SALADS

serves 10 or 20

CHICKEN $60/$110 | **STEAK** $70/$130 | **SHRIMP** $85/$155 | **SALMON** $90/$165

EATO CHOPPED $120/$220
cherry tomatoes, salami, olives, pepperoncini, onions, garlic croutons, parmesan, chopped romaine & mixed greens, italian dressing

ROASTED SQUASH & KALE* | gf $115/$205
butternut squash, goat cheese crumbles, crispy prosciutto, walnuts, chopped kale, baby arugula, brown butter dijon dressing

CAESAR $105/$185
lemon, house-made croutons, parmesan, romaine, house-made dressing

FIG & PROSCIUTTO | gf $115/$205
dried figs, spiced pumpkin seeds, feta, pomegranate seeds, spring mix, baby arugula, pomegranate vinaigrette

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

PASTAS

serves 10 or 20

CHICKEN $60/$110 | **STEAK** $70/$130 | **SHRIMP** $85/$155 | **SALMON** $90/$165

BOLOGNESE | spicy $140/$255
italian pork sausage, ground beef, tomato, pecorino romano

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

ITALIAN CURRY | $140/$255
house-made curry, balsamic marinated chicken breast, roasted cauliflower & red bell pepper, fresh basil, linguini

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

PESTO* | v $120/$220
basil pesto, pine nuts, parmesan

SHRIMP SCAMPI $160/$290
white wine, garlic, lemon, shallots, chili flake

CACIO e PEPE | v $115/$210
pecorino romano, black pepper

PENNE ALLA VODKA | v spicy $120/$220
vodka sauce, fresh garlic, parmesan

CHICKEN ALFREDO $140/$255
pecorino alfredo sauce, fire-braised chicken thigh, parmesan, parsley

ORECCHIETTE & LEMON | v $125/$230
crema al limone sauce, sautéed roasted vegetables, crispy shallots

MEAT or VEGGIE LASAGNA $140/$255
house-made

VEGAN PASTA | gf | v+ $135/$245
rotating selection

SHAREABLES

serves 12 or 24

FOCACCIA & RICOTTA | v $60/$110
house-made honey & rosemary focaccia, ricotta

SPINACH & BACON DIP $65/$115
house-made fried pasta chips

STEAKHOUSE BITES $120/$215
top sirloin tips in steakhouse dijon cream sauce, bleu cheese crumbles, crispy shallots, chives, focaccia

ARANCINI | v $50/$95
fried risotto, red sauce

CHEESE PIZZA PUFFS | v $40/$75
mozzarella filled puff pastry, red sauce

RED PEPPER BRUSCHETTA | v $50/$95
house-made focaccia, whipped ricotta

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

MEATBALLS | gf $105/$195
house-made, mozzarella, red sauce

SIDES

serves 10 or 20

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

PASTA SALAD $45/$80
chilled rotini, genoa salami, bleu cheese crumbles, broccolini, roasted red bell peppers, italian dressing

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

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

GLUTEN-FREE BAGUETTE | gf $35/$60

DESSERTS

CHEESECAKE* | gf
original | turtle | rotating
12 slices / $90

CHOCOLATE MOUSSE CAKE
12 slices / $100

PANNA COTTA | gf
each / $8 {minimum order of 6}

TIRAMISU
16 pieces / $130

CANNOLI
each / $2.5

gf = gluten free | v = vegetarian | v+ = vegan | * = nuts

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

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 $185/335
lobster risotto, salmon, bay scallops, calamari, shrimp, octopus, mascarpone, red bell pepper, tomato consommé, crispy shallot, microgreens

STEAK PAVÉ | gf $185/335
8oz sirloin, house-made potato pavé, salsa verde, roasted vegetables

BRAISED BEEF RAGOUT | gf $160/290
slow braised beef, burgundy wine sauce, parmesan & thyme polenta, house roasted vegetables

WOODFIRE OVEN PIZZAS

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

SMOKEHOUSE* $24
fire-braised chicken thigh, smoked gouda, mozzarella, pine nut & tarragon gremolata, parmesan crust, house pesto sauce

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

CHEESE | v $17 | **ROASTED VEGGIE** | v $18 | **SAUSAGE** $19 | **PEPPERONI** $20

SANDWICHES, PANINIS, WRAPS

serves 6-10 or 12-20

ITALIANO PANINI
$135/$245

CAPRESE PANINI
$125/$225

BRAISED BEEF PANINI
$145/$260

BUFFALO CHICKEN WRAP
$125/$225

CHICKEN CAESAR WRAP
$125/$225

MEATBALL HOAGIE
$135/$245

CHICKEN or EGGPLANT PARMESAN SANDWICH
$145/$260

STEAK & FONTINA SANDWICH
$145/$260

MUFFULETTA SANDWICH*
$135/$245

ROASTED VEGETABLE SANDWICH* | v
$120/$220

PESTO GRILLED CHICKEN SANDWICH*
$125/$225

ASSORTMENT TRAY*
$145/$260