



Menu one

salads *shared*

baby mixed greens - watermelon radish, radicchio, dates, goat cheese, champagne vinaigrette
peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil
tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta *pre-select one*

mandilli di seta - handkerchief pasta sheets, ligurian almond basil pesto (maximum 25 ppl)
gnocchi malfatti - ricotta semolina dumpling, sugo of the day, italian parsley

entrée *guest's choice*

herb roasted chicken breast & thigh - black garlic, green beans, reggiano crema
pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing
porchetta - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs

dessert *pre-select one*

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios
house-made gelati – vanilla, pistachio, caramel or chocolate



Menu two

salads *shared*

creamy mozzarella - little gem lettuce, green beans, extra virgin olive oil, black pepper

peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta *pre-select one*

mandilli di seta - handkerchief pasta sheets, ligurian almond basil pesto (maximum 25 ppl)

piemontesi - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel

entrée *pre-select three*

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

porchetta - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs

herb roasted chicken breast & thigh - black garlic, green beans, reggiano crema

filetto di manzo – prime beef tenderloin, sautéed greens, roasted pepper bagna cauda

dessert *pre-select one*

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

panna cotta - strawberries coulis, seasonal berries, ovis mollis



Family-style

salads *shared*

creamy mozzarella - little gem lettuce, green beans, extra virgin olive oil, black pepper

peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta *pre-select one*

piemontesi - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel

casonzei - pork sausage & veal ravioli, cured pork, sage brown butter, parmesan

entrée *pre-select three*

pollo al mattone - herb-roasted chicken breast & thigh, black garlic, green beans, reggiano crema

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

porchetta - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs

filetto di manzo - prime beef tenderloin, sautéed greens, roasted pepper bagna cauda

risotto - aged acquerello rice, sautéed field mushrooms, english peas, shaved grana padano, parsley

to the side...

roasted new potatoes - crushed chili flakes, aromatic herb oil

crispy charred brussels sprouts - ligurian olive oil, pancetta

dessert *shared*

chef's trio dessert - display of three of chef's favorite desserts



brunch italiano

- **ricotta pancakes** - kumquats, mascarpone crema, lemon zest, maple syrup
- **frittata** - organic egg, asiago cheese, spinach, red onions, plum tomatoes
- **house cured salmon** - buckwheat toast, capers, red onions, lemon, stracciatella
- **pancotto** - duck egg, potato vellutata, smoked speck, toasted ciabatta crostone
- **benedict** - two poached eggs, crisp polenta, cotechino, creamed chard, hollandaise
- **egg raviolo** - braised greens & organic egg filled pasta, pancetta, brown butter
- ***steak amore** - pancetta wrapped fillet mignon medallions, king trumpet mushrooms, parsley

Custom events

breakfast - shared, plated, buffet & continental

meetings - morning break, afternoon break, sweet & savory snacks & late afternoon munchies

We will prepare a menu proposal for your morning and daytime events which will be tailored to your specifications



reception

tray-passed

(25 pieces per order)

avocado toast - sliced avocado on grilled olive bread, spicy aioli ricotta salata

fiori - crispy fried squash blossom, marinated anchovy, parsley aioli

peperu - sweet and spicy peppers filled with soft cheese, arugula, grana

caprese skewers - heirloom cherry tomatoes, mozzarella, fresh basil

polpettine di agnell - lamb meat ball, cumin, pecorino, mint oil

rustic - ciabatta bruschetta, marinated anchovy, roasted peppers, eggplant, herb oil

carpaccio di manzo - seared beef sirloin crostini, micro arugula, grana, extra virgin olive oil

porchetta - slow roasted pork belly, herb oil

Stations

tagliere - assorted italian cured meats, pepperonata, castelvetro olives

formaggio - assorted imported cheeses, seasonal fruits, honeycomb, crostino

gambero - poached shrimp salad, red onions, cucumber, kohlrabi, celery, tomatoes, lemon

tonno sott'olio - albacore tuna conserva lettuce wrap, sweet and sour peppers, caper dressing

salmone - citrus cured salmon, endive, cucumber, pink peppercorn, dill cream