

COCKTAIL MENU

GREENMARKET-INSPIRED | HOUSE-MADE PASTRIES | HAND-ROLLED PASTA | UNIQUE WINE SELECTIONS



HORS D'OEUVRES

PASSED OR STATIONARY

HOT

ARANCINI (CHOOSE ONE OPTION)

WILD MUSHROOMS

FONTINA AND PARMIGIANO

SPECK AND PECORINO

POLENTA

CRISPY POLENTA, SUN-DRIED AND CHERRY TOMATOES

PIZZETTE

MOZZARELLA, SAN MARZANO TOMATOES, BASIL

FUNGHI RIPIENI

STUFFED PORTOBELLO MUSHROOM, ZUCCHINE, PARSLEY

GAMBERI

SHRIMP, ARUGULA, SALMORIGLIO

POLIPO

OCTOPUS, CELERY, POTATO, CAPERS

CAPE SANTE

SCALLOP, SPECK,

RED PEPPER AND SUN-DRIED TOMATO PUREE

“MAIALINO IN COPERTA”

ITALIAN SAUSAGE WRAPPED IN HOMEMADE PUFF PASTRY,

WHOLE GRAIN MUSTARD

POLPETTINE

MINI VEAL & BEEF MEATBALLS, SAN MARZANO TOMATOES,

PARMIGIANO, FOCACCIA

POLPETTINE VEGANE (VEGAN)

BLACK BEANS, TOFU, MUSHROOMS

Selection of 5

1 hour - \$30pp

2 hours - \$40pp

Selection of 7

1 hour - \$34pp

2 hours - \$47pp

Trio of Mini Desserts

1 hour - \$18pp



COLD

CROSTINI (CHOOSE ONE OPTION)

HEIRLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL

BLACK TRUFFLE FRESH RICOTTA

MIXED WILD MUSHROOMS, GOAT CHEESE

ARTICHOKE HEARTS, RICOTTA SALATA

SMOKED SALMON, YOGURT, LEMON, DILL, RED ONION,
CAPERS

PROSCIUTTO, PARMIGIANO, TOMATOES

SPIEDINI DI SALUMI E FORMAGGI (CHOOSE ONE OPTION)

ITALIAN GOAT CHEESE, PEPPERED PROSCIUTTO,
KALAMATA OLIVES

PEPPERED VENETO CHEESE, NORTHERN STYLE SALAMI,
GRAPES

CACIO E PEPE BIGNÈ

CACIO E PEPE FILLED CREAM PUFF, PECORINO CHEESE,
BLACK PEPPER

CAPRESE

MOZZARELLA, TOMATOES, BASIL, ACETO BALSAMICO

BARBABIETOLA

BEETS, GOAT CHEESE MOUSSE, BALSAMICO

BRESAOLA ROLLATINI

CURED BEEF, RICOTTA, RUCOLA

TONNO

TUNA TARTARE

SALMONE

SALMON TARTARE



BRUSCHETTA

(CHOOSE FOUR)

1 HOUR - \$20 PP | \$10 PER ADD. HOUR

POMODORO

HEIRLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL

RICOTTA

BLACK TRUFFLE FRESH RICOTTA

FUNGI

WILD MUSHROOM, SHAVED PARMIGIANO

ZUCCHINE

ZUCCHINE, RICOTTA SALATA

PECORINO

PECORINO CREMA, CALABRIAN CHILI

SALMONE

SMOKED SALMON, YOGURT, LEMON, CAPERS, RED ONION

PROSCIUTTO

PROSCIUTTO, MOZZARELLA, TOMATOES

FORMAGGI E SALUMI

1 HOUR - \$25 PP | \$12 PER ADD. HOUR(S)

OUR SIGNATURE ASSORTMENT OF IMPORTED ARTISANAL ITALIAN CHEESE AND MEAT

STATIONARY PASTA

1 HOUR - \$28 PP | \$15 PER ADD. HOUR

(CHOOSE TWO) GLUTEN FREE AND VEGAN OPTIONS AVAILABLE)

STROZZAPRETI AL POMODORO

SANMARZANO TOMATOES, GARLIC, BASIL, OLIVE OIL

ORECCHIETTE AL PESTO

BASIL PESTO, PINE NUTS, PARMIGIANO

RIGATONI

SLOW COOKED SHORT RIB RAGÙ

CACIO E PEPE

STROZZAPRETI, PECORINO ROMANO, BLACK PEPPER CORN

STROZZAPRETI CON FUNGI

SAUTÉED MIXED MUSHROOMS, BLACK GARLIC, PARMIGIANO

ARROSTI

1 HOUR - \$38 PP | \$20 PER ADD. HOUR

(CHOOSE TWO)

EGGPLANT PARMIGIANA

EGGPLANT, TOMATOES, BREAD CRUMBS

SALMONE

ROASTED SALMON, LEMON VINAIGRETTE

POLLO

ROASTED CHICKEN, HERB JUS

MILANESE

BREADED CHICKEN BREAST, ARUGULA, SHAVED FENNEL, LEMON

BRANZINO (+\$7 PP)

MEDITERRANEAN SEABASS, SALSA VERDE

TAGLIATA (+\$20 PP)

NEW YORK STRIP STEAK, BABY ARUGULA, PARMIGIANO, CHERRY TOMATOES, PINE NUT VINAIGRETTE

CRUDI

(CHOOSE THREE)

1 HOUR - \$42 PP | \$21 PER ADD. HOUR

OSTRICA

OYSTERS, LEMON, MIGNONETTE

SHRIMP COCKTAIL

SHRIMP, COCKTAIL SAUCE, LEMON

TARTARE DI TONNO

TUNA TARTAR

TARTARE DI SALMONE

SALMON TARTARE

WE ALSO HAVE THREE PACCHETTI FOR YOUR CHOICE!

ARGENTO

1 HOUR - \$45 PP

2 HOURS - \$65 PP

PASSED HORS D'OEUVRES (FIVE)
FORMAGGI E SALUMI OR BRUSCHETTA (FOUR)

ORO

1 HOUR - \$85 PP

2 HOURS - \$110 PP

PASSED HORS D'OEUVRES (FIVE)
FORMAGGI E SALUMI OR BRUSCHETTA (FOUR)
PASTA AND ARROSTI (ONE OF EACH)

PLATINO

1 HOUR - \$135 PP

2 HOURS - \$155 PP

PASSED HORS D'OEUVRES (FIVE)
FORMAGGI E SALUMI
BRUSCHETTA (FOUR)
CRUDI (TWO)
PASTA AND ARROSTI (ONE OF EACH)
MINI DESSERTS (THREE)



MINI DESSERTS

BIGNÈ

CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

TIRAMISÙ

LADYFINGERS, ITALIAN COFFEE,
MASCARPONE CREAM, RUM

VANILLA PANNA COTTA

SEASONAL FRUIT (GF)

CROSTATA AL LIMONE

LEMON CUSTARD, ITALIAN MERINGUE

CANNOLI ABRUZZESI

NUTELLA, MASCARPONE CREAM, CACAO
NIBS

CIOCCOLATO BIANCO

CHOCOLATE SHELL WITH WHITE
CHOCOLATE GANACHE AND RASPBERRY

BERRY SALAD

BLUEBERRY, RASPBERRY, BLACKBERRY, MINT
(GF)

FLOURLESS CHOCOLATE CUPCAKE

WHIPPED CREAM ICING (GF)

BEVERAGES

~ our wine list & liquor selection changes based on availability ~

OUR VERSATILE WINE LIST FEATURES GEMS FROM FAMILY-RUN AND BIODYNAMIC WINERIES IN ITALY.

ARGENTO WINE & BEER \$52PP

UP TO 3 HOURS

SOFT DRINKS: COCA COLA, DIET COKE, SPRITE,
TONIC, CLUB SODA, GINGER ALE SAN
PELLEGRINO: SPARKLING, ARANCIATA,
LIMONATA, CHINOTTO REGULAR & DECAF DRIP
COFFEE BY LAVAZZA ASSORTED TEAS BY
SERINDIPITEA

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

ORO OPEN BAR \$65PP

UP TO 3 HOURS

SOFT DRINKS: COCA COLA, DIET COKE, SPRITE,
TONIC, CLUB SODA, GINGER ALE SAN
PELLEGRINO: SPARKLING, ARANCIATA,
LIMONATA, CHINOTTO REGULAR & DECAF DRIP
COFFEE BY LAVAZZA ASSORTED TEAS BY
SERINDIPITEA

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

LUKSUSOWA VODKA
BEEFEATER GIN
ESPOLÒN TEQUILA
BACARDI SUPERIOR
JAMESON WHISKEY
WILD TURKEY BOURBON

WILD TURKEY RYE
APEROL
CAMPARI
CINZANO SWEET VERMOUTH
CINZANO DRY VERMOUTH

PLATINO OPEN BAR \$78PP

UP TO 3 HOURS

SOFT DRINKS: COCA COLA, DIET COKE, SPRITE,
TONIC, CLUB SODA, GINGER ALE SAN
PELLEGRINO: SPARKLING, ARANCIATA,
LIMONATA, CHINOTTO REGULAR & DECAF DRIP
COFFEE BY LAVAZZA
ASSORTED TEAS BY SERINDIPITEA

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

KETEL ONE VODKA
TITO'S VODKA
TANQUERAY GIN
BOMBAY SAPPHIRE GIN
CASAMIGOS BLANCO
CASAMIGOS RESPOSADO
JAMESON IRISH WHISKEY
BULLEIT BOURBON & RYE
JW BLACK SCOTCH
APEROL

CAMPARI
CINZANO SWEET VERMOUTH
CINZANO DRY VERMOUTH
COINTREAU
COURVOISIER VS
LUXARDO AMARETTO
GRAND MARNIER
LUXARDO LIMONCELLO
RAMAZZOTTI SAMBUCA
MONTENEGRO AMARO

