

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

Appetizers

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

- Warm House Focaccia** *parmesan, marinara*
- Spiedini alla Romana** *fresh mozzarella peasant bread, lemon caper butter*
- Grandma's Meatballs** *sweet marinara*
- Eggplant Parmesan** *ricotta, mozzarella, marinara*
- Shrimp Scampi+** *garlic, lemon, tomato*
- Prosciutto di San Daniele+** (GF) *whipped ricotta, artisanal honey*
- Fritto Misto** *calamari, shrimp, zucchini*
- Tuna Tartare*+** *fennel, orange, capers, avocado*
- Mixed Greens** (GF, V) *cucumbers, tomatoes, sherry vinaigrette*
- Classic Caesar+** *romaine, lemon anchovy dressing, garlic croutons*
- Burrata** (GF) *heirloom tomatoes, basil, tomato jam*
- Margherita Pizza** *fresh mozzarella, tomato, basil*
- Diavola Pizza** *'nduja, hot soppressata, calabrian chili honey*
- Del Pizzaiolo Pizza** *stracciatella, mushrooms, sausage, truffle, arugula, parmesan*
- Fuhgeddaboutit Pizza** *truffle cheese, fresh mozzarella, prosciutto di parma, ricotta, lemon oil*

Pasta and House Specialties

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

- Spaghetti Napoletana+** (V) *basil, onion, garlic, extra virgin olive oil*
- Rigatoni al Pesto+** *basil, stracciatella, cherry tomatoes*
- Fusili alla Nonna+** *broccoli, sausage, garlic & oil*
- Penne alla Rosa+** *cream, spicy tomato*
- Cappellacci Boscaiola** *sausage, taleggio, mushrooms, tomato, brand cream*
- Cavatelli Bolognese+** *ground veal, tomato, cream*
- Burrata Ravioli** *spinach, ricotta, marinara*
- Calabrian Reginette Alfredo+** *rock shrimp, 'nduja, cream*
- Chicken Parmesan** *marinara, fresh mozzarella*
- Chicken Limon** *lemon, butter, parsley*
- Grilled Branzino*** (GF) *cherry tomatoes, basil, pickled peppers, extra virgin olive oil*
- Jumbo Shrimp Parmigiana** *marinara, mozzarella, parmesan*
- Salmon Oreganata*** *lemon, white wine, garlic butter, seasoned breadcrumbs*
- Chillean Seabass Piccata*** (GF) *lemon butter, capers, parsley*

UPGRADE YOUR SELECTIONS:

- Short Rib Lasagna Pinwheels** *marinara, mozzarella (+\$8pp supplement)*
- Filet Mignon*** (GF) *garlic butter, portobello mushrooms, Barolo sauce (+\$15pp supplement)*
- New York Strip*** (GF) *roasted garlic, lemon (+\$15pp supplement)*
- Boneless Ribeye Peperonata*+** (GF) *roasted sweet peppers (+\$20pp supplement)*
- Porterhouse Florentino*+** *salsa verde, aged balsamic (+\$139pp supplement)*

Accessories

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

- Sautéed Spinach** (GF, V) • **Crispy Broccoli** (GF, V) • **Cauliflower Gratin**
- Roasted Asparagus** (GF) • **Glazed Roasted Potatoes** (GF, V) • **Sautéed Mushrooms** (GF, V)

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

02.13.25



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)

Vodka:	<i>Ketel One, Three Olives</i>
Gin:	<i>Bombay Sapphire, Tanqueray</i>
Rum:	<i>Captain Morgan Spiced, Mount Gay 'Eclipse'</i>
Tequila:	<i>818 Reposado, Jose Cuervo Tradicional Silver</i>
Bourbon/Whiskey:	<i>Jack Daniel's, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Gambino, Prosecco, Italy Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</i>

Luxury Beverage Package

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

Vodka:	<i>Belvedere, Grey Goose, Tito's Handmade</i>
Gin:	<i>Bombay Sapphire, Hendrick's, Tanqueray</i>
Rum:	<i>Bacardi Superior, Captain Morgan Spiced, Malibu</i>
Tequila:	<i>Casamigos Reposado, Jose Cuervo Tradicional Silver, Patrón Añejo</i>
Bourbon/Whiskey:	<i>Elijah Craig, Jack Daniel's, Jameson, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Glenlivet 12yr, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Veuve Cliquot Yellow Label, Champagne, France Sea Sun, Chardonnay, California Quilt ThreadCount, Sauvignon Blanc, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California Mouton Cadet, Bordeaux, France</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</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