

3-COURSE FAMILY STYLE MENU \$80 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

ROMANA

romaine lettuce, garlic bread crumb
parmigiano, anchovy vinaigrette

RUCOLA*

wild arugula, radicchio, delicata squash
squash vinaigrette, pumpkin seeds

BURRATA

creamy mozzarella, fig agrodolce
kale pesto, saba

CARCIOFI

crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*

prosciutto & mortadella meatballs
simmered in pomodoro, ricotta

CALAMARI FRITTI

sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI

sautéed spinach, garlic

PATATE

russet potatoes, parmigiano

BRUSSELS SPROUTS

salumi ragù

PATATE DOLCI

black pepper, honey

PIETANZE *choice of 3*

CAPPELETTI

truffled ricotta ravioli, butter, prosciutto

RIGATONI

wild mushroom, truffle crema, radicchio, chives

GNOCCHI*

ricotta dumplings, artichoke spinach pesto, parmigiano

TAGLIATELLE

ragù bolognese, parmigiano reggiano

CRESTE DI GALLO

shrimp, pomodoro, capers, anchovies, castelvetrano olives, parsley

BRANZINO

grilled mediterranean sea bass, cauliflower, brussel sprouts, salsa verde

POLIPO

grilled octopus, creamy polenta, fingerling potato, tomato conserva, charred scallion, salsa verde

TAGLIATA** +5pp

grilled NY strip steak, broccolini, cauliflower puree, red wine jus

POLLETTO

pan seared chicken breast, braised chicken thigh, caramelized onion, mushroom, marsala jus

MAIALE GRIGLIA

pork coppa steak, romesco, grilled broccoli rabe, pepperonata

DOLCI

choice of 2

TORTA DI OLIO

orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO

flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

chef **BILL DORRLER** chef di cucina **DAN PYON**

**This item contains nuts*

*** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

4-COURSE FAMILY STYLE MENU \$90 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PRIMI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

ROMANA

romaine lettuce, garlic bread crumb
parmigiano, anchovy vinaigrette

RUCOLA*

wild arugula, radicchio, delicata squash
squash vinaigrette, pumpkin seeds

BURRATA

creamy mozzarella, fig agrodolce
kale pesto, saba

CARCIOFI

crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*

prosciutto & mortadella meatballs
simmered in pomodoro, ricotta

CALAMARI FRITTI

sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI

sautéed spinach, garlic

PATATE

russet potatoes, parmigiano

BRUSSELS SPROUTS

salumi ragù

PATATE DOLCI

black pepper, honey

PRIMI *choice of 3*

CAPPELLETTI

truffled ricotta ravioli, butter, prosciutto

RIGATONI

wild mushroom, truffle crema, radicchio
chive

GNOCCHI*

ricotta dumplings, artichoke spinach
pesto, parmigiano

TAGLIATELLE

ragù bolognese, parmigiano reggiano

CRESTE DI GALLO

shrimp, pomodoro, capers, anchovies
castelvetrano olives, parsley

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO

orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO

flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

SECONDI *choice of 3*

BRANZINO

grilled mediterranean sea bass,
cauliflower, brussel sprouts, salsa verde

POLIPO

grilled octopus, creamy polenta,
fingerling potato, tomato conserva
charred scallion salsa verde

TAGLIATA** +5pp

grilled NY strip steak, broccolini
cauliflower purée, red wine jus

POLLETTO

pan seared chicken breast
braised chicken thigh, caramelized onion
mushroom, marsala jus

MAIALE GRIGLIA

pork coppa steak, romesco
grilled broccoli rabe, peperonata

chef **BILL DORRLER** chef di cucina **DAN PYON**

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3-COURSE FAMILY STYLE LUNCH \$45 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto*
\$12 per person

ANTIPASTI *choice of 3*

ROMANA

romaine lettuce, garlic bread crumb
parmigiano, anchovy vinaigrette

RUCOLA*

wild arugula, radicchio, delicata squash
squash vinaigrette, pumpkin seeds

BURRATA

creamy mozzarella, fig agrodolce
kale pesto, saba

CARCIOFI

crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*

prosciutto & mortadella meatballs
simmered in pomodoro, parmigiano

CALAMARI FRITTI

sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI

sautéed spinach, garlic

PATATE

russet potatoes, parmigiano

BRUSSELS SPROUTS

salumi ragù

PATATE DOLCI

black pepper, honey

PIETANZE *choice of 3*

ROMANA DI POLLETTO

herb roasted chicken, romaine lettuce, anchovy vinaigrette, parmigiano, garlic bread crumbs

CAVOLO E GAMBERI

pan seared shrimp, wild arugula, radicchio, peach agrodolce, fennel
white balsamic vinaigrette

MORTADELLA PANINI*

mortadella, aged provolone, arugula, giardiniera aioli, ciabatta

MELANZANA PANINI

marinated eggplant & zucchini, tomato conserva, aged provolone, garlic aioli, ciabatta

RIGATONI

wild mushroom, truffle crema, radicchio, chives

GNOCCHI*

ricotta dumplings, artichoke spinach pesto, parmigiano

TAGLIATELLE

bolognese ragù, parmigiano

SPAGHETTI

pomodoro, basil

BRANZINO

grilled mediterranean sea bass, cauliflower, brussel sprouts, salsa verde

BISTECCA

grilled flat iron steak, broccoli rabe, cherry peppers, salsa verde, jus

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO

orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO

flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

*\$5pp cake-cutting fee for all outside cakes

chef **BILL DORRLER** chef di cucina **DAN PYON**

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3-COURSE FAMILY STYLE BRUNCH \$55 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

POLPETTINE*

prosciutto & mortadella meatballs
pomodoro, parmigiano

CALAMARI FRITTI

sicilian-style crispy calamari
spicy pomodoro

AVOCADO TOAST

6-minute egg, pickled red onion

FRUTTA FRESCA

fresh, seasonal fruit

ROMANA

romaine lettuce, garlic bread crumb
parmigiano, anchovy vinaigrette

RUCOLA*

wild arugula, radicchio, delicata squash
squash vinaigrette, pumpkin seeds

BURRATA

creamy mozzarella, fig agrodolce
kale pesto, saba

CONTORNI

SIDES | \$4 per person, per choice

SPINACI

sautéed spinach, garlic

PATATE

russet potatoes, parmigiano

FRUTTA FRESCA

fresh, seasonal fruit

HOUSE MADE PANCETTA

PIETANZE *choice of 3*

PANE RUSTICO

smoked salmon, creme fraiche, onion, soft boiled egg, fried capers

OMELETTE ALL'ITALIANA

seasonal frittata

RICOTTA PANCAKES

seasonal fruit, maple syrup

FRENCH TOAST

challah bread, creme fraiche, seasonal fruit

RIGATONI

wild mushroom, truffle crema, radicchio, chives

GNOCCHI*

ricotta dumplings, artichoke spinach pesto, parmigiano

TAGLIATELLE

bolognese ragù, parmigiano

SPAGHETTI

pomodoro, basil

BRANZINO

grilled mediterranean sea bass, cauliflower, brussel sprouts, salsa verde

BISTECCA

grilled flat iron steak, broccoli rabe, cherry peppers, salsa verde, jus

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO

orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO

flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

chef **BILL DORRLER** chef di cucina **DAN PYON**

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BRUNCH ADDITIONS

PLATTERS

SERVES 10-15 GUESTS

SEASONAL FRUIT & CHEESE \$55

BRUSCHETTA \$65

SMOKED SALMON FLATBREAD \$75

RICOTTA FLATBREAD, SEASONAL ACCOMPANIMENTS \$65

SEASONAL CRUDITÉ \$50

SHRIMP COCKTAIL, CALABRIAN CHILI COCKTAIL SAUCE \$100

CROSTINIS \$65

choice of

- SALMONE AFFUMICATO *smoked salmon rillette, sour cream, chives*
- FEGATINI *chicken liver mousse, chinato wine*
- PARMIGIANO “GELATO” *aged balsamic*

BRUNCH BEVERAGES

OFFERED FOR 3 HOURS

PROSECCO PACKAGE \$25 per person

includes mimosas, bellinis, soft drinks, drip coffee, hot and iced tea

+ bloody mary's \$8 per person

HOUSE MADE SANGRIA \$20 per person

choice of white, rose or red

+ make it 2 \$7 per person

HOUSE WINE & BEER \$30 per person

includes sparkling, white & red wine, draft beers, soft drinks, drip coffee, hot and iced tea

HOUSE BAR \$42 per person

includes house spirits, sparkling, white & red wine, draft beers, soft drinks, drip coffee, hot and iced tea

chef **BILL DORRLER** chef di cucina **DAN PYON**

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RECEPTION MENU

PASSED CANAPES

CHOICE OF 5

30 minutes | \$18 per person

60 minutes | \$30 per person

CHOICE OF 8

30 minutes | \$22 per person

60 minutes | \$40 per person

GNOCCHI FRITO prosciutto

ARANCINI crispy risotto, parmigiano

GAMBERETTI grilled shrimp, garlic, olive oil

TAGLIATA seared steak, horseradish crema, crostini

SALMONE AFFUMICATO smoked salmon, crème fraîche, crostini

INDIVIA endive, gorgonzola, marinated figs

PEPPADEW whipped ricotta

POLIPO seared octopus, potato, salsa verde

PARMIGIANO "GELATO" aged balsamic, crostini

AGNELLO petit lamb chop, salsa verde +3pp

POLPETINNE prociutto & mortadella meatballs

STRACCIATELLA seasonal accompaniments, crostini

ZUPPA seasonal soup shooter

PLATTERS serve 10-15 guests

CURED MEATS & CHEESE \$95

SEASONAL FRUIT & CHEESE \$55

BRUSCHETTA \$65

SMOKED SALMON FLATBREAD \$65

**RICOTTO FLATBREAD
SEASONAL ACCOMPANIMENTS** \$65

SEASONAL CRUDITÉ \$50

**SHRIMP COCKTAIL
CALABRIAN CHILI COCKTAIL SAUCE** \$100

CROSTINIS \$65

CHOICE OF:

SALMONE AFFUMICATO *smoked salmon rilette,
sour cream, chives*

FEGATINI *chicken liver mousse, chinato wine*

PARMIGIANO "GELATO" *aged balsamic*

DOLCI

stationary or passed | \$6 per guest | choice of 3

TORTA DI OLIO orange olive oil cake, seasonal fruit, sweet vanilla cream

CIOCCOLATO flourless chocolate cake, mocha mousse, candied cocoa nibs

BOMBOLONI citrus-scented ricotta doughnuts, seasonal sauces

TIRAMISU espresso soaked lady fingers, mascarpone mousse, coffee crema

chef **BILL DORRLER** chef di cucina **DAN PYON**

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