

FALL

ANTIPASTI



MIXED LETTUCES WITH MEYER LEMON VINAIGRETTE AND PARMIGIANO-REGGIANO

FALL FRUIT WITH HOUSE-CURED SALUMI AND CHOPPED ALMONDS
(CHEESE & VEGETARIAN OPTIONS AVAILABLE)

SLOW COOKED EGG WITH LEEK CREAM AND WOOD OVEN ROASTED FALL VEGETABLES
(CHEESE & HOUSE CURED OPTIONS AVAILABLE)

ROASTED WINTER SQUASH WITH POMEGRANATE, BERGAMOT MINT AND WILD ARUGULA

PASTA



BUCATINI AL' AMATRICIANA: PANCETTA, TOMATO AND HOT PEPPER

STROZZAPRETI WITH BRAISED SQUID AND PRESERVED LEMON

TROMPETTI WITH WILLIS FARM PORK RAGU

TORCHIO WITH LAMB SUGO AND PECORINO ROMANO

SPACCATELLE WITH BRAISED POULTRY AND GAETA OLIVES

PORCINI LUMACHE WITH KING TRUMPET MUSHROOMS, GARLIC, BUTTER AND PECORINO
(VEGETARIAN)

DI PASTA PASTICCIATA: MEAT *or* VEGETARIAN

LASAGNA: MEAT *or* VEGETARIAN

RISOTTO WITH ROASTED SEASONAL VEGETABLES

ENTRÉE



OXTAIL WITH HEN OF THE WOODS MUSHROOMS AND SPRING ONIONS

ROAST LEG OF LAMB WITH CARAMELIZED FENNEL AND RAPINI

SEARED SEASONAL FISH WITH CANNELINI BEAN VELLUTATA, GRILLED GREENS AND SALSA VERDE

STEAMED SEASONAL FISH WITH ROASTED FALL VEGETABLES, SULTANA RAISINS AND OLIVE CONDIMENTO

POLENTA, ROASTED VEGETABLES AND A POACHED EGG
(VEGETARIAN)

FARRO WITH ROASTED VEGETABLES
(VEGAN)

GARDEN VEGETABLES DRESSED WITH A MEYER LEMON VINAIGRETTE
(VEGAN AND GLUTEN FREE)

WHOLE ROASTED LAMB, PIG OR GOAT ON AN OPEN SPIT
(OFF SITE ONLY)

DESSERT



CHOCOLATE CREAM PUFFS

LEMON CREAM PUFFS WITH SUMMER FRUIT

CHOCOLATE ALMOND TORTA WITH ESPRESSO CREMA AND CANDIED ALMONDS

PANNA COTTA: OLIVE OIL, RICOTTA OR CHOCOLATE SERVED WITH SEASONAL FRUIT

ADDITIONAL OPTIONS

APPETIZERS



SAVORY TART MADE WITH SEASONAL VEGETABLES

LETTUCE CUP FILLED WITH ROASTED VEGETABLES *or* GORGONZOLA AND WALNUTS

PARMIGIANO GOUGERE FILLED WITH CICCIOI *or* RICOTTA AND SEASONAL ROASTED VEGETABLES

SEASONAL FRUIT WRAPPED IN PANCETTA

FISH CRUDO ON A SEASONAL VEGETABLE

HOUSEMADE SALUMI

PIZZA

30 GUESTS OR LESS



PIZZA NAPOLETANA: CHEF'S SELECTION

CONTORNI



BRAISED GREENS WITH HOT PEPPER, MEYER LEMON AND PECORINO

FRIED POTATOES WITH CALABRIAN CHILI OIL AND PARMIGIANO-REGGIANO

FRESH CENTRAL MILLS POLENTA WITH PARMIGIANO-REGGIANO

BIRTHDAY CAKES



BROWN BUTTER TORTA

OLIVE OIL TORTA

TORTA AL VINO

CHOCOLATE ALMOND TORTA