

FAMILY STYLE SET MENUS

\$85 PER PERSON

APERITIVO: INCLUDED
ANTIPASTI/PIZZA: CHOOSE 2 SERVED FAMILY STYLE
PRIMI: CHOOSE 2 SERVED FAMILY STYLE
SECONDI: CHOOSE 1 SERVED PLATED
DOLCI: CHOOSE 1 SERVED PLATED

PRICE POINTS ARE PER PERSON AND
DO NOT INCLUDE BEVERAGES, 2% SPECIAL EVENT
FEE, 20% AUTO-GRATUITY AND TAX

APERITIVO (INCLUDED)

Cestino di Pane
basket of freshly baked bread from Sud Forno, olives

ANTIPASTI / PIZZA CHOOSE 2 (SERVED FAMILY STYLE)

- Carpaccio di Manzo
thinly sliced beef tenderloin, arugula, shaved parmigiano
- Vitello Tonnato
thinly sliced roasted veal, homemade mayonnaise
with tuna and anchovies, capers, lemon zest
- Polpo alla Griglia
grilled Moroccan octopus, seasonal side
- Pesce Spada Affumicato
smoked swordfish carpaccio, fennel,
orange, pistachio, lemon dressing
- Funghi Assoluti
baked oyster mushrooms, parmigiano, bread crumbs,
extra virgin olive oil, balsamic vinegar, arugula, garlic
- Insalata di Stagione
seasonal green salad
- Polpette
meatballs (beef & pork), tomato sauce, parmigiano
- Arancine
beef and pork ragù stuffed arancine
- Frittura di Calamari
deep fried lightly floured calamari
- Bufalina Pizza
tomato sauce, mozzarella di bufala, basil
- Prosciutto e Burrata Pizza
light tomato sauce, mozzarella, prosciutto
crudo, arugula, fresh burrata
- Caprese Pizza
heirloom tomato, buffalo mozzarella,
basil, olive oil, oregano
- Patate e Gorgonzola Pizza
white pizza, gorgonzola, mozzarella,
red onion, potatoes, rosemary

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

PLEASE NOTE THAT OUR MENU IS SEASONAL AND CHANGES MAY
OCCUR. THEREFORE ITEMS ARE SUBJECT TO AVAILABILITY.

WE ARE NOT A NUT-FREE OR GLUTEN-FREE
ENVIRONMENT THEREFORE CROSS CONTAMINATION
MAY OCCUR BEYOND OUR CONTROL.

SPECIAL REQUESTS OR SEASONAL MENU CHANGES
MAY RESULT IN PRICE ADJUSTMENTS.

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

PRIMI CHOOSE 2 (SERVED FAMILY STYLE)

- Risotto del Giorno
risotto of the day
- Pasta allo Scoglio
fresh pasta with mussels, calamari scallops, shrimp,
tomato sauce, cherry tomatoes, parsley, basil
- Ravioli Ricotta e Spinaci
homemade spinach and ricotta ravioli with
butter, sage & parmigiano sauce
- Ravioli di Zucca (Seasonal Fall and Winter)
homemade butternut squash ravioli with
butter, sage & parmigiano sauce
- Garganelli all'Eoliana
garganelli with tomato sauce, capers, cherry
tomato, olives, parsley & ricotta salata
- Rigatoni Bolognese
homemade rigatoni with traditional
bolognese sauce (beef and pork)

SECONDI SERVED PLATED (CHOOSE 1 ON EVENT DATE)

- Carne
grilled striploin with roasted potatoes and rapini
- Pesce
fish of the day with seasonal vegetables
- Parmigiana di Melanzana (vegetarian)
eggplant parmigiana

DOLCI CHOOSE 1 (SERVED PLATED)

- Tiramisù
mascarpone mousse, espresso, savoiardi, cocoa
- Panna Cotta
topped with seasonal fruit compote
- Crème Caramel
egg custard, milk , sugar, vanilla , caramelized sugar
- Cannoli Siciliani
traditional Sicilian cannoli with ricotta and pistachios
- Gelato Sorbetto
our seasonal sorbet