



CELLAR DOOR

TWO COURSE MENU

\$45 per person

*Gratuity, Taxes, All beverages are not included in the above price.

*All packages are per person valid for parties of 12 people or more.

*All packages are subject to taxes and gratuities (18%).

Choose One: **ANTIPASTI**

CEASER

Romaine hearts, crispy prosciutto, parmesan, croutons, homemade Caesar dressing

SPEDUCCI

Grilled lamb speducci, arugula, cherry tomatoes, olive oil

SPICY MUSSELS

P.E.I. Mussels in a white wine tomato broth with crostini

Choose One: **MAIN**

RIGATONI SAUSAGE

Rigatoni pasta, fennel pork sausage, rapini, garlic, truffle, grana Padano

SEARED SALMON

6oz pan seared salmon, pesto, walnuts, parmigiana risotto

MARGHERITA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte, basil

DESSERT

TIRAMISU

Mascarpone, egg, cream, coffee, cookies

PANNA COTTA

House made Italian custard with fruit compote



CELLAR DOOR

VEGETARIAN TWO COURSE MENU

\$42 per person

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Choose One: **ANTIPASTI**

ARUGULA

Arugula, pickled bell peppers, walnuts, pears, balsamic vinaigrette, pecorino

KALE SALAD

Tuscan kale, green apple, pine nuts, champagne vinaigrette, quinoa, goat cheese

ARANCINI FORMAGGI

Traditional Italian Risotto balls stuffed with asparagus, grana Padano, smoked provolone, Fior di Latte

Choose One: **MAIN**

VEGETARIAN PIZZA

Crushed San Marzano tomatoes, fior di latte, basil, garlic, eggplant, kale, bell peppers, red onion

MARGHERITA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte, basil

GNOCCHI MUSHROOM

House made gnocchi pasta with cremini, oyster, shitake and porcini mushrooms in truffle cream sauce

FUSILLI ALLA NORMA

House made fusilli, fried eggplant, San Marzano tomato sauce, burrata cheese, ricotta salata

DESSERT

CANNOLI

Cannoli filled with vanilla infused ricotta cream

PANNA COTTA

House made Italian custard with fruit compote



CELLAR DOOR

THREE COURSE GROUP MENU

\$55 per person

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Choose One: **FIRST COURSE**

ARANCINI FORMAGI

Traditional Italian Risotto balls stuffed with asparagus, grana Padano, smoked provolone, Fior di Latte

GRILLED SHRIMP

Spicy Grilled Shrimps served with organic sprouts and Italian bomba sauce

MEAT BALLS

Traditional Italian meatballs, homemade spicy tomato sauce, crostini

Choose One: **SECOND COURSE**

GNOCCHI MUSHROOM

House made gnocchi pasta with cremini, oyster, shitake and porcini mushrooms in truffle cream sauce

DIAVOLA

Crushed San Marzano tomatoes, basil, oregano, fior di latte, cured spicy salami, green chilies

Choose One: **THIRD COURSE**

HALIBUT

6oz Pan seared halibut, fingerling potato, capers, olives, oregano, tomato sauce

SEARED DUCK

6oz seared duck, blueberries sauce, seasonal veggies, potato pure

DESSERT

ADD DESSERT FOR \$8



CELLAR DOOR

FAMILY STYLE MENU A

\$72 per person

*Gratuity, Taxes, All beverages are not included in the above price.

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A N I T P A S T I (Shared Family Style)

CHEESE & MEAT PLATTER

Chef's choice of 3 Salami and cheese, olives, pickles & condiments

CEASAR

Romaine hearts, crispy prosciutto, parmesan, croutons, homemade Caesar dressing

DIAVOLA PIZZA

Crushed San Marzano tomatoes, basil, oregano, fior di latte, cured spicy salami, red onions, green chilies

MARGHERITA PIZZA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte and basil

P A S T A (Plated)

CONFIT RABBIT

House made Gnocchi pasta, confit rabbit, porcini mushrooms, parmigiana Regina, truffle oil

S E C O N D I (Shared Family Style)

MEAT PLATTER

Grilled rib eye, seared pork chop, veal marsala, chicken supreme, herb oil Served with roasted potatoes, mix greens salad

D E S S E R T

ADD DESSERT FOR \$8



CELLAR DOOR

FAMILY STYLE MENU B

\$72 per person

*Gratuity, Taxes, All beverages are not included in the above price.

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A N I T P A S T I (Shared Family Style)

CHEESE & MEAT PLATTER

Chef's choice of 3 Salami and cheese, olives, pickles & condiments

SPICY MUSSELS

P.E.I Mussels in a white wine tomato broth with crostini

MARGHERITA PIZZA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte and basil

MUSHROOM PIZZA

Mixed mushrooms (cremini, oyster, shitake) caramelized onion, roasted garlic, fontina cheese, arugula, truffle oil

P A S T A (Plated)

PISTASHIO PESTO

Linguine pasta, black tiger shrimp, sundried tomato, pistachio pesto sauce

S E C O N D I (Shared Family Style)

SEAFOOD PLATTER

Grilled Shrimps, Grilled Salmon and stuffed calamari, spicy mussels, seabass fillet, tomato salsa, mix greens

D E S S E R T

ADD DESSERT FOR \$8