



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
chorizo spiced pork t-bone, cucumber salsa, mayo

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
swordfish steak, jimmy nardello peppers & onions
wagyu beef skirt steak, green garlic butter

grilled greens, garlic confit, lemon
crispy potatoes



salted caramel chocolate mousse
strawberry almond tart, creme anglaise

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)

watermelon salad, raspberry vinaigrette, castelrosso cheese (v, gf)

tuna crudo, red pepper aguachile, cherry tomatoes, opal basil (gf)

HOT APPETIZERS

cheesy potato croquettes (v)

grilled salt & pepper head-on shrimp (gf)

grilled jimmy nardello peppers, lime (gf, vgn)

LARGE PLATES

sungold tomato candele, pine nut, basil, parmesan (v, vgn without cheese)

spaghetti, jonah crab, summer squash, chili flakes

ricotta cavatelli, sweet corn, pecorino cheese, black pepper (v)

two sheet lasagna verde bolognese (contains pork)

swordfish steak, jimmy nardello peppers & onions (can be prepared dairy free, gf)

wood-fired whole trout almonidine, sweet corn, brown butter, chives (can be prepared without nuts, + \$10/person supplement for onderdonk menu)

chorizo spiced pork t-bone, cucumber salsa, garlic mayo (can be prepared gf)

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. MAX 6 PER PARTY

DESSERT

salted caramel dark chocolate mousse (v, gf)

strawberry almond tart, creme anglaise (v)

grilled peach creme caramel (v, gf)