



## 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

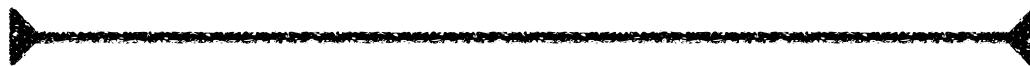
**Rigatoni vodka**

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**

## *3rd course*

### Choose 3:

- Rigatoni alla Vodka Burrata**  
burrata cheese and vodka sauce
- Spaghetti Bolognese**  
homemade bolognese sauce

## *2nd course*

### Choose 3:

- Baked clams oregenata**
- Polpette**
- Arancini**
- Parmesan truffle fries**
- Cheese board, olives, crostini**
- Prince Edward Mussels marinara**
- Beef Carpaccio**
- Fried Calamari with cherry pepper**

## **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 oregenata 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**

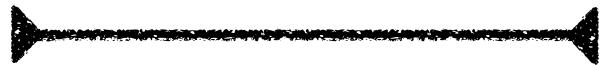
served with home made rigatoni pasta

## *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 oregenato**

**Burrata, pistachio, arugula**

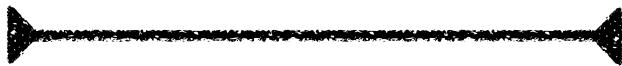
**Beef Carpaccio**

**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, homes 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**