



A LA CARTE DINNER CATERING MENU

ANTIPASTI

FIG SALAD figs, mixed greens, fontina, spiced pecans, red wine honey vin	\$60/\$120
ITALIAN SALAD arugula, olives, red onion, toasted almonds, mozzarella, parmesan, oregano vin	\$70/\$140
MEATBALLS pork & beef, marinara, parmesan, grilled sourdough	\$75/\$150
BURRATA balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough	\$75/\$150

PRIMI

FUSILI E SCALLOPS mushroom, spinach, cream	\$90/\$180
BUCATINI ALLA BOLOGNESE beef ragu, ricotta	\$80/\$160
CARBOANRA spaghetti, parmesan, spring peas, farm egg	\$80/\$160
SHRIMP RIGATONI sautéed shrimp, peppers trinity, cream, tomato, parmesan, basil	\$105/\$210

SWEET POTATO RIGATONI \$80/\$160
brown butter, candied
pecans, parmesan, fried
sage

SECONDI

CHICKEN PARMESAN panko-crusted thigh, house-made mozzarella, marinara, parmesan, basil	\$90/\$180
EGGPLANT PARMESAN breadcrumb, marinara, parmesan	\$70/\$140
PORK BELLY chimichurri, herb salad	\$125/\$250

CONTORNI

FRIED POTATOES green goddess aioli, parmesan	\$40/\$80
BRUSSELS SPROUTS onion soubise, roasted beet gastrique	\$50/\$100
BABY CARROTS pecan pesto, parmesan, pea shoots	\$50/\$100
FOCCACCIA must be ordered at least 5 days ahead	\$20/\$40

DOLCI

CRANBERRY BREAD PUDDING white chocolate, orange glaze, pistachio, nutmeg	\$50/\$100
LEMON RICOTTA POUNDCAKE candied lemon, lemon syrup, buttercream, basil	\$50/\$100

ALL PRICING IS FOR HALF/FULL TRAY SERVING SIZES

FULL TRAYS FEED 12-15



\$50+ DINNER CATERING PACKAGE

minimum 12 people

ANTIPASTI

FIG SALAD

figs, mixed greens,
fontina, spiced pecans, red
wine honey vin

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figs, mixed greens,
fontina, spiced pecans, red
wine honey vin

ITALIAN SALAD

arugula, olives, red
onion, toasted
almonds, mozzarella,
parmesan, oregano vin

+\$2

MEATBALLS

pork & beef, marinara,
parmesan, grilled
sourdough

+\$3

BURRATA

balsamic reduction,
tomato jam, basil oil,
smoked sea salt,
grilled sourdough

SHRIMP RIGATONI

sautéed shrimp,
peppers trinity, cream,
tomato, parmesan,
basil

SWEET POTATO RIGATONI

brown butter, candied
pecans, parmesan, fried
sage

+\$5

CHICKEN PARMESAN

panko-crusted thigh,
house-made
mozzarella, marinara,
parmesan, basil

EGGPLANT PARMESAN

breadcrumb, marinara,
parmesan

PORK BELLY

chimichurri, herb salad

+\$7

PRIMI

FUSILI E SCALLOPS

mushroom, spinach,
cream

+\$3

BUCATINI ALLA

BOLOGNESE

beef ragu, ricotta

CARBOANRA

spaghetti, parmesan,
spring peas, farm egg

SECONDI

FRIED POTATOES

green goddess aioli,
parmesan

BRUSSELS SPROUTS

onion soubise, roasted
beet gastrique

BABY CARROTS

pecan pesto,
parmesan, pea shoots

+\$2

FOCCACCIA

must be ordered at
least 5 days ahead

CONTORNI



\$65+ DINNER CATERING PACKAGE

minimum 15 people

ANTIPASTI

FIG SALAD

figs, mixed greens,
fontina, spiced pecans, red
wine honey vin

ITALIAN SALAD

arugula, olives, red
onion, toasted
almonds, mozzarella,
parmesan, oregano vin

+\$2

MEATBALLS

pork & beef, marinara,
parmesan, grilled
sourdough

+\$3

BURRATA

balsamic reduction,
tomato jam, basil oil,
smoked sea salt,
grilled sourdough

PRIMI

FUSILI E SCALLOPS

mushroom, spinach,
cream

+\$3

BUCATINI ALLA

BOLOGNESE

beef ragu, ricotta

CARBOANRA

spaghetti, parmesan,
spring peas, farm egg

SHRIMP RIGATONI

+\$5

sautéed shrimp,
peppers trinity, cream,
tomato, parmesan,
basil

SWEET POTATO RIGATONI

brown butter, candied
pecans, parmesan, fried
sage

SECONDI

CHICKEN PARMESAN

panko-crusted thigh,
house-made
mozzarella, marinara,
parmesan, basil

EGGPLANT PARMESAN

breadcrumb, marinara,
parmesan

PORK BELLY

chimichurri, herb salad

+\$7

CONTORNI

FRIED POTATOES

green goddess aioli,
parmesan

BRUSSELS SPROUTS

onion soubise, roasted
beet gastrique

BABY CARROTS

pecan pesto,
parmesan, pea shoots

\$2

FOCCACCIA

must be ordered at
least 5 days ahead

DOLCI

CRANBERRY BREAD

PUDDING

white chocolate, orange
glaze, pistachio, nutmeg

LEMON RICOTTA

POUNDCAKE

candied lemon, lemon syrup,
buttercream, basil