

GROUP DINING

\$64pp

For The Table To Share

WAGYU MEATBALLS

wagyu beef, tomato braised

MARGHERITA PIZZA ^{vg}

homemade mozzarella, basil, tomatoes

CALAMARI FRITTI

crispy buttermilk long island calamari,
classic pomodoro, soft herbs

TORCHIO BOLOGNESE

handmade pasta, veal pork ragu, grana padano

RIGATONI ^{vg}

vodka sauce



*vg = vegetarian
**gf= gluten free

20% Gratuity will be added to all parties of six or larger

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne
illness, especially if you have certain medical conditions.

Executive Chef Giuseppe Agostino

Each Guest Choose One Entrée

BRANZINO

fillet, asparagus, salsa verde

SALMON ^{gf}

honey garlic glaze, roasted brussels sprouts

CHICKEN PARMIGIANA

6 hour slow cooked tomato, pecorino,
homemade mozzarella, spaghetti pomodoro
\$5 vodka sauce

SHORT RIBS (supp \$12)

8 hour hickory smoked & braised beef short
ribs, potato purée, oreganata breadcrumbs

CHILEAN SEA BASS PUTTANESCA (supp \$20) ^{gf}

tomato, olive, caper, broccoli rabe

FILET MIGNON 8oz (supp \$20)

potatoes purée

Additional Sides

BRUSSELS SPROUTS ^{gf} 14

pancetta, balsamic honey vinaigrette

MASHED POTATOES ^{vg} 12

creamy, buttery, maldon sea salt

HANDCUT FRIES ^{vg} 14

truffle aioli

ASPARAGUS ^{vg/gf} 14

lemon, olive oil, sea salt