APPETIZERS
I. Please pick a maximum of TWO pizzas to be served family style:

 Margherita  
 Tomato sauce, mozzarella fior di latte, and basil  
 Calabria  
 Tomato sauce, mozzarella fior di latte, hot sopressata, black olives, and red onions  
 4 Formaggi  
 Gorgonzola, Taleggio, Asiago, and mozzarella fior di latte  
 Bufalina  
 Imported buffalo mozzarella, cherry tomatoes, basil and olive oil  
 Quattro Stagioni  
 Tomato sauce, mozzarella fior di latte, artichokes, ham, black olives, and wild mushrooms  
 Paesana  
 Tomato sauce, mozzarella fior di latte, mushrooms, sausage, and roasted peppers  

II. Please pick THREE appetizers to be served family style:  
 Insalata Mista  
 Organic greens in balsamic vinaigrette  
 Caesar Salad  
 Romaine salad tossed in our homemade dressing  
 Insalata Tricolore  
 Radicchio, fennel, and rucola in olive oil and balsamic vinegar  
 Insalata di Pomodori  
 Vine ripened Campari tomatoes, red onion, oregano, and extra virgin olive oil  
 Insalata di Rugula e Gorgonzola con Pere  
 Rugula salad with pears, gorgonzola cheese and pine nuts  
 Parmigiana di Melanzane  
 A tower of eggplant, tomato, basil, and mozzarella baked in our brick oven  
 Burrata Mozzarella  
 Fresh imported Italian cheese, served with Arugula and campari tomatoes  
 Frittarella Mista  
 Lightly fried calamari and shrimp  
 Broccoli di Rape e Salsicce  
 Spicy broccoli di rape topped with hot Italian sausage  
 Arancini  
 Baked rice ball coated with breadcrumbs, filled with beef ragu and mozzarella cheese.  
 Salsiccia con Polenta di Mais, e Scaglie di Parmegiano Reggiano  
 Italian sausage with corn polenta, and shaved parmesan cheese.  
 Bufala e Prosciutto di Parma  
 Impoterd buffalo mozzarella with prosciutto di parma, basil and extra virgin olive oil.
**MAIN COURSE**

Please pick **FOUR** of the following. Each guest will be served one of the three choices individually plated.

**Pollo ai Funghi e Marsala**  
*Chicken breast sautéed with Marsala wine and mushrooms sauce.*

**Petto di Pollo alla Griglia**  
*Grilled chicken breast served with roasted potatoes and vegetables.*

**Pollo e Salsicce**  
*Chicken and sausage sautéed with rosemary, garlic, balsamic vinegar, served with roasted potatoes*

**Saltimbocca alla Romana**  
*Veal cutlet stuffed with Prosciutto di Parma, fontina cheese and sage cooked in butter and white wine sauce and served with potatoes and vegetables*

**Branzino al Forno**  
*Whole branzino baked in our wood-burning oven, served with roasted potatoes and zucchini*

**Pescespada alla Puttanesca**  
*Grilled swordfish, topped with capers, black olives in a light tomato sauce*

**Salmone al Vino Bianco**  
*Salmon sautéed with lemon, white wine, and capers*

**Dentice alla Livornese**  
*Filet red snapper with sautéed mussels, clams and marinara sauce*

**Rigatoni Salsiccia e funghi**  
*Fresh rigatoni pasta with Italian sauseges and mushrooms in a pink sauce*

**Fusilli Silani**  
*Pasta with sausage ragu and caciocavallo cheese*

**Trofie al Pesto**  
*spiral-shaped pasta with our homemade pesto Genovese sauce*

**Risotto ai Frutti di Mare**  
*Italian rice with seafood*

**Farfalle alla Campagnola**  
*Bowtie pasta sautéed with broccolis di rape, sweet Italian sausage, sundried tomato, white wine and garlic*

**Spaghetti alla Carbonara**  
*Italian smoked pancetta with onions, egg yolks, Parmigiano Reggiano, and pecorino*

**Rigatoni alla Norma**  
*Tubular pasta in a rich tomato sauce, topped with eggplant, fresh basil, ricotta salata*

**Fettuccine alla Bolognese**  
*Slow-cooked homemade beef ragu’ with Fresh Fettuccine pasta*

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**DESSERTS**

Assortment of all our desserts  
Coffees and Teas
Renting the entire restaurant space minimum of $2500 on Monday-Wednesday, Thursday through Sunday $3500 and requires a deposit of $500.

**Option 1:** $56 per person. Only sodas, coffee, and tea are included. All other drinks, including alcohol and bottled water, will be C.O.D. Tax and tip are not included.

**Option 2:** $72 per person. Includes sodas, coffee, beers and wine [maximum of 1 bottle of wine per person]. Tax and tips are not included.

**Option 3:** $99 per person unlimited food and all soft drinks, bottled water, beers, and wine are included. Tax and tips are not included.

*Included wines for option 2 and 3*

**Red Wine**

- **Pinot Noir Mandruzzo** Pravis 2015
- **Nero d’Avola**, *Poggionotte* 2015
- **Chianti Classico Riserva** Villa S. Andrea 2012
- **Barbera d’Alba**, *Livía Fontana* 2015
- **Cabernet Sauvignon**, Zolo 2016
- **Merlot**, *Amastuola* 2014
- **Primitivo di Manduria**, *Ater* 2011
- **Montepulciano d’Abruzzo** Colle sale 2015

**White Wine**

- **Pinot Grigio Dolomiti** Parvis 2017
- **Falanghina**, *La Sibilla* 2017
- **Chardonnay**, *Pierpaolo Pecorari* 2017
- **Sauvignon Blanc**, *Pierpaolo Pecorari* 2017
- **Rose’ Belle Amour** “Schiava Pravis” 2017
- **Pecorino Colline Pescaresi** Ciaovolich 2017
- **Vernavvia di San Gimignano** Cesani 2017
- **Vermentino di Sardegna**, *Terramea*, 2017

$5 per person supplement:

- **Valdobbiadene Prosecco Brut**, *Col Vetoraz* 2017
- **Moscato d’Asti**, *Tenuta La Carretta* 2017