

FAMILY STYLE

Di Anoiase
EATERY

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

INSALATA (each additional \$5/pp)

House Salad **VEGAN · GLUTEN FREE**

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

Koginut Squash Salad **GLUTEN FREE**

Tuscan Kale, Koginut Squash, Pine Nuts, Ricotta Salata, Candied Cayenne Pepper, Maple Balsamic Vinaigrette

Autumn Chopped Salad **GLUTEN FREE**

Puntarelle & Treviso Chicory, Arugula, Honeycrisp Apples, Pistachios, Pickled Onions, Shaved Locatelli, Crispy Pancetta, Red Wine Vinaigrette

ANTIPASTO (each additional \$5/pp)

Beet & Gorgonzola Arancini

+ Caputo Bros. Whipped Ricotta, Pickled Beets, Chives

Parmesan Stuffed Mushrooms

Roasted Baby Bella Mushrooms, Grated Parmesan, Mushroom Crema Filling, Tomato Onion Jam

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
Crispy Fried 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

PASTA (each additional \$8/pp)

Gluten Free Pasta Available Upon Request

Fucina d'Autunno

Spaghetti, Puntarelle Greens, Tuscan Kale, Maitake Mushrooms, Butternut Squash, Kabocha Squash, Parmesan, Chili Flakes

Salsiccia e Cavolo

Fusilli, Sweet Sausage, Braised Cabbage, Onions, Cream, Nutmeg, Parmesan

Guancia di Manzo

Rigatoni, Braised Beef Cheek, Beef Demi-Glacé, Sofrito, Parmesan, Fried Onions

Pollo e Zucco

Creste di Gallo Pasta, Roasted Chicken Thighs, Kabocha Squash, Squash Puree & Creamy Chicken Pate, Spicy Pistachios

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 **GLUTEN FREE**

1.5 Lb Minimum Cut Short Loin Drizzled with EVO

Porchetta **GLUTEN FREE**

Shaved, Served with Focaccia and Drippings

Whole Branzino **GLUTEN FREE**

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.

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.

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