

Lunch

\$20 per person

Salads (Choose 2):

Baby Arugula

Prosciutto, Calabrian chilies, red onion, Gorgonzola cheese, black truffle vinaigrette

Tuscan Kale Caesar *

Balsamic Caesar dressing, crostini

Cherry Tomato Salad

Cherry tomato, mixed potato, extra virgin olive oil, prosciutto, arugula

Farro Salad *

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

Add chicken to any salad \$4 per person

Assortment of Sandwiches (Choose 4):

Mortadella Sandwich

Fontina, herb mayo

Coppa Sandwich

Fresh mozzarella, chili mayo

Roasted Vegetable Sandwich*

Eggplant, hot peppers, robiola cheese, zucchini, peppadew pepper coulis

Caprese Sandwich*

Herb mayo, tomato, basil, mozzarella

Tuscan Sandwich

Buffalo mozzarella, calabrian chilies, arugula, prosciutto di parma

Add any pasta for an additional \$9.50 per person:

Pappardelle

Wild boar ragu, gran padano

Bucatini

Bacon lardons, pecorino fresco, calabrian chilis

Basil Fettucine

basil pasta, san marzano tomato, grana padano

Squash Tagliatelle

Grana padano, chanterelle mushrooms, toasted almond

Add Charcuterie & Italian cheeses for an additional \$11 per person:

Chef's selections of Italian meats & cheeses, seasonal fruit, crostini

*Indicates all vegetarian options. All sandwiches are served on house made baguette.
Prices include still and sparkling water and gourmet iced tea.

Dinner

\$30 per person

Salads (Choose 2):

Baby Arugula

Prosciutto, calabrian chilies, red onion, Gorgonzola cheese, black truffle vinaigrette

Tuscan Kale Caesar *

Balsamic Caesar dressing, crostini

Cherry Tomato Salad

Cherry tomato, mixed potato, extra virgin olive oil, prosciutto, arugula

Farro Salad *

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

Kale Salad *

Roasted beets, pistachio vinaigrette

Add chicken to any salad \$4 per person

Boards (Choose 2):

Meats

Chef's selection of seasonal meats, seasonal fruit, crostini

Cheeses

Chef's selection of Italian cheeses, seasonal fruit, crostini

Seasonal Mushroom Bruschetta

Gorgonzola-tomato cream, sautéed mushrooms, roasted tomatoes, pears, garlic oil

Seasonal Bruschetta

Chef's selection of seasonal ingredients

Burrata

Roasted cherry tomatoes, basil oil on warm salt loaf

Pasta (Choose 2):

Pappardelle

Wild boar ragu, gran padano

Bucatini

Bacon lardons, pecorino fresco, calabrian chilis

Basil Fettucine

basil pasta, san marzano tomato, grana padano

Squash Tagliatelle

Grana padano, chanterelle mushrooms, toasted almond

Add any entrée for an additional \$10 per person

Braised short ribs -Served over creamy polenta with a blueberry balsamic reduction

Grilled Vegetable Platter*- Grilled seasonal veggies served over warm chickpea puree

Wood fired Sirloin- Served over sunchoke puree

Bronzino- Served over Mediterranean fregola

Add Charcuterie & Italian cheeses for an additional \$11 per person:

Chef's selections of Italian meats & cheeses, seasonal fruit, crostini

Add Contorni for an additional \$6 per person (choose 2)

Grilled Asparagus* - toasted almond, meyer lemon zest

Roasted Squash & Kale*- shaved grana padano

Farro* - roasted tomato, basil oil

Smokey Polenta*- Parmesan, rosemary oil

Roasted Brussels Sprouts*- pink peppercorn vinaigrette

*Indicates all vegetarian options. Prices include still and sparkling water and gourmet iced tea.

Dessert

Nutella Bar | \$8 per person

*An assortment of strawberries, blueberries, fried zeppoles,
Italian cookies, and creamy Nutella*

House made cheesecakes available upon request

We are licensed to sell alcohol off site.

Please email Christina for more info about adding wine, beer, and liquor to your event.

|Terms |

All orders require 24 hours advance notice. Minimum order of \$150 required for delivery.

We require a 50% deposit on the order at the time the order is placed.

Payment is due in full prior to delivery.

To cancel an order we ask that you notify us 24 hours in advance to avoid a 20% cancellation fee.