

FAMILY STYLE MENU

TO START

UNDER 10 GUESTS: CHOOSE 2
OVER 10 GUESTS: CHOOSE 3

TUNA CRUDO WITH PUTTANESCA (GF)

Albacore tuna crudo with puttanesca, fried capers, lemon & chili infused EVOO

TRUFFLE BURRATA CROSTINI (VEGETARIAN)

grilled rosemary, garlic & herb focaccia, black truffle paste, burrata, prosciutto di Parma, roasted garlic, EVOO, micro arugula

TRADITIONAL ARANCINI (VEGETARIAN)

risotto balls fried & stuffed with fresh mozzarella, served on a bed of marinara, with basil & parmigiana Reggiano

CAPRESE SALAD (VEGETARIAN) (GF)

vine-ripened tomatoes, fior di latte, basil pesto, toasted pint nuts, parm crisps, micro basil, EVOO, aged balsamic

CARPACCIO DI MANZO (GF)

vine-ripened tomatoes, fior di latte, basil pesto, toasted pint nuts, parm crisps, micro basil, EVOO, aged balsamic

BABY GEM CAESAR SALAD

Caesar dressing, brioche croutons, pancetta, lemon, parm

OLIVE & TOMATO FOCACCIA (VEGETARIAN)

EVOO, balsamic vinegar de Modena, olive tapenade, house made pepperoncino

PRIMI COURSE

CHOOSE 2 OF THE FOLLOWING TO
OFFER GUESTS

RICOTTA RAVIOLI (VEGETARIAN)

hand made ricotta ravioli with a spicy vodka rose sauce, fresh basil, parmigiana

MUSHROOM & TRUFFLE RISOTTO

(VEGETARIAN) (GF)

foraged wild mushrooms, white truffle oil, crispy shallots, parm Reggiano, chive oil, chives

RIGATONI CACIO E PEPE (VEGETARIAN)

parm cream, fresh cracked pepper, parmigiano Reggiano, parm crisps, chive & garlic oil

GNOCCHI SAN MARZANO (VEGETARIAN)

hand made cavatelli, San Marzano tomato sauce, Stracciatella, fresh basil

SHARED PLATES AND
FAMILY-STYLE EATING
IS ON TREND. WE'VE
CURATED THE PERFECTLY
RUSTIC ITALIAN DINING
EXPERIENCE WITH THIS
SERVICE STYLE IN MIND.



MAIN COURSE PROTEINS

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

PORCHETTA (CHEF'S SPECIALTY!) (GF)

traditional porchetta, slow roasted to perfection
served with salsa verde (chimichurri)

GRILLED/SEARED BRANZINO FILETS (GF)

pan-seared branzino filets served with roasted cherry
tomatoes & salsa verde (chimichurri)

CHICKEN CACCIATORE (GF)

"Hunter-style" braised chicken dish. Rustic and
stew-like, this slow simmered chicken dish features
tomatoes, bell peppers, cremini mushrooms,
roasted garlic, capers.

POLPETTE MEAT BALLS

braised meatballs in spicy San Marzano sauce topped
with fresh basil, pepperoncino, mozzarella
vegan meat balls available upon request

SIDES

CHOOSE 2-3 OF THE FOLLOWING TO OFFER GUESTS

RAPINI PEPERONCINO (VEGAN)

EGGPLANT PARM (VEGETARIAN) (GF)

ROSEMARY & PARM ROAST POTATOES (VEGETARIAN)

CACIO E PEPE CAULIFLOWER (VEGETARIAN)

DESSERT COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS

TRADITIONAL TIRAMISU

elle's version of the classic

CHOCOLATE BUDINO

Italian "pudding", like a creme brulee
note: vegan option available upon request

CANNOLIS

mascarpone filling, pistacchio, dark chocolate

BOMBOLONI

freshly fried & stuffed donuts