



PRIVATE LUNCH

Menu option #1 | 3 course | \$30

1st course

Insalata Mista

Mixed green salad with red wine vinegar & oregano dressing

2nd course

Guests choose between a vegetarian sauce or a meat sauce pasta

3rd course

Dessert

Menu option #2 | 3 course | \$35

1st course

Insalata Mista

Mixed green salad with red wine vinegar & oregano dressing

2nd course

Guests choose between a meat or a fish dish served with seasonal vegetables & potatoes

3rd course

Dessert

Menu option #3 | 4 course | \$45

1st course

Insalata Mista

Mixed green salad with red wine vinegar & oregano dressing

2nd course

Vegetarian pasta

3rd course

Guests choose between a meat or a fish dish served with seasonal vegetables & potatoes

4th course

Dessert

THE FINE PRINT

- Chef finalizes menu the day of the event based on what our local suppliers have delivered fresh that morning. Please let us know of any food allergies & dietary restrictions amongst your group.
- Price are per person and do not include applicable tax and 18% gratuity.
- There is a commitment to a minimum sale of \$300 before applicable tax and 18% gratuity.
- A final confirmed number of guests is required the day before the event. This is what will prepare for and bill for.



PRIVATE DINNER

Menu option #1 | 3 course | \$49

1st course

Chef's selection of antipasti served family style

2nd course

Guests choose between a vegetarian sauce or a meat sauce pasta

3rd course

Dessert

Menu option #2 | 3 course | \$64

1st course

Chef's selection of antipasti served family style

2nd course

Guests choose between a beef, a chicken, a fish or a vegetarian pasta dish

3rd course

Dessert

Menu option #3 | 4 course | \$69

1st course

Chef's selection of antipasti served family style

2nd course

Vegetarian pasta

3rd course

Guests choose between a meat or a fish dish served with seasonal vegetables & potatoes

4th course

Dessert

Stand up reception option | \$5 per person | two Italian canapes served "cocktail style" before dinner

THE FINE PRINT

- Chef finalizes menu the day of the event based on what our local suppliers have delivered fresh that morning. Please let us know of any food allergies & dietary restrictions amongst your group.
- Price are per person and do not include applicable tax and 18% gratuity.
- There is a commitment to a minimum sale of \$800 Tuesday through Thursday, and \$1,200 Friday through Monday nights, before applicable tax and 18% gratuity.
- A final confirmed number of guests is required the day before the event. This is what will prepare for and bill for.