

FAMILY STYLE SET MENUS

\$130 PER PERSON

APERITIVO: INCLUDED

ANTIPASTI: CHOOSE 2 SERVED FAMILY STYLE

PRIMI: CHOOSE 2 SERVED FAMILY STYLE

SECONDI: CHOOSE 1 SERVED PLATED

MINI DOLCI: CHOOSE 1 SERVED PLATED

APERITIVO INCLUDED

Cestino di Pane

basket of freshly baked bread from Sud Forno, olives

Tagliere Mezzo e Mezzo

a selection of Italian & local cured meats and cheeses

ANTIPASTI CHOOSE 3 (SERVED FAMILY STYLE)

Carpaccio di Manzo

thinly sliced beef tenderloin, arugula, shaved parmigiano

Polpo alla Griglia

grilled Moroccan octopus, seasonal side

Vitello Tonnato

thinly sliced roasted veal, homemade mayonnaise with tuna and anchovies, capers, lemon zest

Polpette

meatballs (beef & pork), tomato sauce, parmigiano

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

Gamberi fritti

deep fried Argentinian shrimp, semolina, homemade yogurt sauce, mustard seed, chives, lemon

Arancine

beef and pork ragù stuffed arancine

Caprese di Bufala

mozzarella di bufala, tomato, basil and extra virgin olive oil

PRIMI CHOOSE 2 (SERVED FAMILY STYLE)

Risotto al Astice

risotto with fresh lobster

Calamarata allo Scoglio

mussels, calamari, scallops, shrimp, tomato sauce, cherry tomatoes, parsley, basil

Ravioli Ricotta e Spinaci

spinach and ricotta ravioli, butter, sage, parmigiano

Ravioli di Manzo

braised beef ravioli, butter, sage, parmigiano

Tagliatelle al Ragù

traditional bolognese ragù (beef & pork), parmigiano

Risotto alle Barbabietole e Gorgonzola

risotto with beets, gorgonzola

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.

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

SECONDI CHOOSE 1 (SERVED PLATED)

Carne

grilled tenderloin with roasted potatoes, rapini

Pesce

black cod with seasonal vegetables

Parmigiana di Melanzana (vegetarian)

eggplant parmigiana

MINI 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