

APERI BAR



mangia, mangia!

\$50 per person

antipasti

ARANCINI DIAVOLA VG
provolone, parmigiano, calabrian chili oil

POLPETTE DI CARNE
beef & pork meatballs, arrabbiata sauce

OLIVE MISTI VG VEGAN
citrus, oregano, chile, evoo, focaccia

insalata

Choice of one

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

FINOCCHIO VG GF
shaved fennel, castelvetro olive, provolone,
citrus

RUCOLA INVERNALE VG GF
pear, sharp gorgonzola,
pomegranate, toasted pecan, balsamic-
maple dressing

primo

choice of two

*both pasta and pizza can be made GF

RIGATONI BOLOGNESE
heritage pork, soffritto, 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

VANILLA GELATO & BISCOTTI
*biscotti contains nuts

beverage package

ONE WELCOME COCKTAIL
HOUSE WINES + DRAFT BEER

choice of welcome cocktail
Charlie's Negroni
Aperispritz
Sicilian Sunrise
35 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

\$80 per person

antipasti

ARANCINI DIAVOLA VG
provolone, parmigiano, calabrian chili oil

POLPETTE DI CARNE
beef & pork meatballs, arrabbiata sauce

OLIVE MISTI  VG
citrus, oregano, chile, evoo, focaccia

primo

choice of two
both pizza and pasta can be made GF

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
mascarpone and seasonal fruit

insalata

Choice of two

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

VERDE DI TOSCANA VG GF
kale, quinoa, tardivo, blood orange, robiola
cheese, pistachio

FINOCCHIO VG GF
shaved fennel, castelvetro olive, provolone,
citrus

secondi

choice of two

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

SPAGHETTI AL LIMONE VG
basil, burrata, lemon oil

SKILLET POLLO
heritage chicken, creamy farro, roasted
tomato, spinach, feta, crispy pancetta

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

beverage package

ONE WELCOME COCKTAIL
HOUSE WINES + DRAFT BEER

choice of welcome cocktail

Charlie's Negroni

Aperispritz

Sicilian Sunrise

35 per person

CHARLIE PALMER
[COLLECTIVE]

Executive Chef: Vasiliki Vourlioki