



Menu one

salads shared

baby mixed greens - watermelon radish, radicchio, dates, goat cheese, champagne vinaigrette

peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta pre-select one

mandilli di seta - handkerchief pasta sheets, ligurian almond basil pesto (maximum 25 ppl)

gnocchi malfatti - ricotta semolina dumpling, sugo of the day, italian parsley

entrée guest's choice

pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

slow roasted pork belly - sautéed onions, celery, carrots, fennel, aromatic herbs

dessert pre-select one

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

bigne - chocolate filled puff pastries topped with chocolate syrup

panna cotta - strawberries coulis, seasonal berries, ovis mollis



Menu two

salads shared

creamy mozzarella salad - green beans, pea shoots, ligurian oil

peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta pre-select one

mandilli di seta - handkerchief pasta sheets, ligurian almond basil pesto (maximum 25ppl)

casonzei - pork sausage & veal ravioli, cured pork, sage brown butter, parmesan

gnocchi malfatti - ricotta semolina dumpling, sugo of the day, italian parsley

entrée pre-select three

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

slow roasted pork belly - sautéed onions, celery, carrots, fennel, aromatic herbs

herb roasted chicken breast & thigh - black garlic, green beans, reggiano crema

prime flat iron steak - steamed winter greens, roasted pepper bagna cauda

dessert pre-select one

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

bigne - chocolate filled puff pastries topped with chocolate and syrup

panna cotta - strawberries coulis, seasonal berries, ovis mollis



Menu three

salads *shared*

creamy mozzarella salad - green beans, pea shoots, ligurian oil

carpaccio - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta *pre-select one*

mandilli di seta - handkerchief pasta sheets, ligurian almond basil pesto (maximum 25ppl)

casanzei - pork sausage & veal ravioli, cured pork, sage brown butter, parmesan

agnolotti - braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction

entrée *pre-select three*

pollo al mattone - herbs-roasted chicken breast & thigh, black garlic, green beans, reggiano crema

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

porchetta - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic

roasted sliced prime flat iron steak - sautéed winter greens, roasted pepper bagna cauda

dessert *pre-select one*

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

bigne - chocolate filled puff pastries topped with chocolate syrup

panna cotta - strawberries coulis, seasonal berries, ovis mollis



Family-style

salads *shared*

creamy mozzarella salad - green beans, pea shoots, ligurian oil

peperú - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

pasta *pre-select one*

piemontesi - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel

casonzei - pork sausage & veal ravioli, cured pork, sage brown butter, parmesan

gnocchi malfatti - ricotta semolina dumpling, sugo of the day, italian parsley

entrée *pre-select three to be shared*

pollo al mattone - herbs-roasted chicken breast & thigh, black garlic, green beans, reggiano crema

pan roasted salmon - wilted spinach, onions, blistered tomatoes, champagne dressing

porchetta - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic

roasted sliced prime flat iron steak - sautéed winter greens, roasted pepper bagna cauda

mushroom pasta - field mushrooms, white truffle butter, parmesan (vegetarian)

to the side...

roasted new potatoes - crushed chili flakes, aromatic herb oil

crispy charred brussels sprouts - ligurian olive oil, pancetta

dessert *pre-select one*

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

bigne - chocolate filled puff pastries topped with chocolate syrup

panna cotta - strawberries coulis, seasonal berries, ovis mollis



brunch italiano

- **ricotta pancakes** - kumquats, mascarpone crema, lemon zest, maple syrup
- **frittata** - organic egg, asiago cheese, spinach, red onions, plum tomatoes
- **house cured salmon** - buckwheat toast, capers, red onions, lemon, stracciatella
- **pancotto** - duck egg, potato vellutata, smoked speck, toasted ciabatta crostone
- **benedict** - two poached eggs, crisp polenta, cotechino, creamed chard, hollandaise
- **egg raviolo** - braised greens & organic egg filled pasta, pancetta, brown butter
- ***steak amore** - pancetta wrapped fillet mignon medallions, king trumpet mushrooms, parsley

Custom events

breakfast - shared, plated, buffet & continental

meetings - morning break, afternoon break, sweet & savory snacks & late afternoon munchies

We will prepare a menu proposal for your morning and daytime events which will be tailored to your specifications



reception

tray-passed

(25 pieces per order)

frittura - menabrea beer battered baby leeks, castel rosso fonduta	\$125
fiori - crispy fried squash blossom, marinated anchovy, parsley aioli	\$125
peperu - sweet and spicy peppers filled with soft cheese, arugula, grana	\$100
modenesi - parma prosciutto tortellini, mortadella, truffle butter sauce	\$125
polpettine di agnell - lamb meat ball, cumin, pecorino, mint oil	\$135
rustic - ciabatta bruschetta, marinated anchovy, roasted peppers, eggplant, herb oil	\$125
carpaccio di manzo - seared beef sirloin crostini, micro arugula, grana, extra virgin olive oil	\$135
porchetta - slow roasted pork belly, herb oil	\$135

Stations

(per person)

tagliere - assorted italian cured meats, pepperonata, castelvetro olives	\$18
formaggio - assorted imported cheeses, seasonal fruits, honeycomb, crostino	\$18
gambero - poached shrimp salad, red onions, cucumber, kohlrabi, celery, tomatoes, lemon	\$16
tonno sott'olio - albacore tuna conserva lettuce wrap, sweet and sour peppers, caper dressing	\$18
salmone - citrus cured salmon, endive, cucumber, pink peppercorn, dill cream	\$15

All prices subject to 20% service charge, 2% coordination fee and 8.375% sales tax

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