

FAMILY STYLE

Enjoy the true Italian tradition of sharing a meal with those you love!

\$45/pp - MANGIA!

Choice of Insalata, Antipasto (2), Pasta (3)
includes house baked bread

\$50/pp - MANGIA! MANGIA!

Choice of Insalata, Antipasto (2), Pasta (2), Secondi
includes house baked bread

PASTA (each additional \$8/pp)

Stuffed Shells

Spinach & Basil Ricotta, 'Nduja, San Marzano Tomatoes, Lemon

Shrimp Puttanesca

Bucatini, Shrimp, Capers, Kalamata Olives, Fish Stock, San Marzanos, Parsley

Oxtail Ragu

Rigatoni, Braised Oxtail, San Marzano Tomatoes, Parmesan, Parsley

Mushroom Bolognese

Tagliatelle, Mushroom Duxelle, Tomatoes, Caramelized Onion Puree, Carrot Romesco, Nut Free

Cinghiale Sugo e Pistachio Pesto

Tripoline Pasta, Ground Boar, Basil, Pancetta

Aglio e Olio VEGAN

Rigatoni, Roasted Tomatoes, Garlic, Basil

Cacio e Pepe

Spaghetti, Pecorino Romano, Parmigiano-Reggiano, Black Pepper

Gnocchi & Meatballs

Potato Gnocchi, Meatballs, Marinara, Pecorino Romano
Sorrentina Style + \$2/pp

SECONDI (each additional \$10/pp)

Steak Florentine*

1.5 Lb Minimum Cut Short Loin Drizzled with EVO

Porchetta

Shaved, Served with Focaccia and Drippings

Whole Branzino*

Served with Roasted Potatoes & Tomatoes
Filletted +1/pp

Eggplant Parmesan

Breaded Eggplant, Marinara, Ricotta, Mozzarella, Basil

Children 10 years of age & under cost \$10 each.

Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Parties participating in a Family Style Dinner will be presented with a single check, including an 18% gratuity, a 2% service fee, & 7% sales tax.

INSALATA (each additional \$5/pp)

House Salad VEGAN - GLUTEN FREE

Olives, Cucumbers, Chickpeas, Cherry Tomatoes, Red Peppers, Oregano Vinaigrette

Beet & Winter Vegetable Carpaccio GLUTEN FREE

Candy Cane Beets, Rainbow Radish, Daikon, Spring Mix, Goat Cheese, Maple Vinaigrette, Sliced Almonds

Citrus & Winter Lettuce Salad GLUTEN FREE

Blood Orange, Grapefruit, Radicchio, Chicory, Ricotta Salata, Pistachios, Apple Cider Vinaigrette

ANTIPASTO (each additional \$5/pp)

Fried Smoked Mozzarella

King Trumpet Mushrooms, Arugula, Garlic Aioli, Lemon Zest

Calabrian Glazed Brussels Sprouts GLUTEN FREE

Calabrian Chili & Maple Glazed Brussels Sprouts, Squash Puree, Pancetta, Parmesan

Breads + Spreads

House Focaccia, Whipped Ricotta, Assorted Spreads

Shrimp Scampi GLUTEN FREE

Garlic, Butter, White Wine, Lemon, Parsley

Escarole, Beans & Sausage GLUTEN FREE

Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock

Roasted Cauliflower

Ricotta, Heavy Cream, Eggs, Pine Nuts, Pesto, Breadcrumbs

ADD-ONS

Whipped Ricotta \$2/pp

Fresh Bread \$2/pp

Marinated Olives \$2/pp

Roasted Potatoes \$2/pp

Meatballs & Sauce \$3/pp

Meat & Cheese \$8/pp

Assorted Italian Meats & Cheeses, Olives

Add Veal to any pasta or secondi \$5/pp

Add Shrimp to any pasta or secondi \$6/pp

Add Crab to any pasta or secondi \$6/pp