



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





Plated Dinner Option A | 33 per person

insalate
(SALAD)

FARM GREENS, SEASONAL OFFERING

Choose 3:

secondi

BOLOGNESE, PECORINO, BASIL
ORRECHIETTE. SAUSAGE & RABE, LEMON MASCARPONE PECORINO
CHICKEN, STATLER BREAST + THIGH, view our current menu for seasonal selection
ATLANTIC COD, view our current menu for seasonal selection
VEGETARIAN RISOTTO OR PASTA

Plated Dinner Option B | 35 per person

insalate
(SALAD)

Choose 1:
FARM GREENS, SEASONAL VEGETABLES, ALMONDS, RICOTTA SALATA, BALSAMIC VINAIGRETTE
CEASAR SALAD, ROMAINE, PARMESAN REGGIANO, FOCCACIA CROUTONS
ARUGULA + RADICCHIO, GORGONZOLA, FIG, WALNUT, SPECK, RED WINE VINEGAR, EVOO

secondi
(ENTREES)

Choose 3:
RIGATONI BOLOGNESE, PECORINO, BASIL
ORRECHIETTE. SAUSAGE & RABE, LEMON MASCARPONE PECORINO
CHICKEN, STATLER BREAST + THIGH, view our current menu for seasonal selection
ATLANTIC COD, view our current menu for seasonal selection
BREADED VEAL, view our current menu for seasonal selection
SALMON, view our current menu for seasonal selection

Plated Dinner Option C | 42 per person

insalate
(SALAD)

Choose 2:
FARM GREENS, SEASONAL VEGETABLES, ALMONDS, RICOTTA SALATA, BALSAMIC VINAIGRETTE
CEASAR SALAD, ROMAINE, PARMESAN REGGIANO, FOCCACIA CROUTONS
ARUGULA + RADICCHIO, GORGONZOLA, FIG, WALNUT, SPECK, RED WINE VINEGAR, EVOO

secondi
(ENTREES)

Choose 3:
RIGATONI BOLOGNESE, PECORINO, BASIL
ORRECHIETTE. SAUSAGE & RABE, LEMON MASCARPONE PECORINO
CHICKEN, STATLER BREAST + THIGH, view our current menu for seasonal selection
ATLANTIC COD, view our current menu for seasonal selection
BREADED VEAL, view our current menu for seasonal selection
SALMON view our current menu for seasonal selection
STRIP STEAK view our current menu for seasonal selection

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



Private Dining Menu

food from the heart



ADD ON ITEMS

priced per person

AMUSE BUCHE | 2

Chef Gina's choice 'First Bite'

ANTIPASTO | 6

plated chef selection of meats, cheese, and vegetables

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

RISOTTO (PLATED) | 6

choice of:

PARMESAN

PANCETTA + PEA

WILD MUSHROOM

DIAVLO SPICED

POLENTA (PLATED) | 6

choice of:

PEPERONATA

SAUSAGE RAGU

WILD MUSHROOM, ARUGULA, ALMONDS

EGGPLANT RAGU, CALABRIAN CHILI

TRUFFLE COURSE | MKT

choice of:

RISOTTO or FETTUCCHINE

shaved fresh imported truffles

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