Menu one

salads shared

**baby mixed greens** - watermelon radish, radicchio, dates, goat cheese, champagne vinaigrette
**peperù** - 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 25ppl)
**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

All prices subject to 20% service charge, 2% coordination fee and 8.75% sales tax
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 25ppl)
piemontesi - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel

tentré   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

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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

entree 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

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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

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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, castelvetrano 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

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