

PRIVATE EVENT - APPETIZERS

ALL PRICES ARE CHARGED PER PERSON OR PER PIECE

WHIPPED RICOTTA | 5

TRUFFLE HONEY | EVOO | FOCACCIA

NAN'S MEATBALLS | 5

FRESH MOZZARELLA CAPRESE

LONG STEM ARTICHOKE | 6

EGG BATTERED

TRADITIONAL CALAMARI | 5

POMODORO SAUCE

CALAMARI FRITTI | 6

HOT PEPPER MEDLEY | RED ONION

ROASTED CHICKEN WINGS | 5

CHILI AGRODOLCE OR GARLIC PARMESAN

SHRIMP COCKTAIL | 3

CHARGED PER PIECE

CRISPY MOZZARELLA | 5

TRUFFLE HONEY | SALSA PICCANTE

ARANCINI | 5

RICE BALLS | TRUFFLE | FONTINA FONDUTA

CRAB STUFFED MUSHROOMS | 9

CALABRIAN CHILI AIOLI | CHIVE

LOLLIPOP LAMB CHOPS | 9

MINT HERB PESTO

CHARCUTERIE | 9

IMPORTED MEAT & CHEESE PLATTER

FLATBREAD | 6

MARGARITA | CHILI HONEY PEPPERONI | PROSCIUTTO ARUGULA
CHOICE OF 2

PRIME BURGER SLIDERS | 5

FONTINA | BRIOCHE | TOMATO JAM

il dono

PRIVATE EVENT | COCKTAIL PARTY

BUFFET STYLE HORS D'OEUVRES | CASUAL COCKTAIL SETTING | BAR PACKAGE MUST BE INCLUDED

REPLENISHED ONCE ON AN AS NEEDED BASIS

CHOICE OF 5 | CHARGED PER PERSON OR PER PIECE

WHIPPED RICOTTA | 5

TRUFFLE HONEY | EVOO | FOCACCIA

NAN'S MEATBALLS | 5

POMODORO

CRISPY MOZZARELLA | 5

TRUFFLE HONEY | SALSA PICCANTE

TRADITIONAL CALAMARI | 5

POMODORO SAUCE

CALAMARI FRITTI | 6

HOT PEPPER MEDLEY | RED ONION

SHRIMP COCKTAIL | 3

CHARGED PER PIECE

CRAB STUFFED MUSHROOMS | 9

CALABRIAN CHILI AIOLI | CHIVE

ROASTED CHICKEN WINGS | 5

CHILI AGRODOLCE OR GARLIC PARMESAN

LONG STEM ARTICHOKE | 6

EGG BATTERED

ARANCINI | 5

RICE BALLS | MUSHROOM | TRUFFLED FONTINA

ITALIAN SPRING ROLLS | 6

PROVOLONE | BROCCOLI RABE | FENNEL SAUSAGE

LOLLIPOP LAMB CHOPS | 9

MINT HERB PESTO

CHEESEBURGER SLIDERS | 6

FONTINA | BRIOCHE | TOMATO JAM

STUFFED MUSHROOMS | 6

SPINACH | GORGONZOLA | BREADCRUMB | BALSAMIC

FRUIT PLATTER | 6

SEASONAL FRESH FRUITS

FLATBREADS | 6

MARGHERITA | HONEY PEPPERONI | PROSCIUTTO ARUGULA

CHARCUTERIE BOARDS | 9

IMPORTED MEAT & CHEESE | ACCOMPANIMENTS

ADD ASSORTED DESSERTS

CHOICE OF TWO | 5 PP

MINI CANNOLIS | CHEESECAKE PETIT FOURS | ZEPPOLES | DARK CHOCOLATE BROWNIES

il dono

PRIVATE EVENT DINNER *Tier 1*

STARTING AT \$36 PER PERSON | AVAILABLE AS BUFFET OR FAMILY STYLE

SALADS

CHOICE OF ONE

CAESAR

BABY GEM LETTUCE

LUMACHE PASTA

CHOICE OF ONE

VODKA

POMODORO

GARLIC & OLIVE OIL

ENTRÉES

CHOICE OF TWO | ADDITIONAL ENTRÉES WILL INCUR ADDITIONAL CHARGE

CHICKEN

PARM | FUNGHI | PICCATA | MILANESE

SALMON PUTTANESCA

SALMON PICCATA

SICILIAN AHI TUNA

EGGPLANT PARM

PRIME BURGER SLIDERS

MINI CHEESESTEAKS

FLATBREADS

MARGARITA | CHILI HONEY PEPPERONI | PROSCIUTTO ARUGULA

UPGRADES

ADDITIONAL PRICES CHARGED PER PERSON

SALAD

BABY ARUGULA & BURRATA

ADD | 3 PP

CHOPPED

ADD | 3 PP

PASTA

AVAILABLE AS CAVATELLI OR LUMACHE | ADD 3 PP | ONLY FOR SUBSTITUTE

CARBONARA

PESTO

BOLOGNESE

ENTRÉES

ONLY FOR SUBSTITUTE

PORK TENDERLOIN SCARP

ADD | 6 PP

SLICED NY STRIP STEAK

ADD | 12 PP

BRONZINO OREGANATA

ADD | 8 PP

SHRIMP SCAMPI

ADD | 3 PP

SIDES

ADD | 3 PP

GARLIC SPINACH

WHITE TRUFFLE FRIES

CRISPY POTATOES

ADD ASSORTED DESSERTS CHOICE OF TWO | 4 PP

MINI CANNOLIS | CHEESECAKE PETIT FOURS | ZEPPLES | DARK CHOCOLATE BROWNIES

il dono

PRIVATE EVENT DINNER *Tier 2*

\$54 PER PERSON | AVAILABLE AS BUFFET OR FAMILY STYLE

SALADS

CHOICE OF ONE

CAESAR

BABY GEM LETTUCE

BABY ARUGULA

LUMACHE PASTA

CHOICE OF TWO | CHOICE OF LUMACHE OR CAVATELLI

VODKA

POMODORO

GARLIC & OLIVE OIL

CARBONARA

PESTO

BOLOGNESE

ENTRÉES

CHOICE OF TWO

CHICKEN

PARM | FUNGHI | PICCATA | MILANESE

SALMON PUTTANESCA

SALMON PICCATA

EGGPLANT PARM

SICILIAN AHI TUNA

PORK CHOP

ADD | 5 PP

BRANZINO OREGNATA

ADD | 8 PP

SLICED NEW YORK STRIP

ADD | 10 PP

SHRIMP SCAMPI

ADD | 3 PP

SIDES

CHOICE OF TWO

SAUTÉED SPINACH

CRISPY FINGERLING POTATOES

WHITE TRUFFLE FRIES

TRUFFLE MUSHROOM RISOTTO

ROASTED LONG HOTS

W/ FENNEL SAUSAGE

INCLUDES ASSORTED DESSERTS

CHOICE OF TWO: MINI CANNOLIS | CHEESECAKE PETIT FOURS | ZEPPOLES | DARK CHOCOLATE BROWNIES

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PLATED DINNER

STARTS AT \$60 PER PERSON | 15 PERSON MINIMUM | NOT AVAILABLE FRIDAY & SATURDAY

APPETIZERS

CHOICE OF 2 | SERVED FAMILY STYLE

ARANCINI

CRISPY MOZZARELLA

WHIPPED RICOTTA

LONG STEM ARTICHOKE

CALAMARI FRITTI

FRESH MOZZARELLA CAPRESE

SHRIMP COCKTAIL

ADD | 4 PP

CHARCUTERIE

ADD | 5 PP

LOLLIPOP LAMB CHOPS

ADD | 9 PP

SALAD

CHOICE OF 1 | SERVED INDIVIDUALLY

CAESAR

BABY GEM LETTUCE

BURRATA

ADD | 6 PP

ENTRÉE

CHOICE OF 3 | GUESTS WILL CHOOSE 1

LUMACHE VODKA

CARBONARA

PESTO

VEAL CHOP

PARM | MILANESE | ARRABIATTA

ADD | 12 PP

SALMON PUTTANESCA

PORK CHOP

ADD | 5 PP

CHICKEN

PARM | FUNGHI | PICCATA | MILANESE

AHI TUNA

SHRIMP SCAMPI

FILET MIGNON

ADD | 12 PP

NEW YORK STRIP

ADD | 10 PP

BRANZINO OREGANATA

ADD | 8 PP

DESSERTS

CHOICE OF 1 | SERVED FAMILY STYLE | ADD 4

MINI CANNOLIS

ZEPPLES

DARK CHOCOLATE BROWNIES

*Bar package selection is required for plated dinners.
A dedicated bartender will incur a minimum fee of \$175*

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PRIVATE EVENT BAR PACKAGES

*All Packages are Based on a 3 Hour Time Frame
After 3 Hours All Cocktails Are Charged Accordingly*

BEER & WINE OPEN BAR

3 HOUR OPEN BAR | \$24 PER PERSON

INCLUDED WINES

CHARDONNAY | PINOT GRIGIO | PROSECCO | CABERNET | PINOT NOIR

Add Spritz / Bellini / Mimosa / 5 per person

BOTTLED BEERS

DOMESTIC & IMPORTED

FULL OPEN BAR

3 HOUR OPEN BAR | \$40 PER PERSON

WINE & BEER

RED WINE | WHITE WINE | DOMESTIC & IMPORTED BOTTLED BEER

COCKTAILS

VARIETY OF STANDARD SPIRITS, COCKTAILS & CORDIALS

Extra Premium Spirits Not Included & May Be Purchased For Full Price From Main Bar

CHAMPAGNE TOAST

CHLOE PROSECCO & BERRIES

CHOICE OF CHAMPAGNE TABLE OR TOAST AT EACH PLACE SETTING

\$6 per person

PER CONSUMPTION

CONSUMPTION BAR

REGULAR COST ADDED TO THE SAME CHECK

Minimum Charges May Apply

Depending on the guest count & package chosen, there may be an additional bartender fee of \$175

We do not serve shots or double pours at private events.

If guests want something that is not offered they are more than welcome to purchase this for full price at the main bar.

il dono