

SALADS

serves 10 or 20

CHICKEN \$60/\$110 | **STEAK** \$70/\$125 | **SHRIMP** \$85/\$150 | **SALMON** \$90/\$165

MIXED GREEN | v | gf \$100/\$180
parmesan, red wine vinaigrette

CHEF | gf \$125/\$225
prosciutto, ham, turkey, avocado, hard-boiled egg, olive, corn, artichoke, cherry tomato, mixed greens, creamy Italian dressing

CAESAR \$100/\$180
lemon, house-made croutons, parmesan, romaine, house-made dressing

WATERMELON* | v \$120/\$215
watermelon, goat cheese crumbles, dried apricot & prunes, candied pecans, "EaTajin" seasoning, mixed greens, honey citrus vinaigrette

PASTAS

serves 10 or 20

CHICKEN \$60/\$110 | **STEAK** \$70/\$125 | **SHRIMP** \$85/\$150 | **SALMON** \$90/\$165

CHICKEN ALFREDO \$140/\$250
pecorino alfredo sauce, fire-braised chicken thigh, parmesan, parsley

PESTO* | v \$120/\$215
basil pesto, pine nuts, parmesan

CHICKEN PARMESAN \$165/\$300
hand-breaded, red & white sauce, mozzarella, fresh garlic

SHRIMP SCAMPI \$160/\$285
white wine, garlic, lemon, shallots, chili flake

PENNE ALLA VODKA | v **spicy** \$120/\$215
vodka sauce, fresh garlic, parmesan

BOLOGNESE | **spicy** \$140/\$255
Italian pork sausage, ground beef, tomato, pecorino romano

MANICOTTI \$145/\$260
ricotta, mozzarella, parmesan, & basil filling, vodka sauce, house-made meatballs

EGGPLANT PARMESAN \$165/\$300
hand-breaded, red & white sauce, mozzarella, fresh garlic

BURRATA & LEMON PESTO RIGATONI* | v **spicy** \$160/\$285
fresh burrata, spicy lemon pesto, hot honey, walnuts & toasted pine nuts

ITALIAN CURRY | \$140/\$250
house-made curry, balsamic marinated chicken breast, roasted cauliflower & red bell pepper, fresh basil

VEGAN PASTA* | v | v+ | ☉ \$135/\$250
choice of: avocado vegan pesto OR red sauce & roasted veggies

SHAREABLES

serves 12 or 24

FOCACCIA & RICOTTA | v \$60/\$110
house-made honey & rosemary focaccia, fresh ricotta topped with salsa verde & paprika

RED PEPPER BRUSCHETTA | v \$50/\$90
house-made focaccia, whipped ricotta, herb-roasted red bell peppers

SPINACH ARTICHOKE DIP | v \$70/\$130
sun-dried tomato, mozzarella, brie, camembert, house-made focaccia

MEATBALLS | gf \$105/\$190
house-made beef & pork, mozzarella, red sauce

ARANCINI | v \$50/\$90
fried risotto, fontina, red sauce

STEAKHOUSE BITES \$120/\$220
top sirloin tips in steakhouse dijon cream sauce, bleu cheese crumbles, crispy shallots, chives, focaccia crostini

FRIED BRIE | v \$75/\$135
rosemary & chive whipped brie, red sauce, focaccia crostini

CHEESE PUFFS | v | ☉ \$50/\$90
house-made, mozzarella filled puff pastry, red sauce

CHICKEN WINGS | ☉ \$75/\$135
house dry rub, EaTo ranch

TUSCAN MEATBALLS | ☉ \$105/\$190
house-made chicken meatballs, feta, spinach, artichoke mix, parmesan

SIDES

serves 10 or 20

FOCACCIA | v \$25/\$45
house-made, honey & rosemary

GLUTEN-FREE BAGUETTE | v | gf \$35/\$60

CRISPY POTATOES | v | gf \$70/\$125
deep fried, calabrian aioli

SPRING ASPARAGUS* | gf \$40/\$70
sauce beurre blanc, toasted almond, shredded pecorino, parsley

ROASTED VEGETABLES | v | v+ | gf \$45/\$80
seasonal selection

DESSERTS

CHOCOLATE MOUSSE CAKE
12 slices / \$100

CHOCOLATE MOUSSE | gf | ☉
each / \$8 (minimum order of 6)

TIRAMISU
16 pieces / \$130

CANNOLI
each / \$2.5

CHRISTINE'S CHEESECAKE
original [gf] | turtle | rotating flavor
12 slices / \$90

ENTREES

serves 10 or 20

SALMON BEURRE BLANC | gf \$150/\$270
carrot purée, white wine & butter sauce, house-roasted vegetables, crispy capers

SEAFOOD RISOTTO | gf \$185/\$330
lobster risotto, salmon, bay scallops, calamari, shrimp, octopus, mascarpone, red bell pepper, tomato consommé, crispy shallot, microgreens

BOURBON BUTTER SIRLOIN | gf \$215/\$385
8oz bourbon-marinated sirloin, house whipped potato, asparagus, bourbon steak butter & taleggio finish

BRAISED BEEF RAGOUT | gf | ☉ \$160/\$290
braised beef, burgundy wine sauce, parmesan & thyme polenta, house-roasted veggies

WOODFIRE OVEN PIZZAS

gf crust available \$5 | substitute vegan cheese \$3
~ 10" "personal" pizzas available by request ~

FIELD & FOREST \$25
thin-cut steak, confit cremini mushrooms, mozzarella, crispy garlic, pomegranate molasses, chives, house-mushroom sauce

MARGHERITA | v \$19
fresh mozzarella, fresh basil, red sauce

HEARTH & HONEY \$23
taleggio, pepperoni, rosemary, honey

BBQ CHICKEN \$24
smoked gouda & mozzarella, fire-braised chicken thigh, pickled red onion, parsley, shredded parmesan finish, house bbq sauce

CHEESE | v \$17 | **SAUSAGE** \$19 | **PEPPERONI** \$20

PANINIS, WRAPS & SANDWICHES

serves 6-10 or 12-20

TURKEY & BRIE PANINI
\$130/\$230

CHICKEN PARMESAN SANDWICH
\$145/\$260

CAPRESE PANINI | v
\$130/\$230

ITALIAN COLD CUT SANDWICH
\$135/\$240

BUFFALO CHICKEN WRAP
\$135/\$245

PESTO GRILLED CHICKEN SANDWICH*
\$130/\$230

ITALIAN CHOPPED WRAP
\$130/\$230

EGGPLANT PARMESAN SANDWICH
\$145/\$260

CHICKEN CAESAR WRAP
\$135/\$245

ASSORTMENT TRAY*
\$145/\$260

gf = gluten free | v = vegetarian | v+ = vegan | * = nuts | ☉ = requires 48 hour notice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.