



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 a family-style dining experience for groups of 8– 12 people.

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 features a suggested menu. 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.

The pre-fixe does 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.

We allot for a maximum 3-hour dinner.

Building your menu:

choice of two breads
(all 3 styles for +\$5
per person)

one deli item
(+\$5 per person add
on)

choice of 3
appetizers, hot or
cold (+\$5 per
additional plate per
person)

choice of 3 entrees
(+\$10 per additional
plate per person)

sides included

choice of 2 desserts
(all 3 for +\$3 per
person)

The Full Rolo's- \$98/person seasonal sample

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)

DELI

housemade mortadella (gf)

prosciutto di parma (gf)

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

pickled carrots, orange, coriander (vgn,gf)

tahini chickpeas (vgn, gf)

fennel salami (gf)

COLD APPETIZERS AND SALADS

leafy greens & herb salad (vgn,gf)

beet salad, concord grape 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)

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

wagyu skirt steak, green garlic butter (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)

passion fruit creme caramel (v, gf)