



## LARGE PARTY MENU OPTIONS

### 3-COURSE MENU 65/GUEST

#### FIRST COURSE

SERVED FAMILY STYLE

*marinated olives  
spiced nuts  
gigante beans  
prosciutto san daniele & local burrata  
seasonal sfornato*

#### SECOND COURSE

SERVED FAMILY STYLE

*all pasta selections  
from our seasonal menu*

#### DESSERT

SERVED FAMILY STYLE

*selection of  
house-made gelati  
& dessert*

### 4-COURSE MENU 95/GUEST

#### FIRST COURSE

SERVED FAMILY STYLE

*marinated olives  
spiced nuts  
gigante beans  
prosciutto & local burrata  
seasonal sfornato*

#### SECOND COURSE

PLATED

*tasting portion of one of our  
seasonal pastas or risotto*

#### THIRD COURSE

SERVED FAMILY STYLE

*selection of one fish & one meat  
entree chosen from our menu  
served with vegetable side  
& salade verte*

#### DESSERT

SERVED FAMILY STYLE

*selection of  
house-made gelati  
& dessert*

### 4-COURSE MENU \*125/GUEST

#### FIRST COURSE

SERVED FAMILY STYLE

*marinated olives  
spiced nuts  
gigante beans  
prosciutto & local burrata  
seasonal sfornato*

#### SECOND COURSE

PLATED

*tasting portion of one of our  
seasonal pastas or risotto*

#### THIRD COURSE

SERVED FAMILY STYLE

*selection of one fish  
& \*dry-aged ribeye  
served with vegetable side,  
pommes purée  
& salade verte*

#### DESSERT

SERVED FAMILY STYLE

*selection of  
house-made gelati  
& dessert*

### CHEF CURATED MENU 160/GUEST

*work with Chef Jared to personalize a menu for your group*

WINE PAIRING & LUXURY INGREDIENTS AVAILABLE UPON REQUEST