



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

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**antipasti**  
family style platters

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**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

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**insalata**  
all platters serve four

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**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

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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  
\$90

**rigatoni con verdure di primavera** local asparagus, english peas, spring vidalia onion, pea tendrils, lemon oil, cream,  
pecorino al tartufo, fresh thyme  
\$85

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

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**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

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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  
\$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 seared salmon, fava bean & mint purée, lemon oil, fennel & arugula salad  
\$105

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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

**broccolini alla griglia** grilled broccolini, truffle aioli

\$30

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

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

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

**flourless chocolate torte** bittersweet chocolate, orange cream

\$35

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## cocktails

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**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!**

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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