

APERI BAR



mangia, mangia!

\$45 per person

antipasti

both

ARANCINI QUATTRO FORMAGGI VG
robiola, parmesan, fontina, mascarpone

POLPETTE DI CARNE
beef & pork meatballs, arrabbiata sauce

insalata

Choice of one

CESARE
baby gem lettuce, crisp parmesan, croutons,
white anchovy

ARUGULA MISTA
pear, ricotta salata, crispy prosciutto, lemon
dressing

FINOCCHIO VG
shaved fennel, castelvetro olive, provolone,
citrus

primo

choice of two

RIGATONI BOLOGNESE
heritage pork, soffrito, tomato,
oregano, parmigiana

LINGUINE AL GAMBERI
red shrimp, calabrian chili,
bottarga

MARGHERITA VG
tomato, mozzarella, basil, evoo

BOSCAIOLA
mushrooms, fennel pork sausage,
aged fontina

dolci

CLASSIC GELATO
vanilla & chocolate

beverage package

HOUSE WINES + DRAFT BEER
25 per person

Executive Chef: Vasiliki Vourlioki

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

APERI BAR

la dolce vita

\$75 per person

antipasti

both

ARANCINI QUATTRO FORMAGGI VG
robiola, parmesan, fontina, mascarpone

POLPETTE DI CARNE
beef & pork meatballs, arrabbiata sauce

primo

choice of two

MARGHERITA VG
tomato, mozzarella, basil, evoo

BOSCAIOLA
mushrooms, fennel pork sausage,
aged fontina

RIGATONI BOLOGNESE
heritage pork, soffrito, tomato,
oregano, parmigiana

LINGUINE AL GAMBERI
red shrimp, calabrian chili,
bottarga

dolci

both included

SPECIALTY GELATO

OLIVE OIL TORTA

insalata

Choice of two

CESARE
baby gem lettuce, crisp parmesan, croutons,
white anchovy

ARUGULA MISTA
pear, ricotta salata, crispy prosciutto, lemon
dressing

FINOCCHIO VG
shaved fennel, castelvetro olive, provolone,
citrus

secondi

choice of two

BISTECCA DI MANZO
long island strip (10oz), caramelized
cipollini, smoked sea salt, evoo

BRANZINO
butterflied fish, salsa verde, fennel &
castelvetro olive salad

POLLO CACIO E PEPE
heritage chicken, polenta cake,
wild mushrooms, aged pecorino

LASAGNA AI CARCIOFI VG
artichoke, spinach, leeks, smoked
mozzarella, ricotta

beverage package

HOUSE WINES + DRAFT BEER
25 per person

CHARLIE PALMER
[COLLECTIVE]

Executive Chef: Vasiliki Vourlioki