



**STUDENT PACKAGE** | FAMILY-STYLE GROUP DINING | AVAILABLE ALL DAY - \$27 PER GUEST  
For Parties Of 10 or More | All You Can Eat | Non-Alcoholic Toast with Sparkling Cider +\$4 per person

## APPETIZERS

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**BRUSCHETTA** macerated cherry tomatoes with basil and garlic, toasted house-made bread

## SALADS includes both

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**CAESAR** romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing

**MISTA** leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

## PIZZAS please select four | all pizzas topped with pecorino romano

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### RED PIZZAS

**MARGHERITA** milled tomatoes, fresh mozzarella, basil, extra virgin olive oil

**PRIMO CHEESE** milled tomatoes, mozzarella, provola

**ARTISANAL PEPPERONI** milled tomatoes, artisan pepperoni, provola, mozzarella

**PICCANTE E DOLCE** milled tomatoes, mozzarella, provola, artisanal pepperoni, onion, jalapeno, mike's hot honey

**TUTTA BELLA** milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil

**PROSCIUTTO & MUSHROOM** milled tomatoes, prosciutto di parma, mushroom, fresh mozzarella, basil

**LEONARDO** milled tomatoes, italian sausage, roasted red pepper, calabrian, chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

### WHITE PIZZAS

**CACIO E PEPE** extra virgin olive oil, burrata, fresh mozzarella, grana padano, pecorino romano, fresh cracked black pepper

**PROSCIUTTO & ARUGULA** extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

**ROASTED EGGPLANT** extra virgin olive oil, marinated eggplant, roasted red pepper, mushroom, goat cheese, fresh mozzarella, basil

**BIANCA** extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

**MUSHROOM & CREAM** spring cream, provola, mushroom, fresh onion, arugula, fresh mozzarella, shaved parmigiano

**ROBERTO\*** extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked buffalo mozzarella, basil

## PASTA optional - select one (+\$6/guest)

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**MARINARA DI COSTANTINO** milled tomatoes, garlic, oregano, extra virgin olive oil, calabrian chili oil

**RIGATONI BOLOGNESE** traditional meat & tomato ragu, rigatoni, grana padano

**RIGATONI D'ABRUZZO** mushroom, red and yellow pepper and tomato ragu, rigatoni, grana padano

**RIGATONI W/ ROASTED GARLIC CREAM** rigatoni, roasted garlic, cream, grana padano, fresh chives

**NEAPOLITAN LASAGNA** homemade meat sauce, semolina pasta, ricotta, mozzarella, provola, tomato sauce

**HOUSE DESSERT** optional - includes both (+\$5/guest)

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**FILOMENA'S TIRAMISÙ\*** ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate

**MINI CANNOLI\*** traditional ricotta cream, mini chocolate chips, crushed pistachio \*subject to availability