



All catering orders are subject to a 10% service charge
Delivery available for catering orders exceeding \$500.
\$10 delivery fee - \$20 if further than ten miles from the restaurant.
all catering orders will be ready at 5:00pm

antipasti
family style platters

burrata sun-dried tomatoes, arugula pesto, grilled crostini
\$80

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
(40 count) \$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
\$40

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

insalata della pera con rucola bosc pear, arugula-endive salad, gorgonzola, aged balsamic
\$40

paste
all platters serve four

bucatini all'amatriciana - marinara, spicy calabrian chili oil, red onion, olli pancetta, grana padano
\$90

orecchiette alla autunno - house made pasta, sage-marsala fonduta, heirloom squash, lacinato kale,
mixed mushrooms, pecorino tartufo
\$85

**paste (cont.)
all platters serve four**

rigatoni bolognese - local beef and pork bolognese, grana padano, parsley
\$95

capellini frutti di mare "fra diavolo" - shrimp, mussels, spicy calabrian chili oil, san marzano tomatoes, garlic, oregano
\$95

kids paste
choice of pasta, choice of marinara, butter, or cheese
\$36

**entrada
all platters serve four**

melanzane alla parmigiana breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, basil
\$85

cotoletta di maiale alla milanese breaded 'double h' farm pork, sautéed baby arugula, roasted roma tomatoes, capers, grilled meyer lemon
\$105

salmon scottato pan roasted salmon, roasted fennel, tomato olive relish, basil
\$105

**contorni
all platters serve four**

finocchio arrosto con aranci roasted fennel, oranges, basil

cavolfiore caramellato caramelized cauliflower, garlic-anchovy butter

cavoletti di bruxelles pan tostado - pan-roasted brussel sprouts, pancetta, brown butter

\$30

**dolci
all platters serve four**

chevre cheesecake 'a la basque' with pistachios and local honey

tiramisu ladyfingers, espresso, zabaglione, shaved chocolate

flourless chocolate torte bittersweet chocolate, orange cream

\$35

cocktails

negroni gin, campari, contratto rosso • \$55 (500mL)

boulevardier bourbon, house-made amer picon, cocchi barolo chinato • \$65 (500mL)

old fashioned bourbon, nebbiolo reduction, angostura bitters • \$50 (500mL)

manhattan rittenhouse rye, cocchi dopo teatro, angostura and orange bitters • \$55 (500mL)

pomegranate cosmopolitan vodka, pama pomegranate liqueur, dry curacao, lime, simple • \$45 (500mL)

sundown white rum, lime, pineapple, demerara, cappelletti vino apertivo • \$50 (500mL)

glimmer of spring bourbon, passionfruit, orange, lemon, demerara, ginger • \$45 (500mL)

gimlet pineapple infused vodka, lime cordial, cardamom, pink peppercorn • \$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