



## *Family Style & Ala Carte Menus*

Parties of 10 or more only can apply  
for party packages

\*Friday & Saturday evening events  
starting at 6pm and after will have a minimum per person  
required to spend

Deposits are required

## *Open Bar Menu*

75 minutes

\$25 - wine & beer

\$35 - standard - our house cocktails, wine & beer

\$50 - premium - top shelf, cocktails, wine & beer

Add \$15 for an additional 30 minutes

# *Silver Family Style*



\$50 per person plus tax & gratuity

Kids under 10 are \$20 - kids dish option available

## *1st course*

### Choose 1:

Farmers salad or

Kale caesar salad

## *2nd course*

### Choose 2:

Polpette (beef meatballs)

Fried calamari w/ cherry peppers

Burrata, pesto and arugula

Arancini

Parmesan truffle fries

## *3rd course*

### Choose 2:

**Chicken Milanese**

Or Chicken Parmesan

**Grilled Salmon**

risotto, roasted cauliflower,  
pistachio pesto

**Shrimp Scampi**

sautéed over fresh home made  
spaghetti

**Eggplant Parmigiana**

served over zucchini noodles

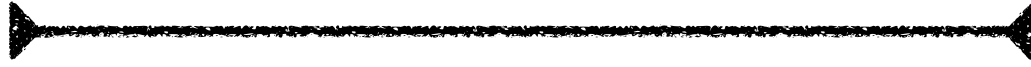
**Rigatoni vodka**

with burrata cheese and  
vodka sauce

## *4th course*

**Assorted fresh fruit & cannoli**

# Premium Family Style



\$70 per person plus tax & gratuity  
Kids under 10 are \$20 - kids dish options available

## *1st course*

### Choose 2:

Avocado and pear salad

Kale caesar salad

Burrata pistachio arugula

## *2nd course*

### Choose 3:

Baked clams oregonata

Polpette

Arancini

Parmesan truffle fries

Cheese board, olives, crostini

Prince Edward Mussels marinara

Beef Carpaccio

Fried Calamari with cherry pepper

## *3rd course*

### Choose 3:

**Rigatoni alla Vodka Burrata**

burrata cheese and vodka sauce

**Spaghetti Bolognese**

homemade bolognese sauce

**Chicken Milanese**

**Chicken Parmigiana**

served with home made pasta

**Veal Piccata**

lemon capers, and spinach

**Grilled Salmon**

risotto, roasted cauliflower,  
pistachio pesto

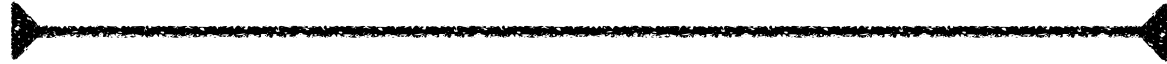
**Shrimp Scampi** over pasta

## *4th course*

Flourless chocolate cake,

cheesecake, tiramisu, cannoli

# Platinum Dinner a La Carte



\$75 per person plus tax & gratuity

Kids under 10 are \$20 - kids dish options available

## 1st Course

Choose 3:

Salmon Tartare

Clams oregonata baked

Polpette

Fried calamari

Burrata, pistachio and arugula

Arancini

Parmesan truffle fries

## 2nd Course

Choose 1 per individual:

Farmer green salad

Kale Caesar salad

Burrata, pistachio, arugula

## 3rd course

Choose 1 per individual:

Hanger Steak

Truffle parmesan fries

Grilled Salmon

risotto, roasted cauliflower,  
pistachio pesto

Shrimp Scampi

over fresh spaghetti

Eggplant Parmigiana

served over zucchini noodles

Fusili Fontina

truffle, mushroom, asparagus

Pollo Burrata Vodka

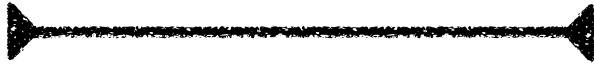
served with home made rigatoni pasta

## 4th Course

Assorted fresh fruit, tiramisu and cannoli

Coffee, tea & soft drinks included

# *Lunch Menu*



Monday to Friday 11am to 3pm

\$27 per person plus tax & gratuity

## *1st course*

Farmer green salad

## *2nd course*

**Choose 1 per individual**

### **Chicken Milanese**

arugula, tomato, fresh mozzarella, vinaigrette

### **Chicken Parmigiana**

served with fresh home made spaghetti

### **Salmon di Casa**

risotto, roasted cauliflower, pistachio pesto

### **Linguini White Clam Sauce**

Little neck clams, white clam sauce

### **Fusili Fontina**

truffle, mushroom, asparagus

## *3rd Course*

Assorted fresh fruit, Coffee, tea and soft drinks included

# Cocktail Menu



\$25 per person plus tax & gratuity

\*Must include an open bar package

## Choose 3:

**Siena wings served hot or mild with blue cheese**

**Arancini with marinara sauce to dip**

**Margherita pizza**

**Crispy artichoke with aioli sauce to dip**

**Zucchini chips with aioli sauce to dip**

**Cheese board, olives, crostini**

**Beef meatballs with ricotta crostini and tomato sauce**

# Premium Cocktail Menu



\$29 per person plus tax & gratuity

\*Must include an open bar package

All the above options available.. Choose 4 items total

**Clams oregonato**

**Burrata, pistachio, arugula**

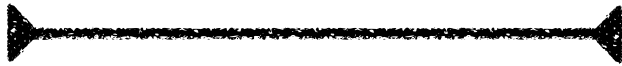
**Beef Carpaccio**

**Meat & Cheese board**

**Fried Calamari with cherry peppers**

**Truffle parmesan fries**

# Brunch Menu



\$45 per person plus tax & gratuity      2 brunch cocktails per person

\$75 per person for 2 hours of unlimited brunch cocktails

Parties of 30 or more

Choose 4 items, served family style

## Eggs

### Eggs Benedict

poached eggs, crispy canadian bacon,  
hollandaise sauce on English muffin  
served with home fries and farmer salad

**Sub fresh Spinach +3**

**Sub smoked salmon +5**

### Egg White Frittata

spinach and goat cheese served with  
home fries and farmer salad

### Butternut Squash Frittata

kale and sage served with home fries  
and farmer salad

### Fontina Omelette

crispy bacon, mushroom, caramelized onion,  
served with home fries and farmer salad

### Smoked Salmon Omelette

tomato and avocado served with  
home fries and farmer salad  
**(BB+3)**

## & More

### Avocado Toast

smashed avocado, tomato, jalapeno,  
pickled onion, poached eggs on  
sourdough bread with arugula  
and tomato on the side

### Lemon Ricotta Pancake

fresh blueberry, lemon curd

### Very Berry Waffle

fresh berries, strawberry syrup,  
whipped cream

### Baked French Toast

thick cut sourdough bread,  
fresh strawberries, sliced almonds,  
powdered sugar and cinnamon

### Two Eggs Any Style

sunny side up, over easy, poached or  
scrambled with bacon, home fries  
and farmer salad

### Steak and Eggs

two eggs sunny side up, hollandaise  
sauce, served with home fries  
and farmer salad  
**(BB+5)**

## *Burgers & Panini*



### **Brunch Burger**

egg sunny side up, cheddar cheese, lettuce, tomato, onion served with truffle fries


### **Chicken Vodka Panini**

crispy chicken, creamy vodka sauce, mozzarella with truffle fries  
(BB+5)

### **Fresh Mozzarella & Prosciutto Panini**

Prosciutto do parma, fresh mozzarella, pesto and fig balsamic dressing with truffle fries  
(BB+2)

## *Pasta & Pizza*



### **Breakfast Spaghetti**

crispy pancetta, kale, poached egg, cracked black pepper

### **Rigatoni Vodka Burrata**

house made pasta with our creamy vodka sauce and burrata cheese  
(BB+5)

### **Vodka Parm Pizza**

pinsa style, thin and crispy, with fresh mozzarella, parmesan and vodka sauce, chives

### **Truffle Mushroom Pizza**

porcini mushroom, truffle fontina cheese

**\*Our pasta is made in house every day**