



Private Dining Menu

food from the heart



Passed Hors d'oeuvre selection

priced per person

Choose 2 | 8

Choose 3 | 12

Arancini (crispy risotto ball), fontina, pancetta, smoked chili aioli

Crispy Polenta mushrooms, sage pesto, almonds

Pizzette choice of: margherita, sausage + rabe, meatball + provolone, prosciutto + arugula, and seasonal vegetable

R.I calamari skewers, smoked tomato sauce

Crostini choice of: tomato bruschetta, wild mushroom and gorgonzola, herbed ricotta + speck

Meatball, pomodoro, basil

Shrimp skewer, diavlo spiced, smoked tomato aioli

Endive + Blue cheese candied nuts, celery, fig

Lettuce cup spiced bacon, smoked tomato, parmesan peppercorn

Prosciutto + Melon *seasonal availability* basil, honey

Tomato + Mozzarella skewer, pesto

Crispy Mozzarella pomodoro, basil

Stationary Displays

Priced per person

Bruschetta Station, various dips, spreads & breads | 8

may include but not limited to: eggplant caponata, tomato + basil, white bean + pesto, seasonal toppings

Formaggio, Local and imported cheese, house made jams, mixed nuts, breads | 9

Salumi, Local and imported Italian cured meats, pickled vegetables, mixed olives, spreads, breads | 9

Salumi & Formaggio. Mixed selections of meats and cheese, jams, nuts, olives, breads | 14

Family style appetizers

Priced per person

R.I Calamari, smoked tomato sauce, pepperoncini, garlic butter | 5

Meatball, pomodoro, basil, house ricotta | 6

Sausage + Rabe, cannellini beans, parmesan reggiano | 5

Eggplant, herbed ricotta, parmesan, pomodoro, basil | 6

Dinner

\$39 per person

Choose 1

FARM GREENS

Little leaf lettuce, seasonal offering

ARUGULA & RADICCHIO

gorgonzola boursin, walnut, fig, red wine walnut vinaigrette

ESCAROLE CAESAR

Lemon anchovy vinaigrette, parmesan peppercorn dressing, pecorino, parmesan reggiano,
focaccia crostini

Choose 3

FETTUCINE BOLOGNESE

SAUSAGE + RABE ORRECCHIETTE

VEGETARIAN OR VEGAN PASTA OR RISOTTO

SALMON seasonal offering

CHICKEN STATLER + BONESLESS THIGH seasonal offering

BAKED COD seasonal offering

Upgrade to

STRIP STEAK or VEAL MILANESE

offered for additional \$6 per person for entire party

Dessert

Stationary Dessert | 13

Assortment of (2 chosen) mini desserts, amaretti cookies + pizzelles

Choose 2:

Tiramisu, olive oil cake, budino, cheesecake, chocolate hazelnut mousse

includes coffee but excludes espresso and hot teas

(Pre order) Individually plated desserts

See current menu for selections and pricing

Custom Order Cake

See custom order guide for pricing and options

includes coffee but excludes espresso and hot teas

Add scoop of gelato | 3

****a cake cutting fee will be applied to bill if dessert from an outside vendor is being offered****

includes coffee but excludes espresso and hot teas

Cake cutting fee | 4 per person

includes coffee but excludes espresso and hot teas

Cake cutting + scoop of gelato | 5 per person

includes coffee but excludes espresso and hot teas

Add Ons

Priced per person

FAMILY STYLE PASTAS

PASTA POMODORO | 6

pecorino, basil

PASTA SORRENTINA | 8

roasted tomato, pink sauce, baked with pecorino & fresh mozzarella

PASTA BOLOGNESE | 11

beef, pork, veal ragu, pecorino, basil

Pasta choices : fusilli, orecchiette

FAMILY STYLE POLENTA

MUSHROOM | 8

wild mushroom, arugula, almonds, reggiano

PEPPERONATA | 7

charred peppers, pomodoro, reggiano

SAUSAGE RAGU | 9

sausage, pomodoro. Reggiano, basil

EGGPLANT RAGU | 7

Eggplant, tomato, pomodoro, chili, reggiano, basil

FAMILY STYLE RISOTTO

PARMESAN HERB | 7

PANCETTA + PEA | 8

WILD MUSHROOM + TRUFFLE | 8

DIAVLO POMODORO | 8

Choose to Individual Plate any of these options : add \$2 per person