

3-COURSE FAMILY STYLE MENU \$80 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

INSALATA ROMANA
romaine lettuce, anchovy vinaigrette
parmigiano, garlic breadcrumbs

INSALATA RUCOLA*
wild arugula, radicchio, radish
crispy chickpeas, delicata squash
blood orange vinaigrette

BURRATA
heirloom beets, pickled beet puree
pistachios, saba

CARCIOFI
crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*
prosciutto & mortadella meatballs
simmered in pomodoro, ricotta

CALAMARI FRITTI
sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI
sautéed spinach, garlic

PATATE
russet potatoes, parmigiano

BRUSSELS SPROUTS
salumi ragù

BROCCOLI RABE
garlic, preserved lemon, calabrian chile

PIETANZE *choice of 3*

CAPPELLETTI
truffled ricotta ravioli, butter, prosciutto

RIGATONI
wild mushroom, truffle crema, radicchio, chives

GNOCCHI*
ricotta dumplings, squash puree, chestnuts, sage, brown butter

TAGLIATELLE
ragù bolognese, parmigiano reggiano

GARGANELLI
spicy pancetta ragu, pomodoro, cream, parmigiano

BRANZINO
grilled mediterranean sea bass, cauliflower, brussel sprouts, salsa verde

SALMONE
braised fennel, artichokes, endive compote, blood orange butter

STRACOTTO
red wine braised short ribs, saffron risotto, caramelized onion, salsa verde

POLLETTO ALLA PARMIGIANO
breaded chicken cutlet, tomato conserva, stracciatella, parmigiano

TAGLIATA** +5pp
grilled NY strip steak, truffle pomme purée, red wine sugo

DOLCI

choice of 2

TORTA DI OLIO
orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO
flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI
citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

chef **BILL DORRLER** chef di cucina **DAN PYON**

**This item contains nuts*

*** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

4-COURSE FAMILY STYLE MENU \$95 PER PERSON

BEVERAGES, TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PRIMI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

INSALATA ROMANA
romaine lettuce, anchovy vinaigrette
parmigiano, garlic breadcrumbs

INSALATA RUCOLA*
wild arugula, radicchio, radish
crispy chickpeas, delicata squash
blood orange vinaigrette

BURRATA
heirloom beets, pickled beet puree
pistachios, saba

CARCIOFI
crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*
prosciutto & mortadella meatballs
simmered in pomodoro, ricotta

CALAMARI FRITTI
sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI
sautéed spinach, garlic

PATATE
russet potatoes, parmigiano

BRUSSELS SPROUTS
salumi ragù

BROCCOLI RABE
garlic, preserved lemon, calabrian chile

PRIMI *choice of 3*

CAPPELLETTI
truffled ricotta ravioli, butter, prosciutto

RIGATONI
wild mushroom, truffle crema, radicchio
chive

GNOCCHI*
ricotta dumplings, squash puree
chestnuts, sage, brown butter

TAGLIATELLE
ragù bolognese, parmigiano reggiano

GARGANELLI
spicy pancetta ragu, pomodoro, cream
parmigiano

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO
orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO
flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI
citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

SECONDI *choice of 3*

BRANZINO
grilled mediterranean sea bass
cauliflower, brussel sprouts, salsa verde

SALMONE
braised fennel, artichokes
endive compote, blood orange butter

TAGLIATA** +5pp
grilled NY strip steak
truffle pomme purée, red wine sugo

POLLETTO ALLA PARMIGIANO
breaded chicken cutlet, tomato conserva
stracciatella, parmigiano

STRACOTTO
red wine braised short ribs
saffron risotto, caramelized onion
salsa verde

chef **BILL DORRLER** chef di cucina **DAN PYON**

**This item contains nuts*

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3-COURSE FAMILY STYLE BRUNCH \$65 PER PERSON

INCLUSIVE OF PROSECCO, MIMOSAS, BLOODY MARYS, SODAS, JUICES, DRIP COFFEE, & TEA
TAX, GRATUITY AND 3% ADMINISTRATIVE FEE NOT INCLUDED

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

POLPETTINE*
prosciutto & mortadella meatballs
pomodoro, parmigiano

CALAMARI FRITTI
sicilian-style crispy calamari
spicy pomodoro

AVOCADO TOAST
6-minute egg, pickled red onion

FRUTTA FRESCA
fresh, seasonal fruit

INSALATA ROMANA
romaine lettuce, garlic breadcrumb
parmigiano, anchovy vinaigrette

INSALATA RUCOLA
wild arugula, radicchio, radish, chickpeas
delicata squash, blood orange vinaigrette

BURRATA
heirloom beets, pickled beet purée
pistachios, saba

CONTORNI

SIDES | \$4 per person, per choice

SPINACI
sautéed spinach, garlic

PATATE
russet potatoes, parmigiano

FRUTTA FRESCA
fresh, seasonal fruit

HOUSE MADE PANCETTA

PIETANZE *choice of 3*

PANE RUSTICO
smoked salmon, creme fraiche, onion, soft boiled egg, fried capers

OMELETTE ALL'ITALIANA
seasonal frittata

RICOTTA PANCAKES
seasonal fruit, maple syrup

FRENCH TOAST
challah bread, creme fraîche, seasonal fruit

RIGATONI
wild mushroom, truffle crema, radicchio, chives

GNOCCHI*
ricotta dumplings, squash purée, chestnuts, sage, brown butter

TAGLIATELLE
bolognese ragù, parmigiano

SALMONE
pan-roasted salmon, sicilian eggplant caponata

POLLETTO ALLA PARMIGIANO
breaded chicken cutlet, tomato conserva, stracciatella, parmigiano

BISTECCA
grilled flat iron steak, broccoli rabe, cherry peppers, salsa verde, jus

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO
orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO
flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI
citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

chef **BILL DORRLER** chef di cucina **DAN PYON**

**This item contains nuts*

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BRUNCH ADDITIONS

PLATTERS

SERVES 10-15 GUESTS

SEASONAL FRUIT & CHEESE \$55

BRUSCHETTA \$65

SMOKED SALMON FLATBREAD \$75

RICOTTA FLATBREAD, SEASONAL ACCOMPANIMENTS \$65

SEASONAL CRUDITÉ \$50

SHRIMP COCKTAIL, CALABRIAN CHILI COCKTAIL SAUCE \$100

CROSTINIS \$65

choice of

- SALMONE AFFUMICATO *smoked salmon rillette, sour cream, chives*
- FEGATINI *chicken liver mousse, chinato wine*
- PARMIGIANO “GELATO” *aged balsamic*

BRUNCH BEVERAGES

OFFERED FOR 3 HOURS

HOUSE MADE SANGRIA \$10 per person

choice of white, rose or red

+ make it 2 \$7 per person

HOUSE WINE & BEER \$15 per person

includes sparkling, white & red wine, draft beers, soft drinks, drip coffee, hot and iced tea

HOUSE BAR \$25 per person

includes house spirits, sparkling, white & red wine, draft beers, soft drinks, drip coffee, hot and iced tea

chef **BILL DORRLER** chef di cucina **DAN PYON**

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3-COURSE FAMILY STYLE LUNCH \$50 PER PERSON

INCLUSIVE OF SODAS, JUICES, DRIP COFFEE, & TEA | EXCLUSIVE FO TAX, GRATUITY AND 3% ADMINSTRATIVE FEE

ANTIPASTI | PIETANZE | DOLCI

BATTILARDO

*chef's selection of cured meats,
cheeses & seasonal accoutrements served
with grilled bread & lardo pesto
\$12 per person*

ANTIPASTI *choice of 3*

INSALATA ROMANA

romaine lettuce, garlic breadcrumb
parmigiano, anchovy vinaigrette

INSALATA RUCOLA

wild arugula, radicchio, radish, chickpeas
delicata squash, blood orange vinaigrette

BURRATA

heirloom beets, pickled beet purée
pistachios, saba

CARCIOFI

crispy marinated artichokes, remoulade
lemon, calabrian chile

POLPETTINE*

prosciutto & mortadella meatballs
simmered in pomodoro, parmigiano

CALAMARI FRITTI

sicilian-style crispy calamari
spicy pomodoro

CONTORNI

SIDES | \$4 per person, per choice

SPINACI

sautéed spinach, garlic

PATATE

russet potatoes, parmigiano

BRUSSELS SPROUTS

salumi ragù

BROCCOLI RABE

garlic, preserved lemon, calabrian chile

PIETANZE *choice of 3*

ROMANA DI POLLETTO

herb roasted chicken, romaine lettuce, anchovy vinaigrette, parmigiano, garlic bread crumbs

RUCOLA E GAMBERI

pan seared shrimp, wild arugula, radicchio, radish, crispy chickpeas, delicata squash
blood orange vinaigrette

STRACOTTO PANINI*

braised short rib, aged provolone garlic aioli, jus, ciabatta

MELANZANA PANINI

marinated eggplant & zucchini, tomato conserva, aged provolone, garlic aioli, ciabatta

RIGATONI

wild mushroom, truffle crema, radicchio, chives

GNOCCHI*

ricotta dumplings, squash purée, chestnuts, sage, brown butter

TAGLIATELLE

bolognes, parmigiano

SALMONE

pan-roasted salmon, sicilian eggplant caponata

POLLETTO ALLA PARMIGIANO

breaded chicken cutlet, tomato conserva, stracciatella, parmigiano

BISTECCA

grilled flat iron steak, broccoli rabe, cherry peppers, salsa verde, jus

DOLCI

DESSERTS | *choice of 2*

TORTA DI OLIO

orange olive oil cake, seasonal fruit
sweet vanilla cream

CIOCCOLATO

flourless chocolate cake, mocha mousse
candied cocoa nibs

BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

**\$5pp cake-cutting fee for all outside cakes*

chef **BILL DORRLER** chef di cucina **DAN PYON**

**This item contains nuts*

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RECEPTION MENU

PASSED CANAPES

CHOICE OF 5

30 minutes | \$18 per person

60 minutes | \$30 per person

CHOICE OF 8

30 minutes | \$22 per person

60 minutes | \$40 per person

GNOCCHI FRITO prosciutto

ARANCINI crispy risotto, parmigiano

GAMBERETTI grilled shrimp, garlic, olive oil

TAGLIATA seared steak, horseradish crema, crostini

SALMONE AFFUMICATO smoked salmon, crème fraîche, crostini

INDIVIA endive, gorgonzola, marinated figs

PEPPADEW whipped ricotta

POLIPO seared octopus, potato, salsa verde

PARMIGIANO "GELATO" aged balsamic, crostini

AGNELLO petit lamb chop, salsa verde +3pp

POLPETINNE prociutto & mortadella meatballs

STRACCIATELLA seasonal accompaniments, crostini

ZUPPA seasonal soup shooter

PLATTERS serve 10-15 guests

CURED MEATS & CHEESE \$95

SEASONAL FRUIT & CHEESE \$55

BRUSCHETTA \$65

SMOKED SALMON FLATBREAD \$65

RICOTTO FLATBREAD
SEASONAL ACCOMPANIMENTS \$65

SEASONAL CRUDITÉ \$50

SHRIMP COCKTAIL
CALABRIAN CHILI COCKTAIL SAUCE \$100

CROSTINIS \$65

CHOICE OF:

SALMONE AFFUMICATO *smoked salmon rilette,*
sour cream, chives

FEGATINI *chicken liver mousse, chinato wine*

PARMIGIANO "GELATO" *aged balsamic*

DOLCI

stationary or passed | \$6 per guest | choice of 3

TORTA DI OLIO orange olive oil cake, seasonal fruit, sweet vanilla cream

CIOCCOLATO flourless chocolate cake, mocha mousse, candied cocoa nibs

BOMBOLONI citrus-scented ricotta doughnuts, seasonal sauces

TIRAMISU espresso soaked lady fingers, mascarpone mousse, coffee crema

chef **BILL DORRLER** chef di cucina **DAN PYON**

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BEVERAGE PACKAGES

ALL PRICING IS BASED ON A 3-HOUR SERVICE | PARTICIPATION REQUIRED FOR ENTIRE PARTY

WINE & BEER

\$40 PER PERSON | ADDITIONAL \$10PP FOR EXTRA HOUR

*Includes sommelier selection of 1 sparkling, 1 white and 1 red wine, draft beers and non-alcoholic beverages**

HOUSE BAR

\$55 PER PERSON | ADDITIONAL \$12PP FOR EXTRA HOUR

*Includes house spirits, sommelier selection of 1 sparkling, 1 white and 1 red wine, draft beers and non-alcoholic beverages**

PREMIUM BAR

\$70 PER PERSON | ADDITIONAL \$15PP FOR EXTRA HOUR

*Includes premium spirits, sommelier selection of 1 sparkling, 1 white and 1 red wine, draft beers and non-alcoholic beverages**

House Spirits:

STOLI • CITADELLE • BACARDI • CASCO VIEJO • EVAN WILLIAMS BOURBON • WILD TURKEY RYE

Premium Spirits:

TITOS • GREY GOOSE • HENDRICKS • TANQUERAY • DIPLOMATICO BLANCO • MT GAY ECLIPSE
DOBEL • PATRON SILVER • DEWARS WHITE LABEL • MAKERS MARK • JACK DANIELS

**Non-Alcoholic beverages include sodas, juices, drip coffee and hot & iced tea. All bottled water and espresso beverages will be charged on consumption.*

*** Items/brands are subject to change*