

**FAMILY STYLE DINNER**

\$35 pp

**FIRST COURSE**

Select 4 Appetizers

**Meatballs Pomodoro**  
*San Marzano Tomatoes*

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

**Arugula Salad**  
*Parmigiano, Apples, Olive Oil*

**Arancini**  
*Fontina Risotto  
Balls & Pomodoro Sauce*

**Watercress Endive Salad (+\$1pp)**  
*Gorgonzola, Walnuts & Pear  
Aged Balsamic Vinaigrette*

**Burrata (+\$3pp)**  
*Red & Yellow Cherry Tomatoes  
Wood-Fired Flatbread*

**Calamari Fritti (+\$4pp)**  
*Chili, Arugula & Aioli*

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

**Kale Caesar Salad**  
*Multigrain Croutons &  
Parmigiano Reggiano*

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

**Pork Ragu Mini Sliders (+\$3pp)**

*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*

**Amatriciana Pizza (+\$1pp)**  
*Pancetta, Tomatoes,  
Mozzarella, Red Onion &  
Red Pepper*

**Orecchiette**  
*Sweet Pork Fennel Sausage,  
Broccoli Rabe & Pesto*

**Saltimbocca Pizza (+\$1pp)**  
*Fresh Mozzarella, Prosciutto di  
Parma, Sage & White Wine*

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

**Free Range (+\$3pp)  
Roasted Chicken**  
*Served with Broccoli Rabe*

**House-Made Pappardelle (+\$1pp)**  
*Braised Pork Ragu*

**Cacio e Pepe**  
*Cracked Black Pepper, Pecorino  
Romano*

**Hanger Steak (+\$5pp)**  
*Watercress, Balsamic, Cipollini &  
Truffle Fries*

**Fusilli Bolognese (+\$1pp)**  
*Beef & Veal Ragu*

**Penne Alla Vodka**  
*San Marzano Tomato Cream  
Sauce & Parmigiano Reggiano*

**Free Range Chicken Milanese (+\$3pp)**  
*Olive Oil Mashed Potatoes*

**Pan Seared Salmon (+\$3pp)**  
*Sautéed Spinach with  
Garlic & Olive Oil*

*Additional Items +\$5pp*