

## 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 \$110/\$195

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

### STRAWBERRY FIELDS | v | gf \$115/\$205

strawberry, cantaloupe, feta, pepitas, mixed greens, spinach, micro arugula, lemongrass honey 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 \$165/\$300

white wine, garlic, lemon, shallots, chili flake

### PENNE ALLA VODKA | v spicy \$125/\$225

vodka sauce, fresh garlic, parmesan

### EATO RAGÙ | spicy \$145/\$260

Italian pork sausage, ground beef, pancetta, 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 \$85/\$150

deep fried, calabrian aioli

### SPRING ASPARAGUS\* | gf \$115/\$200

sauce beurre blanc, toasted almond, shredded pecorino, parsley

### ROASTED VEGETABLES | v | v+ | gf \$65/\$120

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 \$225/\$405

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

### MEATZZA | v \$24

mozzarella, sirloin steak, Italian sausage, mortadella, ham, bacon, genoa salami, crispy garlic, EaTo ranch, ragù carne sauce

### MARGHERITA | v \$19

fresh mozzarella, fresh basil, red sauce

### HEARTH & HONEY \$25

talleggio, 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

### CAPRESE PANINI | v

\$130/\$230

### BUFFALO CHICKEN WRAP

\$135/\$245

### ITALIAN CHOPPED WRAP

\$145/\$255

### CHICKEN CAESAR WRAP

\$135/\$245

### CHICKEN PARMESAN SANDWICH

\$150/\$270

### PESTO GRILLED CHICKEN SANDWICH\*

\$130/\$230

### EGGPLANT PARMESAN SANDWICH

\$150/\$270

### ASSORTMENT TRAY\*

\$150/\$270

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.