

GROUP MENU

MENU ONE | \$69 per person



APPETIZER

GREEN SALAD

apple cider dressing, gremolata, crispy shallots, pecorino *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, new potatoes, red wine jus *GF*

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

RIGATONI ALLA VODKA

guanciale, scallion, vodka tomato cream sauce

DESSERT

SEASONAL DESSERT

GROUP MENU

MENU TWO | \$79 per person



APPETIZER

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, new potatoes, red wine jus GF

GRILLED VEAL MEDALLIONS

mushroom marsala sauce, seasonal vegetables, new potatoes GF

DAILY FISH

seasonal vegetables, new potatoes, chimichurri GF

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable V

PAN-ROASTED Gnocchi

grilled corn, red peppers, peas, roasted mushrooms, scallion, garlic crema, grana padano V

DESSERT

SEASONAL DESSERT

GROUP MENU

MENU THREE | \$89 per person



APPETIZER

BURRATA

roasted beets, pistachio gremolata, olive oil, maldon salt *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, new potatoes, red wine jus *GF*

BEEF TENDERLOIN 6 OZ*

new potatoes, seasonal vegetables, red wine jus *GF*

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

PAN-ROASTED GNOCCHI

grilled corn, red peppers, peas, roasted mushrooms, scallion, garlic crema, grana padano *V*

DESSERT

SEASONAL DESSERT

* additional \$25 per beef filet ordered