

SPECIAL OCCASION MENUS

MENU A | \$89 per person



APPETIZER | choice of

GREEN SALAD

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

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing

MIDDLE COURSE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

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*

DESSERT

CELEBRATION CAKE

supplied by host

SPECIAL OCCASION MENUS

MENU B | \$105 per person



APPETIZER | choice of

GREEN SALAD

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

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing

CARPACCIO

peppered eye of round, cognac mustard, aioli, shaved grana padano, crispy shallot, maldon salt, olive oil *GF*

BURRATA

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

MIDDLE COURSE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

GRILLED VEAL MEDALLIONS

mushroom marsala sauce, braised kale, mashed potatoes *GF*

DAILY FISH

seasonal vegetables, new potatoes, chimichurri *GF*

STUFFED EGGPLANT

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

DESSERT

CELEBRATION CAKE

supplied by host