



Private Dining

Take Away Catering

food from the heart



SALADS

priced per tray (half hotel steam table pan)

serves 8-12 ppl

dressings served on the side

HOUSE SALAD | 36

spring mix, cucumber, tomato, onion, carrot, house italian vinaigrette

SEASONAL FARM GREEN SALAD | 58

CAESAR | 58

romaine, pecorino + parmesan, foccacia croutons, lemon anchovy vinaigrette, parmesan peppercorn |

ARUGULA + RADICCHIO | 58

arugula, radicchio, gorgonzola, figs, walnut, red wine vinaigrette

add speck | 16

APPETIZERS & STARTERS

priced per half tray (half hotel steam table pan)

serves 12-18 ppl

MEATBALLS (20 ea) | 60

meatballs, pomodoro

add ricotta | 12

SAUSAGE + RABE | 116

housemade sausage, rabe, cannellini beans, shaved parmesan reggiano

EGGPLANT | 98

eggplant, ricotta herbs, pomodoro |

SALUMI + FORMAGGIO | 111

meats + cheese, pickled vegetables, jam, crostini

FOCCACCIA | 12 per loaf

* 6-8 ppl

SIDES & PASTA

priced per half tray

serves 12-18 ppl

RABE | 96

garlic, chili

BROCCOLI & CAULIFLOWER | 92

roasted, lemon butter, parmesan

SEASONAL SQUASH | 96

sage brown butter, pepita seeds |

RISOTTO | 84

Parmesan + herb |

PASTA POMODORO | 55

choice of rigatoni, orrechiette

PASTA ALLA SORRENTINA | 65

Tomato, pink sauce, fresh mozzarella, pecorino

POLENTA | 84

fontina polenta

add mushrooms, almonds, arugula | 38

*LASAGNA BOLOGNESE | 65

*feeds 6-10

*LASAGNA EGGPLANT | 65

*feeds 6-10

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

* sandwiches are cut into finger sized sandwiches
priced per platter

*serves 12 - 18 ppl

*

CHICKEN CAPRESE | 84

grilled chicken, prosciutto, tomato, mozzarella, saba, basil

MEATBALL | 84

meatball, pomodoro, provolone, ricotta, basil |

PROSCIUTTO | 84

prosciutto, gorgonzola, mustard apple butter, pickled shallots, arugula |

ITALIAN | 84

mortadella, finnochionna, prosciutto, provolone house peppers, romaine |

VEAL PARMESAN | 96

breaded veal, pomodoro, mozzarella, basil |

TOMATO + MOZZARELLA CAPRESE | 68

tomato, mozzarella, basil, saba

PROTEINS

priced per tray

serves 12-18 ppl

SALMON | 155

COD | 144

breadcrumbs, lemon garlic butter |

GRILLED CHICKEN | 126

citrus + herb marinated

*add marsala mushroom sauce | 26

*add pomodoro | 16

*add pomodoro, fresh mozzarella and parmesan | 26

*add piccata sauce | 22

VEAL | 240

breaded veal cutlet

*add marsala mushroom sauce | 28

*add pomodoro | 18

*add pomodoro, fresh mozzarella and parmesan | 28

*add piccata sauce | 26

DESSERTS

CRUMBLE | 80

seasonal filling, oat + pecan topping

OLIVE OIL CAKE | 76

lemon curd, fruit compote, whipped cream frosting

PIZZELLE | 24

pack of 24

Italian anisette wafer cookies