



Large Group Dining Menu - Dinner

Our pre-fixe dinners are hosted in our main dining room (please note that we do not have a private dining room). We offer two tiers of fixed price family-style dining for groups of 7– 12 people.

The Onderdonk \$76 per person- one choice of bread, one deli item, one salad, one appetizer, two large plates with sides (add dessert \$3/person, select one)

The Full Rolo's \$98 per person- two choices of bread, one deli item, three appetizers (hot or cold), three large plates with sides, and two desserts

The next page has suggested menus for each tier. Additional menu offerings are listed on the last page.

We can accommodate for dietary restrictions, but if you have one guest with specific restrictions, you may order additional dishes a la carte.

These tiers do not include beverages. We are happy to help preselect wine for the table.

All prices do not include tax. A 20% gratuity will be added to your final check.

Final guest count must be confirmed 2 days prior to the reservation date. The confirmed guest count cost will be applied to the final bill despite any decrease in party size.

The Onderdonk \$76 per person

dinner

wood-fired polenta bread, olive oil & flaky salt housemade
mortadella

leafy greens & herb salad
grilled salt & pepper head-on shrimp



two sheet lasagna verde bolognese
pork t-bone, pine nuts, grilled spring onion agrodolce

grilled greens, garlic confit, lemon
crispy potatoes

The Full Rolo's- \$98/person

dinner

wood-fired polenta bread
calabrian chili butter, sesame & wild oregano housemade
mortadella

cheesy potato croquettes
grilled salt & pepper head-on shrimp
leafy greens & herb salad



two sheet lasagna verde bolognese
grilled branzino,sofrito wax beans, breadcrumbs, mint
wagyu beef skirt steak, green garlic butter

grilled greens, garlic confit, lemon
crispy potatoes



salted caramel chocolate mousse
vanilla panna cotta, rhubarb, vincotto

DINNER (vegan=vgn, gluten free=gf, vegetarian=v
menu is subject to change)

WOOD-FIRED POLENTA BREAD

olive oil & flaky salt (vgn)

sesame & wild oregano (vgn)

calabrian chili butter (v)

housemade mortadella (gf)

prosciutto di parma (gf)

stracciatella, silk chili, cured sumac (v/gf)

DELI

pickled carrots, orange, coriander (vgn,gf)

tahini chickpeas (vgn, gf)

fennel salami (gf)

COLD APPETIZERS AND SALADS

leafy greens & herb salad (vgn,gf)

snap pea salad, aged gouda, walnut lyonnaise dressing (v, gf)

scallop crudo, rhubarb, basil, thai chili (gf)

HOT APPETIZERS

cheesy potato croquettes (v)

grilled salt & pepper head-on shrimp (gf)

LARGE PLATES

rigatoni, radicchio, capers, garlic breadcrumbs, pecorino (v, vgn without cheese)

fettuccine & asparagus limone (v)

ricotta cavatelli, italian sausage, green garlic, fennel pollen (contains pork)

two sheet lasagna verde bolognese (contains pork)

grilled branzino, soffrito wax beans, breadcrumbs, mint (dairy free, can be gf)

charred half chicken, salsa verde, mayo, green tomatoes (contains omitable dairy & gluten)

pork t-bone, pine nuts, grilled spring onion agrodolce (gf, tree nuts)

wagyu skirt steak (\$10/person supplement for onderdonk menu) (gf)

butcher or dry-aged prime cuts (\$15/person supplement) (gf)

SIDES

(included)

grilled greens, garlic confit, lemon (vgn, gf)

crispy potatoes "war style" (contains peanuts & soy) & fancy sauce (v) *sauces served on the side

* due to the limited nature of our cheeseburger we do not offer it as a large plate. You may add burgers a la carte for \$20 each, +\$3 for bacon.

DESSERT

salted caramel dark chocolate mousse (v, gf)

strawberry almond tart, creme anglaise (v)

vanilla panna cotta, rhubarb, vincotto (contains pork based gelatin, gf)