

**FAMILY STYLE DINNER**

\$40pp

**FIRST COURSE**

Select 4 Appetizers

**Meatballs Pomodoro**  
*San Marzano Tomatoes*

**Wood-Fired Rosemary Wings** (+\$5pp)  
*Gorgonzola Dolce*

**Arugula Salad**  
*Parmigiano, Apples, Olive Oil*

**Arancini**  
*Fontina Risotto  
Balls & Pomodoro Sauce*

**Watercress Endive Salad** (+\$1pp)  
*Gorgonzola, Walnuts & Pear  
Aged Balsamic Vinaigrette*

**Burrata** (+\$3pp)  
*Red & Yellow Cherry Tomatoes  
Wood-Fired Flatbread*

**Calamari Fritti** (+\$4pp)  
*Chili, Arugula & Aioli*

**Formaggi & Salumi Board** (+\$5pp)  
*Assorted Meats & Cheeses*

**Kale Caesar Salad**  
*Multigrain Croutons &  
Parmigiano Reggiano*

**Salt & Pepper Ribs** (+\$4pp)

*Additional Items +\$3pp*

**SECOND COURSE**

Select 3 Entrees

**Margherita Pizza**  
*San Marzano Tomatoes, Fresh  
Mozzarella & Basil*

**Rucola Pizza**  
*San Marzano Tomatoes, Arugula &  
Lemon Dressing (Cheeseless)*

**Boscaiola Pizza**  
*Pancetta, Mushrooms, Fresh  
Mozzarella & Truffle Oil*

**Spaghetti Pomodoro**  
*San Marzano Tomatoes, Basil,  
Olive Oil & Parmigiano Reggiano*

**Orecchiette**  
*Sweet Pork Fennel Sausage,  
Broccoli Rabe & Pesto*

**House-Made Pappardelle**  
*Braised Pork Ragù*

**Penne Alla Vodka**  
*San Marzano Tomato Cream  
Sauce & Parmigiano Reggiano*

**Free Range** (+\$3pp)  
**Roasted Chicken**  
*Served with Broccoli Rabe*

**Pan Seared Salmon** (+\$3pp)  
*Brussels Sprouts w/ Balsamic*

**Hanger Steak** (+\$5pp)  
*Watercress, Lemon Dressing & Truffle Fries*

*Additional Items +\$5pp*