



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

antipasti
all platters serve four

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

insalata
all platters serve four

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

insalata barbaietole roasted beets, pistachio-cruste goat cheese, watercress, lemon-thyme vinaigrette
\$40

insalata speck e fava speck, pea tendrils, english peas, fava beans, radish, red onion, meyer lemon, burrata
\$40

paste
all platters serve four

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

con verdure di primavera – local asparagus, english peas, spring vidalia onion, pea tendrils, preserved lemon, cream fresh thyme, pecorino al tartufo
\$75

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

linguini

frutti di mare “fra diavolo” – shrimp, spicy calabrian chili oil, san marzano tomatoes, garlic, oregano
\$90

kids paste

choice of pasta, choice of marinara, butter, or cheese
\$26

entrada
all platters serve four

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

pan scotatto salmon fava bean & mint purée, lemon oil, fennel & arugula salad
\$90

contorni
all platters serve four

finocchio arrosto con aranci roasted fennel, oranges, basil

\$25

cavolfiore caramellato caramelized cauliflower, garlic-anchovy butter

\$25

asparagi alla griglia grilled local asparagus, truffle aioli

\$25

dolci
all platters serve four

limoncello cheesecake, fresh strawberries, mint, amaretti cookie crust

tiramisu ladyfingers, espresso, zabaglione, shaved chocolate

flourless chocolate torte bittersweet chocolate, orange cream

\$34

cocktails

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)

my little kumquat kumquat infused gin, st. germain, cocchi americano, lime • \$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!

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
