



*antipasti*  
(TO START)

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, and mixed vegetable
  - R.I calamari** skewers, smoked tomato sauce
  - Stuffed Mushrooms**, choice of: vegetarian or bolognese
  - Crostini**, choice of: tomato bruschetta, wild mushroom and gorgonzola, herbed ricotta + speck
  - Meatball**, pomodoro, basil
  - Shrimp** skewer, diavlo spiced
  - Endive + Blue cheese**, candied nuts, celery, fig
  - Lettuce cup**, spiced bacon, smoked 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 | 6  
may include but not limited to: eggplant caponata, tomato + basil, white bean + rabe pesto, zucchini + pine nut tapenade, mixed olives, roasted and marinated vegetables
- Formaggio**, Local and imported cheese, house made jams, mixed nuts, breads | 8
- Salumi**, Local and imported Italian cured meats, pickled vegetables, mixed olives, spreads, breads | 8
- Salumi & Formaggio**. Mixed selections of meats and cheese, jams, nuts, olives, breads | 12

Appetizers

- R.I Calamari**, smoked tomato sauce, pepperoncini, garlic butter | 13
- Meatball**, pomodoro, basil, house ricotta | 11
- Sausage + Rabe**, cannellini beans, parmesan reggiano | 15
- Eggplant**, herbed ricotta, parmesan, pomodoro, basil | 11
- Creamy polenta**, wild mushrooms, arugula, almonds | 15

\*\*appetizers are a la carte and feed 3-5 people





*Private Dining Menu*

*Lunch*

Available Tuesday - Friday 11:30 - 3pm



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<p><i>insalate</i> (SALAD)</p> <p><i>secondi</i></p>	<p>Plated Lunch Option A   24 per person</p> <p><b>FARM GREENS, SEASONAL OFFERING</b></p> <p>Choice of:</p> <p>ITALIAN, PROSCIUTTO, SALAME, MORTADELLA, PROVOLONE, PEPPERS, OIL + VINEGAR MEATBALL, PROVOLONE + RICOTTA, POMODORO, BASIL GRILLED CHICKEN, ROASTED RED PEPPER, PROVOLONE, BASIL, SABA, ARUGULA, TOMATO</p> <hr/>
<p><i>insalate</i> (SALAD)</p> <p><i>secondi</i> (ENTREES)</p>	<p>Plated Lunch Option B   26 per person</p> <p><b>FARM GREENS, SEASONAL OFFERING</b></p> <p>Choice of:</p> <p>PASTA BOLOGNESE, PECORINO, BASIL CHICKEN BREAST, view our current menu for seasonal selection ATLANTIC COD, view our current menu for seasonal selection</p> <hr/>
<p><i>insalate</i> (SALAD)</p> <p><i>secondi</i> (ENTREES)</p>	<p>Plated Lunch Option C   29 per person</p> <p>Choose 2:</p> <p>FARM GREENS, SEASONAL OFFERING CEASAR SALAD, ROMAINE, PARMESAN REGGIANO, FOCCACIA CROUTONS ARUGULA + RADICCHIO, GORGONZOLA, FIG, WALNUT, SPECK, RED WINE VINEGAR, EVOO</p> <p>Choose 3:</p> <p>PASTA BOLOGNESE, PECORINO, BASIL ORRECHIETTE. SAUSAGE &amp; RABE, LEMON MASCARPONE PECORINO CHICKEN BREAST, view our current menu for seasonal selection ATLANTIC COD, view our current menu for seasonal selection SALMON, view our current menu for seasonal selection</p>



## Private Dining Menu

food from the heart



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### 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

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

BUCATINI ALLA AMATRIACIANNA | 12

#### PASTA COURSE (FAMILY STYLE) | 4

PASTA POMODORO, BASIL

choice of:

rigatoni, fusilli, orecchiette, anelli, spaghetti

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#### RISOTTO (PLATED) | 6

choice of:

PARMESAN

PANCETTA + PEA

WILD MUSHROOM

DIAVLO SPICED

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#### POLENTA (PLATED) | 6

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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#### FORMAGGI E FRUTTA (PLATTER) | 12

cheese & fruit course between entree and dessert

Serves 6-8 ppl

#### DESSERT STATION OR FAMILY STYLE MINI DESSERTS | 7

Choose 2 (olive oil cake, chocolate tartufo, tiramisu) accompanied by cookies and cannoli's