



Private Dining Menu

Take Away Catering

SALADS

priced per tray (half hotel steam table pan)

food from the heart



serves 8-12 ppl

dressings served on the side

HOUSE SALAD | 28

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

FALL GREENS | 34

spring mix + shaved brussel sprouts + root vegetables, apple, candied pecans, ricotta salata, apple mustard vinaigrette

CAESAR | 34

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

ARUGULA + RADICCHIO | 36

arugula, radicchio, gorgonzola, figs, walnut, red wine vinaigrette
add speck | 12

APPETIZERS & STARTERS

priced per half tray (half hotel steam table pan)

serves 12-18 ppl

MEATBALLS | small (20 ea) | 54

large (40 ea) | 100

meatballs, pomodoro

add ricotta | 8

SAUSAGE + RABE | 90

housemade sausage, rabe, cannellini beans, shaved parmesan reggiano

EGGPLANT | 90

eggplant, ricotta herbs, pomodoro |

SALUMI + FORMAGGIO | 96

meats + cheese, pickled vegetables, jam, crostini

FOCCACIA | 11 per loaf

* 6-8 ppl

SIDES & PASTA

priced per half tray

serves 12-18 ppl

RABE | 72

garlic, chili

BROCCOLI & CAULIFLOWER | 72

roasted, lemon butter, parmesan

SEASONAL SQUASH | 72

sage brown butter

RISOTTO | 86

Parmesan + herb |

PASTA POMODORO | 48

PASTA ALLA SORRENTINA | 58

Tomato, pink sauce, fresh mozzarella, pecorino

POLENTA | 76

fontina polenta

add mushrooms, almonds, arugula | 38

*LASAGNA BOLOGNESE | 65

*feeds 6-10

*LASAGNA EGGPLANT | 65

*feeds 6-10



SANDWICHES

* sandwiches are cut into finger sized sandwiches
priced per platter
* 18- 20 finger size sandwiches

CHICKEN | 100

grilled chicken, red pepper, provolone, arugula, tomato, saba, basil

MEATBALL | 66

meatball, pomodoro, provolone, ricotta, basil |

PROSCUITTO | 66

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

ITALIAN | 66

mortadella, salame, prosciutto, provolone, lettuce, herbs, pickled peppers, oil + vinegar

VEAL PARMESAN | 110

breaded veal, pomodoro, mozzarella, basil |

TOMATO + MOZZARELLA CAPRESE | 60

tomato, mozzarella, basil, saba

PROTEINS

priced per tray
serves 12-18 ppl

SALMON | 150

COD | 150

breadcrumbs, lemon garlic butter |

GRILLED CHICKEN | 150

citrus + herb marinated

*add marsala mushroom sauce | 26

*add pomodoro | 16

*add pomodoro, fresh mozzarella and parmesan | 26

*add piccata sauce | 22

VEAL | 180

breaded veal cutlet

*add marsala mushroom sauce | 26

*add pomodoro | 16

*add pomodoro, fresh mozzarella and parmesan | 26

*add piccata sauce | 22

DESSERTS

CRUMBLE | 50

seasonal filling, oat + pecan topping

OLIVE OIL CAKE | 45

lemon curd, fruit compote, whipped cream frosting

PIZZELLE | 14

pack of 24

Italian anisette wafer cookies