

# FAMILY-STYLE ITALIAN FEAST

\$105 per person (food only)



## COCKTAIL HOUR - PASSED HORS D'OEUVRES

### Lemon-Ricotta Crostini

honey | basil (V)

### Fried Artichoke Hearts

parmesan | sea salt (V)

### Grilled Shrimp Skewer

rosemary aioli (GF, DF)

### Slow-Braised Beef Short Ribs

horseradish cream | handmade chip (GF)



## TUSCAN GRAZING TABLE

fruits | marinated olives | fig jam | artisan cheeses  
Pain D'Avignon & Sullivan Street breads | crackers  
Faicco's charcuterie

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## THREE-COURSE DINNER

### FIRST COURSE

*served with herb focaccia bread*

#### Kale Salad

toasted almonds | aged Parmigiano | anchovy dressing (GF, V)



#### Pasta alla Nerano

zucchini | garlic | provolone del Monaco (V)

### SECOND COURSE

#### Grilled Skirt Steak

parsley gremolata

#### Pan-Seared Merluzzo (Cod)

tomato fondue(DF)

#### Misto

asparagus | fava bean | mushroom (GF, VG)

#### Blistered Broccolini

shaved garlic | pepperoncini (GF, VG)



### THIRD COURSE

#### Italian Pastries

Sfogliatelle | Baba au Rhum | Biscotti  
Mini Chocolate Chip & Pistachio Cannoli

GF - Gluten Free | V - Vegetarian | VG - Vegan  
DF - Dairy Free | NF - Nut Free