

Family Style 3 Courses Menu

\$48 per person - served family style



Insalate - choose 1

Insalata Mista Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Secondi - choose 2

Riso ai Peperoni Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream

Riso ai Funghi di Bosco Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti ai Mascarpone e Funghi Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Penne ai Broccoli Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano

Fusilli Corti Al Sugo Verde Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano

Rigatoni al Ragù Toscano Tube shaped pasta tossed in a Tuscan beef ragù with parmigiano

Fusilli Corti alla Fiacchieraia Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Rigatoni alla Contadina Tube shaped pasta with a vegetarian ragù finished with a touch of parmigiano

Orecchiette con Zucca di Stagione Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni Short corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream

Petto di Pollo ai Funghi Porcini Chicken breast sautéed in a porcini mushroom sauce

Pollo con Erbe Aromatiche Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Contorni

Patate al Forno Roasted potatoes with rosemary and garlic
Spinaci Saltati Spinach sautéed in olive oil and garlic

Dolci

Assaggio di Dolci
A tasting of four house-made desserts

3 Courses Private Dining Menu

\$60 per person



Insalate - choose 1 to be served family style

Insalata Mista Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Insalata Greca Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese tossed with a red wine vinaigrette

Secondi - choose 3 to be served family style

Riso ai Peperoni Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream

Riso ai Funghi di Bosco Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti ai Mascarpone e Funghi Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Penne ai Broccoli Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano

Fusilli Corti Al Sugo Verde Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano

Fusilli Corti alla Fiaccheraia Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Rigatoni alla Contadina Tube shaped pasta with a vegetarian ragú finished with a touch of parmigiano

Orecchiette con Zucca di Stagione Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni Short corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream

Petto di Pollo ai Funghi Porcini Chicken breast sautéed in a porcini mushroom sauce over arugula and grape tomatoes

Tagliata alla Rucola Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

3 Courses Private Dining Menu

\$60 per person - continued

Contorni - choose 2 to be served family style

Patate al Forno

Roasted potatoes with rosemary and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Dolci - choose 2 to be served family style

Barretta Di Ginduja

Chocolate and hazlenut crunch bar with a vanilla sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Cheesecake Con Salsa Di Fragole

Italian style cheesecake drizzled with a strawberry sauce

or select to be served family style

Assaggio di Dolci

A tasting of four house-made desserts

4 Courses Private Dining Menu

\$75 per person



Insalate - choose 2 to be served family style

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese tossed with a red wine vinaigrette

Burrata

Spaghetti squash, pomegranate seeds, honey

Primi - choose 2 to be served family style

Riso ai Peperoni Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream

Riso ai Funghi di Bosco Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti ai Mascarpone e Funghi Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Penne ai Broccoli Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano

Fusilli Corti Al Sugo Verde Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano

Fusilli Corti alla Fiaccheraia Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Rigatoni alla Contadina Tube shaped pasta with a vegetarian ragú finished with a touch of parmigiano

Orecchiette con Zucca di Stagione Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni Short corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream

4 Course Private Dining Menu

\$75 per person - continued

Secondi - choose 3 to be served family style

Filetto all'Aceto Balsamico Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo Hand-carved filet mignon cooked in a blueberry reduction sauce

Tagliata alla Rucola Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

Disossata alla Robespierre Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil served over arugula and grape tomatoes

Petto di Pollo ai Funghi Porcini Chicken breast sautéed in a porcini mushroom sauce

Pollo con Erbe Aromatiche Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Pesce de Giorno Fish of the day

Strozzapreti al Pomodoro Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

Strozzapreti al Radicchio Rosso Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

Parmigiana al Forno Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

Contorni - choose 2 to be served family style

Patate al Forno Roasted potatoes with rosemary and garlic

Fagioli Marinati Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati Spinach sautéed in olive oil and garlic

Dolci - choose 2 to be served family style

Barretta Di Ginduja Chocolate and hazelnut crunch bar with a vanilla sauce

Tiramisu Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta Vanilla bean custard drizzled with a passion fruit sauce

Cheesecake Con Salsa Di Fragole Italian style cheesecake drizzled with a strawberry sauce

or select to be served family style

Assaggio di Dolci

A tasting of four house-made desserts

Private Dining Menu Options

\$95 per person



Insalate - choose 2 to be served family style

Insalata Mista Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Insalata Greca Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese tossed with a red wine vinaigrette

Burrata Spaghetti squash, pomegranate seeds, honey

Insalata Caprese Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Primi - choose 3 to be served family style

Riso ai Peperoni Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream

Riso ai Funghi di Bosco Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti ai Mascarpone e Funghi Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Penne ai Broccoli Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano

Fusilli Corti Al Sugo Verde Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano

Fusilli Corti alla Fiaccheraia Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Rigatoni alla Contadina Tube shaped pasta with a vegetarian ragú finished with a touch of parmigiano

Orecchiette con Zucca di Stagione Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni Short corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream

Rigatoni al Ragú Toscano Tube shaped pasta tossed in a Tuscan beef ragú with parmigiano

4 Courses Private Dining Menu

\$95 per person - continued

Secondi - choose 3 to be served family style

Controfiletto al Pepe Verde

sautéed in a green peppercorn and brandy cream sauce

Controfiletto ai Funghi Porcini

Hand-carved New York strip steak sautéed in a porcini mushroom sauce

Filetto all'Aceto Balsamico

Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo

Hand-carved filet mignon cooked in a blueberry reduction sauce

Tagliata alla Rucola

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

Disossata alla Robespierre

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil served over arugula and grape tomatoes

Petto di Pollo ai Funghi Porcini

Chicken breast sautéed in a porcini mushroom sauce

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Pesce de Giorno

Fish of the day

Filetto de Branzino

Pan seared branzino filet with white wine shallot sauce served over oyster mushrooms and petite green beans

Strozzapreti al Pomodoro

Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

Strozzapreti al Radicchio Rosso

Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

Parmigiana al Forno

Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

4 Courses Private Dining Menu

\$95 per person - continued

Contorni - choose 2 to be served family style

Patate al Forno

Roasted potatoes with rosemary and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Dolci - choose 2 to be served family style

Barretta Di Ginduja

Chocolate and hazlenut crunch bar with a vanilla sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Cheesecake Con Salsa Di Fragole

Italian style cheesecake drizzled with a strawberry sauce

or select to be served family style

Assaggio di Dolci

A tasting of four house-made desserts

Bistecca Family Style Feast

\$120 per person

L'Antipasto Toscano

assortment of cured Italian meats

Insalate - choose 2

Insalata Mista Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Insalata Greca Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese tossed with a red wine vinaigrette

Burrata Spaghetti squash, pomegranate seeds, honey

Insalata Caprese Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Primi - choose 3

Riso ai Peperoni Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream

Riso ai Funghi di Bosco Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti ai Mascarpone e Funghi Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Penne ai Broccoli Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano

Fusilli Corti Al Sugo Verde Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano

Fusilli Corti alla Fiaccheraia Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Rigatoni alla Contadina Tube shaped pasta with a vegetarian ragú finished with a touch of parmigiano

Orecchiette con Zucca di Stagione Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni Short corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream

Bistecca Family Style Feast

\$120 per person - continued

Secondi -

Bistecca alla Fiorentina

Traditional Florentine 45oz porterhouse served frenched, grilled and topped with garlic and rosemary infused olive oil

Pesce de Giorno

Fish of the day

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Contorni - choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Dolci -

Assaggio di Dolci

A tasting of four house-made desserts

Acqua al 2 Hors d'oeuvres

L' Antipasto Toscano \$25 (serves 4)

assortment of cured Italian meats

Assaggio di Formaggi \$19 (serves 4)

assorted tasting of cheese

Crostini \$25 (10 pieces)

(select one)

- ricotta and olive
- tomato basil bruschetta
- wild mushrooms, feta, herbs
- tuscan beef ragú, parmigiano

Arancini di Riso \$30 (10 pieces)

deep-fried risotto and mozzarella balls

Stuffed Cherry Pepper \$20 (12 pieces)

parmigiano, garlic, herbs, bread crumbs

Mini Panini \$30 (12 pieces)

(select one)

- Caprese - tomato and mozzarella
- Funghi e Formaggio al Tartufo - wild mushrooms, arugula, boschetto al tartufo cheese

Prosciutto Wrapped Arugula \$18 (12 pieces)

cured pork, arugula, olive oil

Tuna Crudo Bites \$28 (12 pieces)

black olive, basil, olive oil caper glaze

Grilled Lamb Lollipop \$50 (10 pieces)

nardello pomodoro glaze

Bistecca alla Fiorentina \$120 (serves 8-10 guests)

sliced 45oz Florentine porterhouse grilled rare or medium rare,
garlic and rosemary infused olive oil

Piccolo Pasticceria \$45 (10 pieces)

(select one)

- Tiramisu
- Cheesecake con salsa di fragole
 - Barretta di Gianduja
 - Panna Cotta

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.*