

# 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, mollica

### INSALATA RUCOLA\*

wild arugula, radicchio, radish  
poached pear, fennel, walnuts, pecorino  
white balsamic vinaigrette

### BURRATA

heirloom tomato, croutons, saba  
micro basil

### CARCIOFI

seared artichokes, arugula, radicchio  
caramelized cippolini onion, lemon aioli  
calabrian chile

### POLPETTINE\*

prosciutto & mortadella meatballs  
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

### ASPARAGI

garlic, preserved lemon, calabrian chile

### BROCCOLI RABE

pepperonata

## PIETANZE *choice of 3*

### CAPPELLETTI

truffled ricotta ravioli, butter, prosciutto

### RIGATONI

spicy vodka sauce, parmigiano, basil

### GNOCCHI\*

ricotta dumplings, broccoli rabe pesto, tomato confit, pinenuts

### TAGLIATELLE

bolognes ragù, parmigiano reggiano

### BRANZINO +5pp

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

### SALMONE

fregola, peas, asparagus, radish, fennel purée, citrus butter

### POLLO AL FORNO

roasted half chicken, choice of: marsala, scarpariello, or piccata sauce

### POLLETTO AL PARMIGIANO

breaded chicken cutlet, tomato conserva, mozzarella, parmigiano

### BISTECCA\*\* +5pp

grilled NY strip steak, choice of contorni, red wine sugo

## DOLCI

DESSERTS | *choice of 2*

### TIRAMISU

espresso-soaked ladyfingers  
mascarpone mousse, cocoa

### GIANDUJA MOUSSE

praline milk chocolate mousse  
flourless chocolate cake

### FRUTTA

freshly macerated berries, vanilla sweet cream  
orange zest, whipped cream

### BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

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

executive chef **BILL DORLER**

*\*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*

## CONTORNI

SIDES | \$4 per person, per choice

### SPINACI

sautéed spinach, garlic

### PATATE

russet potatoes, parmigiano

### ASPARAGI

garlic, preserved lemon, calabrian chile

### BROCCOLI RABE

pepperonata

## DOLCI

DESSERTS | choice of 2

### TIRAMISU

espresso-soaked ladyfingers  
mascarpone mousse, cocoa

### GIANDUJA MOUSSE

praline milk chocolate mousse  
flourless chocolate cake

### FRUTTA

freshly macerated berries, vanilla sweet cream  
orange zest, whipped cream

### BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

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

## ANTIPASTI *choice of 3*

### INSALATA ROMANA

romaine lettuce, anchovy vinaigrette  
parmigiano, garlic breadcrumbs

### INSALATA RUCOLA\*

wild arugula, radicchio, radish  
poached pear, fennel, walnuts, pecorino  
white balsamic vinaigrette

### BURRATA

heirloom tomato, croutons, saba,  
micro basil

### CARCIOFI

golden seared marinated artichokes  
caramelized cippolini onion, lemon aioli  
calabrian chile, arugula, radicchio

### POLPETTINE\*

prosciutto & mortadella meatballs  
simmered in pomodoro, ricotta

### CALAMARI FRITTI

sicilian-style crispy calamari  
spicy pomodoro

## PRIMI *choice of 3*

### CAPPELLETTI

truffled ricotta ravioli, butter, prosciutto

### RIGATONI

pancetta, english peas, asparagus,  
mushroom crema, chives

### GNOCCHI\*

ricotta dumplings, broccoli rabe pesto  
tomato confit, pinenuts

### TAGLIATELLE

ragù bolognese, parmigiano reggiano

## SECONDI *choice of 3*

### BRANZINO +5pp

grilled mediterranean sea bass  
cauliflower, brussel sprouts, salsa verde

### SALMONE

fregola, peas, asparagus, radish, fennel  
purée, citrus butter

### TAGLIATA\*\* +5pp

grilled NY strip steak  
choice of contorni, red wine sugo

### POLLO AL FORNO

roasted half chicken, choice of /  
marsala, scarpariello, or piccata sauce

### POLLETTO ALLA PARMIGIANO

breaded chicken cutlet, tomato conserva  
mozzarella, parmigiano

chef **BILL DORRLER**

*\*This item contains nuts*

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

# 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  
poached pear, fennel, walnuts, pecorino  
white balsamic vinaigrette

### BURRATA

heirloom tomato, croutons, saba  
micro basil

### CARCIOFI

golden seared marinated artichokes  
caramelized cippolini onion, lemon aioli  
calabrian chile, arugula, radicchio

### 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

### ASPARAGI

garlic, preserved lemon, calabrian chile

### BROCCOLI RABE

pepperonata

## 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, poached pear, fennel, walnuts, pecorino  
white balsamic vinaigrette

### MAIALE PANINI\*

pulled pork, grilled broccoli rabe, pepperonata, garlic aioli, ciabatta

### MELANZANA PANINI

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

### RIGATONI

pancetta, english peas, asparagus, mushroom crema, chives

### GNOCCHI\*

ricotta dumplings, broccoli rabe pesto, tomato confit, pinenuts

### TAGLIATELLE

bolognes, parmigiano

### SALMONE

pan-roasted salmon, sicilian eggplant caponata

### POLLETTO ALLA PARMIGIANO

breaded chicken cutlet, tomato conserva, mozzarella, parmigiano

### BISTECCA

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

## DOLCI

DESSERTS | *choice of 2*

### TIRAMISU

espresso-soaked ladyfingers  
mascarpone mousse, cocoa

### GIANDUJA MOUSSE

praline milk chocolate mousse  
flourless chocolate cake

### BOMBOLONI

citrus-scented ricotta doughnuts, seasonal sauces

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

chef **BILL DORLER**

*\*This item contains nuts*

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

# 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, poached  
pear, fennel, walnuts, pecorino, white  
balsamic vinaigrette

**BURRATA**  
heirloom tomato, crouton, saba,  
micro basil

## CONTORNI

SIDES | \$4 per person, per choice

**SPINACI**  
sautéed spinach, garlic

**PATATE**  
russet potatoes, parmigiano

**FRUTTA FRESCA**  
fresh, seasonal fruit

**HOUSE MADE PANCETTA**

## DOLCI

DESSERTS | *choice of 2*

**TIRAMISU**  
espresso-soaked ladyfingers,  
mascarpone mousse, cocoa

**GIANDUJA MOUSSE**  
praline milk chocolate mousse,  
flourless chocolate cake

**FRUTTA**  
freshly macerated berries, vanilla sweet cream,  
orange zest, whipped cream

**BOMBOLONI**  
citrus-scented ricotta doughnuts, seasonal sauces

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

## PIETANZE *choice of 3*

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

**OMELETTE ALL'ITALIANA**  
seasonal frittata

**RICOTTA PANCAKES**  
berry maple syrup, vanilla crema

**FRENCH TOAST**  
challah bread, creme fraiche, seasonal fruit

**RIGATONI**  
spicy vodka sauce, parmigiano, basil

**GNOCCHI\***  
ricotta dumplings, broccoli rabe pesto, tomato confit, pinenuts

**TAGLIATELLE**  
bolognese ragù, parmigiano

**SALMONE**  
pan-roasted salmon, sicilian eggplant caponata

**POLLETTO AL PARMIGIANO**  
breaded chicken cutlet, tomato conserva, mozzarella, parmigiano

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

chef **BILL DORRLER**

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# BRUNCH ADDITIONS

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## 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*

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chef **BILL DORRLER** chef di cucina **SORIN KIM**

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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 rillette, 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

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## 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*