



Based on a 2-hour seating • Menu is served family-style  
\$75++ Per Person

## Appetizers

Select Three • Additional Selections \$8++ per person

- Spiedini alla Romana** fresh mozzarella peasant bread, lemon caper butter
- Grandma's Meatballs** sweet marinara
- Shrimp Scampi** garlic, lemon, tomato
- Tuna Tartare\*** fennel, orange, capers, avocado
- Fritto Misto** calamari, shrimp, zucchini
- Margherita Pizza** fresh mozzarella, tomato, basil
- Eggplant Parmesan** ricotta, mozzarella, marinara
- Diavola Pizza** 'nduja, hot soppressata, calabrian chili honey
- Funghi Misti Pizza** ricotta, fresh mushrooms
- Mixed Greens** cucumbers, tomatoes, sherry vinaigrette
- Classic Caesar** romaine, lemon anchovy dressing, garlic croutons
- Antipasto Salad** chopped lettuces, aged provolone, salami, pepperoncini vinaigrette

### UPGRADE YOUR SELECTIONS:

- Salumi e Fomaggi** artisanal meats and cheeses, gnocco fritto (+\$15pp supplement)
- Shrimp Cocktail** calabrian chili cocktail sauce (+\$5pp supplement)
- Baked Stuffed Clams Oreganato** clams, crab, shrimp, butter, breadcrumbs (+\$8pp supplement)

## Pasta and House Specialties

Select Three • Additional Selections \$12++ per person

- Spaghetti Napoletana** basil, onion, garlic, extra virgin olive oil
  - Pesto Rigatoni** basil, stracciatella, cherry tomatoes
  - Penne alla Rosa** cream, spicy tomato
  - Cavatelli Bolognese** ground veal, tomato, cream
  - Calabrian Reginette Alfredo†** rock shrimp, 'nduja, cream
  - Chicken Cutlet** (Select preparation) milanese, parmigiana, or alla limone
  - Salmon Lucianos\*** manila clams, fresh herbs
  - Jumbo Shrimp Parmigiana** marinara, mozzarella, parmesan
- UPGRADE YOUR SELECTIONS:**
- Short Rib Lasagna Pinwheels** marinara, mozzarella (+\$8pp supplement)
  - Filet Mignon\*** garlic butter, portobello mushrooms, Barolo sauce (+\$15pp supplement)
  - Grilled Lamb Chops\*** eggplant caponata (+\$16pp supplement)
  - New York Strip\*** roasted garlic, lemon (+\$18pp supplement)
  - Sunday Gravy** bracirole, meatballs, beef short ribs, pork belly, sausage (+\$20pp supplement)
  - Porterhouse Florentino** salsa verde, aged balsamic (+\$139pp supplement)
  - Mixed Grill\*†** lamb chops, skirt steak, sausages, chicken, pork ribs (+\$175pp supplement)

## Accessories

Select Two • Additional Selections \$5++ per person

- Sautéed Spinach • Roasted Asparagus • Crispy Broccoli**
- Glazed Roasted Potatoes • Cauliflower** (oil and garlic)

## Desserts

### Chef's Selection

\*\*All menu items are subject to change according to seasonality and availability\*\*  
Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.  
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server to any food allergies.

†Can be made gluten-free (GF) – gluten-free (V) – vegan (VG) – vegetarian

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*Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic & Imported Beer, Red Bull Energy Drinks, Bottled Water, Assorted Soft Drinks, Q Premium Mixers*  
*\*all brands subject to change*

## Premium Beverage Package

\$70pp++ (2 hours) • \$80pp++ (2.5 hours)

<b>Vodka:</b>	<i>Absolut, Ketel One, Three Olives</i>
<b>Gin:</b>	<i>Beefeater, Tanqueray</i>
<b>Rum:</b>	<i>Bacardi Superior, Captain Morgan Spiced</i>
<b>Tequila:</b>	<i>Cazadores Blanco, Herradura Reposado, Jose Cuervo Tradicional Silver</i>
<b>Bourbon/Whiskey:</b>	<i>Jack Daniel's, Jameson, Maker's Mark</i>
<b>Scotch:</b>	<i>Dewar's White Label, Johnnie Walker Black</i>
<b>Cognac:</b>	<i>D'Ussé VSOP, Hennessey VS</i>
<b>Cordials:</b>	<i>Aperol, Chambord, Caffé Borghetti</i>
<b>Wine:</b>	<i>Sommelier Selections</i>
<b>Beer &amp; Seltzer:</b>	<i>Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Guinness Draught, Goose Island IPA, Heineken, Heineken Silver, Heineken 0.0, Michelob Ultra, Peroni, Stella Artois</i>

## Luxury Beverage Package

\$90pp++ (2 hours) • \$112.50pp++ (2.5 hours)

<b>Vodka:</b>	<i>Absolut, Belvedere, Ketel One, Three Olives, Tito's Handmade</i>
<b>Gin:</b>	<i>Beefeater, The Botanist, Hendrick's, Tanqueray</i>
<b>Rum:</b>	<i>Bacardi Superior, Captain Morgan Spiced, Malibu</i>
<b>Tequila:</b>	<i>Cazadores Blanco, Don Julio Añejo, Herradura Reposado, Jose Cuervo Tradicional Silver, Patrón Silver</i>
<b>Bourbon/Whiskey:</b>	<i>Elijah Craig, Jack Daniel's, Jameson, Maker's Mark</i>
<b>Scotch:</b>	<i>Dewar's White Label, Glenlivet 12yr, Johnnie Walker Black</i>
<b>Cognac:</b>	<i>D'Ussé VSOP, Hennessey VS, Rémy Martin VSOP</i>
<b>Cordials:</b>	<i>Aperol, Chambord, Caffé Borghetti</i>
<b>Wine:</b>	<i>Sommelier Selections</i>
<b>Beer &amp; Seltzer:</b>	<i>Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Guinness Draught, Goose Island IPA, Heineken, Heineken Silver, Heineken 0.0, Michelob Ultra, Peroni, Stella Artois</i>

## Formal Wine Pairings

*For Seated Dinners of up to 30 Guests*

*Sommelier presentation table side per course (max. 4 courses)*  
*Selections start at \$100 per bottle plus \$500 Sommelier labor charge*