

**FAMILY STYLE DINNER**

\$35pp

**FIRST COURSE**

Select 4 Appetizers

**Meatballs Pomodoro**

*San Marzano Tomatoes*

**Arancini**

*Fontina Risotto  
Balls & Pomodoro Sauce*

**Calamari Fritti (+\$4pp)**

*Chili, Arugula & Aioli*

**Salt & Pepper Ribs (+\$4pp)**

**Wood-Fired Rosemary Wings (+\$5pp)**

*Gorgonzola Dolce*

**Watercress Endive Salad (+\$1pp)**

*Gorgonzola, Walnuts & Pear  
Aged Balsamic Vinaigrette*

**Formaggi & Salumi Board (+\$5pp)**

*Assorted Meats & Cheeses*

**Arugula Salad**

*Parmigiano, Apples, Olive Oil  
& Lemon*

**Burrata (+\$3pp)**

*Red & Yellow Cherry Tomatoes  
Wood-Fired Flatbread*

**Kale Ceasar Salad**

*Multigrain Croutons &  
Parmigiano Reggiano*

*Additional Items +\$3pp*

**SECOND COURSE**

Select 3 Entrees

**Margherita Pizza**

*San Marzano Tomatoes, Fresh  
Mozzarella & Basil*

**Rucola Pizza**

*San Marzano Tomatoes, Arugula &  
Lemon Dressing (Cheeseless)*

**Boscaiola Pizza**

*Pancetta, Mushrooms, Fresh  
Mozzarella & Truffle Oil*

**Spaghetti Pomodoro**

*San Marzano Tomatoes, Basil,  
Olive Oil & Parmigiano Reggiano*

**Orecchiette**

*Sweet Pork Fennel Sausage,  
Broccoli Rabe & Pesto*

**House-Made Pappardelle**

*Braised Pork Ragù*

**Penne Alla Vodka**

*San Marzano Tomato Cream  
Sauce & Parmigiano Reggiano*

**Free Range (+\$3pp)**

**Roasted Chicken**

*Served with Broccoli Rabe*

**Pan Seared Salmon (+\$3pp)**

*Brussels Sprouts w/Balsamic*

**Hanger Steak (+\$5pp)**

*Watercress, Lemon Dressing & Truffle Fries*

*Additional Items +\$5pp*