

## **FALL MENU**

### **~Four Course Set Menu~**

**30+ GUESTS MENU IS SERVED FAMILY STYLE**

#### **ANTIPASTI**

**PICK TWO OPTIONS**

MIXED LETTUCES WITH MEYER LEMON VINAIGRETTE AND  
PARMIGIANO-REGGIANO

FALL FRUIT WITH HOUSE CURED SALUMI AND CHOPPED ALMONDS  
(CHEESE & VEGETARIAN OPTIONS AVAILABLE)

SLOW COOKED EGG WITH LEEK CREAM AND WOOD OVEN ROASTED FALL  
VEGETABLES (CHEESE & HOUSE CURED OPTIONS AVAILABLE)

ROASTED KABOCHA SQUASH WITH POMEGRANATE,  
BERGAMOT MINT AND WILD ARUGULA

#### **PASTA**

**PICK TWO OPTIONS EXCEPT FOR RISOTTO**

BUCATINI ALL' AMATRICIANA: PANCETTA, TOMATO AND HOT PEPPER  
(CAN BE MADE VEGETARIAN BY OMITTING THE PANCETTA)

STROZZAPRETI WITH BRAISED SQUID AND PRESERVED LEMON

TROMPETTI WITH WILLIS FARM PORK RAGU

TORCHIO WITH LAMB SUGO AND PECORINO ROMANO

SPACCATELLE WITH BRAISED POULTRY AND GAETA OLIVES

PORCINI LUMACHE WITH HEN OF THE WOOD MUSHROOMS, GARLIC, BUTTER AND  
PECORINO (VEGETARIAN)

LASAGNA (MEAT OR VEGETARIAN) **PARTIES 30+ FAMILY STYLE**

DI PASTA PASTICCIATA (MEAT OR VEGETARIAN) **PARTIES 30+ FAMILY STYLE**

RISOTTO WITH ROASTED SEASONAL VEGATABLES (CAN BE THE ONLY PASTA OPTION)  
**PARTIES 30+ FAMILY STYLE**

## **ENTRÉE**

### **PICK TWO OPTIONS**

SHORT RIBS WITH HEN OF THE WOODS MUSHROOMS AND SPRING ONIONS

ROAST LEG OF LAMB WITH CARAMELIZED FENNEL, CARDOONS AND RAPINI

SEARED SWORDFISH WITH CANNELINI BEAN VELLUTATA, GRILLED GREENS AND  
SALSA VERDE

STEAMED NORTHERN HALIBUT WITH ROASTED FALL VEGETABLES, SULTANA  
RAISINS AND OLIVE CONDIMENTO

POLENTA, ROASTED VEGETABLES AND A POACHED EGG (VEGETARIAN)

FARRO WITH ROASTED VETABLES (VEGAN)

GARDEN VEGETABLES DRESSED WITH A MEYER LEMON VINAIGRETTE (VEGAN  
AND GLUTEN FREE)

WHOLE ROASTED LAMB, PIG OR GOAT ON OPEN SPIT (OFFSITE ONLY)

## **DESSERT**

### **PICK TWO OPTIONS**

CHOCOLATE CREAM PUFFS WITH VANILLA, CARAMEL, OR COFFEE SAUCE

LEMON CREAM PUFFS WITH FALL FRUIT

CHOCOLATE ALMOND TORTA WITH ESPRESSO CREMA AND CANDIED ALMONDS

PANNA COTTA: OLIVE OIL, RICOTTA OR CHOCOLATE SERVED WITH SEASONAL  
FRUIT

## **ADDITIONAL OPTIONS**

## **APPETIZERS**

### **PICK ONE OR MORE**

SAVORY TART MADE WITH SEASONAL VEGETABLES **\$3/PERSON**

LETTUCE CUP FILLED WITH ROASTED VEGETABLES OR GORGONZOLA AND  
WALNUTS **\$3/PERSON**

PARMIGIANO GOUGERE FILLED WITH CICCIOI OR RICOTTA AND SEASONAL  
ROASTED VEGETABLES **\$4/PERSON**

SEASONAL FRUIT WRAPPED IN PANCETTA **\$4/PERSON**

FISH CRUDO ON A SEASONAL VEGETABLE **\$4/PERSON**

HOUSEMADE SALUMI **\$4/PERSON**

### **PIZZA**

**\$5/PERSON SERVED FAMILY STYLE FOR THE TABLE (30 GUESTS OR LESS)**  
CHEF'S SELECTION – (VEGETARIAN OPTIONS AVAILABLE)

### **CONTORNI**

**\$7/PERSON - SERVED FAMILY STYLE**  
**PICK TWO OPTIONS**

BRAISED GREENS WITH HOT PEPPER, MEYER LEMON AND PECORINO

FRIED POTATOES WITH CALABRIAN CHILI OIL AND PARMIGIANO-REGGIANO

FRESH CENTRAL MILLS POLENTA WITH PARMIGIANO-REGGIANO

### **BIRTHDAY CAKES \$10/PERSON**

BROWN BUTTER TORTA

OLIVE OIL TORTA

TORTA AL VINO

CHOCOLATE ALMOND TORTA (GLUTEN FREE)

### **COFFEE SERVICE \$3/PERSON**

REGULAR AND DECAFFEINATED COFFEE