



## Private Dining Menu

food from the heart



### *antipasti*

STARTERS

#### Passed Hors d'oeuvre selection

priced per person

**Arancini**, (crispy risotto ball), fontina, pancetta, smoked chili aioli

**Crispy Polenta**, mushrooms, sage pesto, almonds

**Pizzette**, choice of:

margherita

sausage + rabe,

meatball + provolone

prosciutto + arugula

seasonal vegetable

**R.I calamari** skewers, smoked tomato sauce

**Crostini**, choice of: tomato bruschetta, wild mushroom and gorgonzola, herbed ricotta + speck

**Meatball**, pomodoro, basil

**Shrimp** skewer, diavlo spiced, smoked tomato aioli

**Endive + Blue cheese**, candied nuts, celery, fig

**Lettuce cup**, spiced bacon, oven roasted tomato, parmesan peppercorn

**Prosciutto + Melon**, basil, honey

**Tomato + Mozzarella** skewer, pesto

**Crispy Mozzarella**, pomodoro, basil

Choose 2 | 8

Choose 3 | 12

#### Stationary Displays

Priced per person

**Bruschetta Station**, various dips, spreads & breads | 8

may include but not limited to: eggplant caponata, tomato + basil, white bean + pesto, seasonal toppings

**Formaggio**, Local and imported cheese, house made jams, mixed nuts, breads | 9

**Salumi**, Local and imported Italian cured meats, pickled vegetables, mixed olives, spreads, breads | 9

**Salumi & Formaggio**. Mixed selections of meats and cheese, jams, nuts, olives, giardiniera, breads | 14

#### Family style appetizers

Priced per person

**R.I Calamari**, smoked tomato sauce, pepperoncini, garlic butter | 5

**Meatball**, pomodoro, basil, house ricotta | 6

**Sausage + Rabe**, cannellini beans, parmesan reggiano | 5

**Eggplant**, herbed ricotta, parmesan, pomodoro, basil | 6



*Chef Gina Pezza*

\*Consuming raw or undercooked meat and seafood may increase the risk of food-borne illness



*Dinner*

**\$39 per person**

**FOCACCIA**

with seasonal butter, roasted garlic spread, extra virgin olive oil

*Choose 1*

**FARM GREENS**

Little leaf lettuce, seasonal offering

**ARUGULA & RADICCHIO**

gorgonzola boursin, walnut, fig, red wine walnut vinaigrette

**ESCAROLE CAESAR**

pecorino, parmesan reggiano, focaccia crostini, anchovy

*Choose 3*

**FETTUCINE BOLOGNESE**

**SAUSAGE + RABE ORRECCHIETTE**

**VEGETARIAN OR VEGAN PASTA OR RISOTTO**

**SALMON** seasonal offering

**CHICKEN STATLER + BONESLESS THIGH** seasonal offering

**BAKED COD** seasonal offering

Upgrade \$45 per person

**STRIP STEAK** or **VEAL MILANESE**



## *Dessert*

### **Stationary Dessert | 12**

Assortment of (2 chosen) mini desserts, cookies + pizzelles, and cannoli

Choose 2:

Tiramisu, olive oil cake, budino, cheesecake, chocolate hazelnut mousse

### **Individually plated desserts**

**See current menu for selections and pricing**

**Custom Order Cake**

**Add scoop of gelato | 3**

**Cake cutting fee | 3**

**Cake cutting + scoop of gelato | 4**

## ADD ON ITEMS

priced per person

### AMUSE BUCHE | 2

Chef Gina's choice 'First Bite'

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### ANTIPASTO | 6

plated chef selection of meats, cheese, and vegetables

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### PASTA COURSE (PLATED)

PASTA POMODORO, BASIL, PECORINO | 6

PASTA BRUSCHETTA, TOMATO + BASIL PESTO + PINE NUT | 7

PASTA AGLIO OLIO, GARLIC, EVOO, CHILI | 6

\*make it Vanda style + anchovy, mint, basil, walnuts, breadcrumbs, pecorino | + 5

PASTA BOLOGNESE, PECORINO, BASIL | 11

BUCATINI ALLA BOTTARGA | 13 sub house egg fettuccine | +2

BUCATINI ALLA AMATRIACIANNA | 12

### PASTA COURSE (FAMILY STYLE) | 5

PASTA POMODORO, BASIL

choice of:

fusilli, orecchiette, bucatini, macaroni, rigatoni

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### RISOTTO (PLATED) | 7

choice of:

PARMESAN

PANCETTA + PEA

WILD MUSHROOM

DIAVLO SPICED

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### POLENTA (PLATED) | 7

choice of:

PEPERONATA

SAUSAGE RAGU

WILD MUSHROOM, ARUGULA, ALMONDS

EGGPLANT RAGU, CALABRIAN CHILI

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### TRUFFLE COURSE | MKT

choice of:

RISOTTO or FETTUCCINE

shaved fresh imported truffles

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