

PRIVATE PARTY MENU

ANTIPASTI

Choice of:

- Mista* Organic baby greens salad, cherry tomato, red onion, mustard, evoo, white balsamic dressing, shaved Reggiano cheese
Caprese Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo
Arancini Rice ball, bolognese, peas & fontina cheese filling, San Marzano tomato sauce

PRIMI

Choice of:

- Ravioli alla Amatriciana* Spinach & feta cheese ravioli, red onion, basil, smoked pancetta, spicy Organic Collina tomato sauce
Pappardelle alla Bolognese Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese

SECONDI

Choice of:

- Pollo Marsala* Murrays Farm organic chicken breast, wild mushrooms, smoked pancetta, spinach, herb roasted potato, thyme Marsala cream sauce
Maiale Filet of pork tenderloin, honey walnuts crust, parsnip puree, baby spinach, dried California prune sauce
Salmon Pan seared Salmon, mustard crab meat crust, roasted potato, wilted baby spinach, citrus reduction

DOLCE

Choice of:

- Tiramisu**
Gluten Free Chocolate Cake

\$65 pp tax & gratuity not included