



Coastal Italian Buffet

\$39 per person

Includes Field + Fire Focaccia & Cultured Butter

Choice of Two: Primi & Insalata Options

Choice of One: Handmade Pasta

Choice of One: Main

Primi + Insalata

add additional for \$5pp

Eggplant Caprese

fried eggplant, barrel-aged balsamic, evoo, arugula, lemon, mozzarella di buffala, tomato

Tuscan Chopped Salad

soppressata picante, smoked provolone, calabrian chili, tomato, cucumber, local lettuces, gorgonzola vinaigrette, pickled red onion

Heritage Prosciutto + Burrata

compressed melon, house burrata, prosciutto di parma, truffle honey, chili oil, micro basil, capers

Arancini Fontanella

fried risotto, fontanella, heritage marinara, pecorino, lemon

Sicilian Meatballs

tomato braised beef + pork meatball, parmigiana reggiano, lemon, basil

Add Ons:

Antipasti Board

selection of three meats, three cheeses, focaccia, baguette, seasonal jams, local honeycomb \$10pp

Handmade Pasta

Rigatoni Alla Vodka

tomato cream sauce, chili, rigatoni, basil

Mafaldine Bolognese

classic sicilian bolognese, pecorino romano, mafaldine, carrot soffrito, lemon, pecorino

Ziti Alla Nonna

braised beef, marinara, ziti, baked smoked provolone, basil, parmigiana reggiano

Spicy Italian Sausage Orecchiette

chili, orange, escarole, spicy italian sausage, orecchiette, pecorino romano, broccolini, black truffle brodo, shaved black truffle

Bucatini Marinara

classic heritage marinara, basil, parmigiana reggiano

Mains

Eggplant Parmigiana

heritage marinara, fried polenta, baked smoked provolone, mozzarella, basil

Chicken Parmigiana

chicken cutlet, heritage marinara, herb potatoes, baked smoked provolone, mozzarella, basil

Fruitta di mare

top neck clams, pei mussels, langostino, sepia, vesuvio potato, white wine broth, local herbs