

FAMILY STYLE DINNER

\$40pp

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