigrette, crispy garlic bread, grana padano  
\$32

**insalata caprese** heirloom tomatoes, buffalo mozzarella, basil, aged balsamic, extra virgin olive oil  
\$40

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**paste**  
**all platters serve four**

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**bucatini**

all'amatriciana - marinara, spicy calabrian chili oil, red onion, olli pancetta, grana padano  
\$75

con polpette - house-made local all beef meatballs, san marzano tomato marinara, basil, pecorino romano  
\$80

**garganelli**

pomodoro e pesto - heirloom tomatoes, basil pesto, red onion, pine nuts, grana padano  
\$75

bolognese - local beef and pork bolognese, grana padano, parsley  
\$80

**linguini**

frutti di mare "fra diavolo" - mussels, shrimp, scallops, spicy calabrian chili oil, san marzano tomatoes, garlic, oregano  
\$90

granchio e aragosta - crab, lobster, butter sauce, basil, calabrian chili oil  
\$100

**kids paste**

choice of marinara, butter, or cheese  
\$26

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**entrada**  
**all platters serve four**

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**melanzane alla parmigiana** breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, basil  
\$80

**cotoletta di maiale alla milanese** breaded 'double h' farm pork, sautéed baby arugula, roasted roma tomatoes, capers, grilled meyer lemon  
\$90

**pesce spada alla griglia** grilled swordfish, tomato-olive relish, roasted fennel, basil, aged balsamic  
\$90

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**contorni**  
**all platters serve four**

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**finocchio arrosto con aranci** roasted fennel, oranges, basil

**cavolfiore caramellato** caramelized cauliflower, garlic-anchovy butter  
\$25

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**dolci**  
**all platters serve four**

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**limoncello** cheesecake, fresh strawberries, mint, amaretti cookie crust

**tiramisu** ladyfingers, espresso, zabaglione, shaved chocolate

**flourless chocolate torte** bittersweet chocolate, orange cream  
\$34

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**cocktails**

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**casa**

**negroni** gin, campari, contratto rosso • \$50 (500mL)

**boulevardier** bourbon, house-made amer picon, cocchi barolo chinato • \$50 (500mL)

**old fashioned** bourbon, nebbiolo reduction, angostura bitters • \$40 (500mL)

**veni vidi vici** olive-oil washed gin, rabarbaro, house-made strawberry shrub, lemon • \$40 (500mL)

**house gin and tonic** gin, house-tonic syrup, soda • \$40 (500mL)

**moderno**

**bellini** house peach purée, bottle of prosecco • \$40

**rossini** house strawberry shrub, bottle prosecco \$40

**pimm's cup** pimm's, passionfruit, ginger, citrus • \$40 (500mL)

**lavender lemonade** vodka, lemon, lavender, honey, quinquina blanc • \$40 (500mL)

**Looking for something in particular? Let us know what you're looking for and we would be happy to work with you!**

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**wine**

The wine list is extensive and ever-changing. Our sommelier will work with you to discuss your tastes and price range to find a few bottles perfect for your occasion

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