



PRIVATE DINING OPTIONS

\$85 / PERSON

STARTERS / CHOOSE TWO

- FOCACCIA:** truffle nduja, whipped honey goat cheese
BRUSCHETTA: fresh mozzarella, tomatoes, shaved red onions, pesto, baquette
CHARCUTERIE: selection of our house-made salumi, cheese and picked veggies
BURRATA: fig chutney, balsamic glaze, fresh basil

SALADS / CHOOSE ONE

- HOUSE SALAD:** gem lettuce, avocado, radishes, toasted pepitas cucumbers, green goddess dressing
PANZANELLA SALAD: ciabetta, tomatoes, cucumbers, red onion, basil, wagyu coppa, pecorino, sherry vinaigrette

PASTA / CHOOSE TWO

- RIGATONI:** house made bolognese sauce, parmesan cheese
SPAGHETTI: calabrian chili butter, guanciale, pecorino romano cheese, italian breadcrumbs
GNOCCHI: vodka sauce, crispy prosciutto
BUCATINI: cacio en peppe, pecorino fondue, black pepper oil

ENTREE / CHOOSE TWO

- CHICKEN:** spatchcock chicken, calabrian marinade
PORK CAMPAGNOLE: berkshire pork chop, mojo peppers, garlic, onions, rosemary
BRANZINO: whole roasted fish, roasted garlic vinaigrette, charred lemon
VEGGIE: grilled cauliflower, onion soubise, chimichuri
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SIDES / CHOOSE TWO

- BRUSSELS SPROUTS:** charred cabbage butter, pistachios
CARROTS: roasted carrots, whipped ricotta cheese, hot honey glaze
MASH POTATO: garlic, butter, crispy potato chips
RISOTTO: truffle oil, parmesan cheese