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## PRIVATE DINING OPTIONS

***\$55 / PERSON***

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### ***STARTERS / CHOOSE TWO***

**FOCACCIA:** truffle nduja, whipped honey goat cheese  
**BRUSCHETTA:** fresh mozzarella, tomatoes, shaved red onions, pesto, baquette  
**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

### ***ENTREE / CHOOSE ONE***

**CHICKEN:** spatchcock chicken, calabrian marinade  
**PORK CAMPAGNOLE:** berkshire pork chop, mojo peppers, garlic, onions, rosemary  
**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