



Lunch/Dinner

A three hour event
\$60 Per Guest*

Appetizer - Host chooses three, choice of one per guest

Insalata Mista - mixed baby lettuces, radishes, almond, balsamic vinaigrette

Seasonal Arancini - varies

Calamari Grigliata - grilled local calamari, blood orange, radicchio, wild arugula

Mozzarella di Buffala - buffalo milk mozzarella, oven-dried tomato, arugula

Pasta -

Rigatoni Pomodoro - tomatoes from Naples, fresh basil, buffalo mozzarella, grana padana

Lamache - hot and sweet Italian sausage, rapini, garlic, dried chili, olive oil

Linguini Vongole - briny mixed clams, arbol chili, pancetta

Entree - Host chooses three, choice of one per guest

Salmone - seasonal preparation

Market Fish - seasonal preparation

Pollo - bone in organic chicken breast, farrotto, roasted fennel, oil-cured olives

Maiale - Berkshire center cut pork chop in the style of Scarpariello

Filet Mignon - smashed Yukon gold potatoes, seasonal greens \$8 per guest

Dessert - all made daily in house

Seasonal chefs selection, coffee and tea.

*Price does not include sales tax or gratuity

Beer, Wine, & Cocktails

Beer & house wines - \$20 per guest

Beer, Wine, and Cocktails - \$25 Per Guest

Titos, Espolon Blanco, Havanna Club, Beefeater, Four Roses Yellow, Jack Daniels, Dewars, etc.

(Excludes shots and super premium liquors)

Price does not include sales tax or gratuity and is dependent upon day of week and party venue