

HORS D'OEUVRES

COLD ANTIPASTI PRICED PER PIECE	
OYSTERS 4.75	
SHRIMP COCKTAIL CLASSIC/COLOSSAL	7/7.25
CAPRESE SKEWERS (V)	3.25
PROSCUITTO E MOZZARELLA	4
STUFFED PEPPERS WITH GOAT CHEESE (V)	3
SHRIMP & AVOCADO BRUSCHETTA	5.25
HOT ANTIPASTI PRICED PER PIECE	
MINI MEATBALLS	2.5EA/36 PER DOZEN
MINI CRAB CAKES	5.5
PROSCUITTO WRAPPED SCALLOPS	9.25
STUFFED PORTOBELLO (V)	3.25
LOLLIPOP LAMB CHOPS	9.5
PROSCUITTO E MELONE	3.5
STATIONARY PRICED PER PERSON	
ANTIPASTO PLATTER	14.5
ASSORTED FRUIT & ARTISINAL CHEESES	13.5
CLASSIC BRUSCHETTA	2.5
CRUIDITE & DIPS	12.25



SICILIAN MENU

APPETIZER
PLEASE CHOOSE ONE

CAESAR
romaine, parmesan, ciabatta croutons
ARUGULA
parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

ENTRÉE PLEASE CHOOSE THREE

FILET MIGNON*

mushroom sugo, grilled radicchio

SWORDFISH*

tomatoes, olives, anchovies, capers, garlic, sicilian olive oil, basil

BRICK ROASTED CHICKEN

boneless half chicken, lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

DESSERT
PLEASE CHOOSE ONE

CANNOLI fresh whipped ricotta, chocolate chips TIRAMISU mascarpone and espresso-soaked ladyfingers

PRICING IS SUBJECT TO 7% STATE TAX, 20% SERVICE CHARGE AND 3% ADMINISTRATIVE FEE MENU SUBJECT TO CHANGE



TUSCAN MENU

APPETIZER
PLEASE CHOOSE ONE

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette $\mathsf{BURRATA}$

tomato compote, pesto, grilled focaccia

ENTRÉE

PLEASE CHOOSE THREE

FILET MIGNON*

mushroom sugo, grilled radicchio

SWORDFISH*

tomatoes, olives, anchovies, capers, garlic, sicilian olive oil, basil

BRICK ROASTED CHICKEN

boneless half chicken, lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

AGNOLOTTI

filled with mushrooms & goat cheese, mushroom sugo, tuscan kale

DESSERT

PLEASE CHOOSE ONE

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

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MENU SUBJECT TO CHANGE



ROMAN MENU

APPETIZER
PLEASE CHOOSE ONE

CAESAR

romaine, parmesan, ciabatta croutons ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette
BURRATA
tomato compote, pesto, grilled focaccia

ENTRÉE

PLEASE CHOOSE THREE

FILET MIGNON*
mushroom sugo, grilled radicchio
NEW YORK STRIP*

broccoli rabe, creamy polenta, barolo reduction BRANZINO*

carrot purée, beurre blanc, confit tomatoes, broccoli rabe BRICK ROASTED CHICKEN

boneless half chicken, lemon caper beurre blanc, linguine CAVATELLI

sweet italian sausage, broccoli rabe, pecorino romano AGNOLOTTI

filled with mushrooms & goat cheese, mushroom sugo, tuscan kale

DESSERT
PLEASE CHOOSE ONE

CANNOLI fresh whipped ricotta, chocolate chips TIRAMISU

mascarpone and espresso-soaked ladyfingers
SIGNATURE TORTA CIOCCOLATO
hazelnut, praline, caramel
RICOTTA CHEESECAKE

passionfruit, mango sorbet

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