



\$85 EVENT MENU

STARTERS: CHOOSE THREE

Fresh Mozzarella & Tomato

Polpette Di Ricotta

Zuppa di Mussels

Fried Calamari

Caesar Salad

House Salad

Meatballs

MAINS: CHOOSE THREE

Spicy Rigatoni

Chicken Limone

Eggplant Parmigiana

Pork Chops with Hot & Sweet Peppers

Cavatelli with Sausage & Broccoli Rabe

SIDES: CHOOSE TWO

Roasted Potatoes

Garlic Mashed Potatoes

Pistachio Honey Carrots

Sautéed Broccoli Rabe

DESSERT

Olive Oil Cake & Tiramisu



\$100 EVENT MENU

STARTERS: CHOOSE THREE

Fresh Mozzarella & Tomato
Polpette Di Ricotta
Zuppa di Mussels
Seared Octopus
Fried Calamari
Meatballs

SALAD: CHOOSE ONE

Caesar
House
Finochio

PASTA: CHOOSE ONE

Spicy Rigatoni
Spaghetti Marinara
Cavatelli with Sausage & Broccoli Rabe

MAINS: CHOOSE THREE

Branzino
Chicken Limone
Eggplant or Chicken Parmigiana
Pork Chop with Hot & Sweet Peppers

SIDES: CHOOSE TWO

Roasted Potatoes
Garlic Mashed Potatoes
Pistachio Honey Carrots
Sautéed Broccoli Rabe

DESSERT

Olive Oil Cake & Tiramisu

Prices subject to tax and gratuity.



ADD-ONS

DRINK PACKAGE: +\$7 PER PERSON

Includes soft drinks and unlimited access to the coffee bar, which features espresso, americano, cappuccino, mocha, and a selection of teas.



MEAT SELECTIONS

*Prime New York Strip: +\$10 per person

*Filet Mignon: +\$12 per person

Porterhouse: + \$175 each

*available with au Poivre or Sautéed Onions

DESSERT DISPLAY: +\$750

*Luncheon events only

Treat your guests to an elegant dessert experience featuring a curated assortment of Italian-inspired sweets including: olive oil cakes, tiramisu, jumbo cannoli platter, chocolate fountain with fresh seasonal fruit, assorted gelato selection



PARTY FAVORS

10" Fresh Baked Seeded Semolina Bread with Mini Mozzarella: +\$20 ea.

Custom Falcone Merch: *Please inquire for pricing*

ADDITIONAL

Bar Set-Up: +\$250

Our designated bar area provides the perfect set-up for guests to enjoy their favorite BYOB selections

Bartenders: +\$200 ea.

Valet Parking: +\$250

