



2 Course 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*
- Farro Salad**- *Arugula, red onion, roasted cherry tomatoes, herb vinaigrette*
- Walnut Peach Salad**- *Spring mix, red onion, goat cheese, fig balsamic vinaigrette*
- Add chicken to any salad \$4 per person**

Assortment of Sandwiches (Choose 4):

- Chicken Cutlet Sandwich**- *Breaded chicken, smoked mozzarella, lettuce, spicy mayo*
- Eggplant Sandwich**- *Eggplant, burrata, arugula, and lemon aioli*
- Caprese Sandwich**- *Herb mayo, tomato, basil, mozzarella*
- Tuscan Sandwich** - *Buffalo mozzarella, calabrian chilies, arugula, prosciutto di parma*
- Sopressata Sandwich** - *Fontina, herb mayo*



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

- Campanelle-** *Wild boar ragu, gran Padano*
- Bucatini-** *Bacon lardons, pecorino fresco, calabrian chilis*
- Bucatini-** *Basil pesto, san marzano tomato, grana padano*
- Trottole-** *Prosciutto and pea cream sauce, grana padano*

**available without meat*

- Add Charcuterie & Italian cheeses for an additional \$11 per person:*** Chef's selections of Italian meats & cheeses, seasonal fruit, crostini
- catering**



3 Course 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*
- Walnut Peach Salad-** *Spring mix, red onion, goat cheese, fig balsamic vinaigrette*
- Farro Salad** - *Arugula, red onion, roasted cherry tomatoes, herb vinaigrette*
- Lucca Caprese-** *Heirloom tomato, Buffalo mozzarella, balsamic reduction, basil, EVOO*
- 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):

- Campanelle-** *Wild boar ragu, gran Padano*
- Bucatini-** *Bacon lardons, pecorino fresco, calabrian chilis*
**available without meat*
- Bucatini-** *Basil pesto, san marzano tomato, grana Padano*
- Trottole-** *Prosciutto and pea cream sauce, grana padano*
**available without meat*

Add Charcuterie & Italian cheeses for an additional \$11 per person Chef's selections of Italian meats & cheeses, seasonal fruit, crostini

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 parsnip puree

Bronzino- Served over Mediterranean fregola

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

Grilled Asparagus - toasted almond, meyer lemon zest

Roasted Squash & Kale- shaved grana padano

Broccoli Rabe- garlic

Smokey Polenta- Parmesan, rosemary oil

Roasted Brussels Sprouts- Bacon lardons, garlic



Dessert

Nutella Bar | \$8 per person

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

Seasonal cake available upon request.

48 hours notice required.

Beverages

Assorted flavored Pellegrinos
Coke, Diet coke, Sprite Bottled Iced Teas Aquapanna

\$3.00 ea \$2.00 ea \$2.50 ea \$6.00 ea

We are licensed to sell alcohol off site. Please email Christina for more info about adding wine, beer, and liquor to your event.