

LUNCH MENU

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





PANINI AND SALAD BUFFET \$30PP

PANINI CHOOSE 2

(CIABATTA, MULTIGRAIN OR FOCACCIA)

CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL PESTO

TONNO

IMPORTED TUNA, MARINATED ARTICHOKES, AIOLI

POLLO

HERB MARINATED CHICKEN, AGED PROVOLONE

PROSCIUTTO

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, BABY ARUGULA

ZUCCHINE

ZUCCHINE, FRESH MOZZARELLA, SALMORIGLIO

SALADS CHOOSE 2

INSALATA

ROMAN LETTUCE, PISTACHIO, RADISH, RED ONIONS, CUCUMBER, CHERRY TOMATOES, PARMIGIANO, HERB VINAIGRETTE

RUCOLA E CARCIOFI

ARTICHOKES, ARUGULA, SHAVED PARMIGIANO, WALNUTS, BALSAMIC VINAIGRETTE

RADICCHIO

RED LEAF LETTUCE, ROASTED CARROTS, RADICCHIO, POMEGRANATE, GOAT CHEESE, LEMON DRESSING

CESARE

BABY GEM LETTUCE, CAESAR DRESSING, CURED EGG YOLK

LUNCH

BUFFET \$60PP

1 ANTIPASTI
3 SECONDI, 1 CONTORNI
CHEF'S SELECTION OF COOKIES

FAMILY STYLE, 3 COURSE \$75PP

2 ANTIPASTI
3 SECONDI, 2 CONTORNI
3 MINI DESSERTS

PLATED, 3 COURSE \$105PP

1 ANTIPASTI
1 SECONDI (CHOICE OF 3)
1 DOLCI PLATED (CHOICE OF 2) OR 3 MINI DESSERTS PP FAMILY STYLE

ANTIPASTI AND SALADS

INSALATA

ROMANLETTUCE,PISTACHIO, RADISH,
RED ONIONS, CUCUMBER, CHERRY
TOMATOES, PARMIGIANO, HERB
VINAIGRETTE

RUCOLA E CARCIOFI

ARTICHOKES, ARUGULA, SHAVED
PARMIGIANO, WALNUTS, BALSAMIC
VINAIGRETTE

RADICCHIO

REDLEAF LETTUCE, ROASTED CARROTS,
RADICCHIO, POMEGRANATE, GOAT
CHEESE, LEMON DRESSING

CESARE

BABYGEMLETTUCE, CAESAR DRESSING,
CURED EGG YOLK

BURRATA

HEIRLOOM TOMATOES, OLIVE OIL,
AROMATIC BREAD CRUMBS
ADD PROSCIUTTO (+\$2PP)

POLPETTINE

VEALANDBEEFMEATBALLS, SAN MARZANO
TOMATOES, PARMIGIANO

CONTORNI

PATATE

ROSEMARYROASTED FINGERLING POTATOES

ASPARAGI

ROASTEDASPARAGUS, OLIVE OIL, SEA
SALT

SAUTÉED BROCCOLI RABE

GARLIC,CALABRIANCHILI,OLIVEOIL

SHISHITOS

FIREROASTEDPEPPERS, FLAKY SEA SALT

CAVOLETTI DI BRUXELLES

ROASTED SPROUTS, CHILI, COLATURA

SECONDI

(GLUTEN FREE AND VEGAN PASTA AVAILABLE)

STROZZAPRETI AL POMODORO

SAN MARZANO TOMATOES, GARLIC,
BASIL, OLIVE OIL

ORECCHIETTE AL PESTO

BASILPESTO,PINENUTS,PARMIGIANO

ITALIAN PASTA SALAD

FARFALLE, TOMATOES,MOZZARELLA,
OLIVE OIL

RIGATONI

SLOWCOOKED SHORT RIB RAGÙ

CACIO E PEPE

STROZZAPRETI,PECORINO ROMANO,
BLACK PEPPERCORN

STROZZAPRETI CON FUNGHI

SAUTÉED MIXED MUSHROOMS, BLACK
GARLIC, PARMIGIANO

EGGPLANT PARMIGIANA

EGGPLANT, MOZZARELLA,SANMARZANO
TOMATOES, BREADCRUMBS

SALMONE

ROASTEDSALMON, LEMON VINAIGRETTE
MILANESE

BREADED CHICKEN BREAST, ARUGULA,
SHAVED FENNEL, LEMON DRESSING

POLLO

LAVENDER MARINATED ROASTED
CHICKEN, HERB JUS

BRANZINO (+\$7)

FILLET OFMEDITERRANEAN SEA BASS,
SALSA VERDE

TAGLIATA (+\$20)

NEW YORKSTRIP STEAK, BABY ARUGULA,
PARMIGIANO, CHERRY TOMATOES, PINE
NUT VINAIGRETTE

DESSERTS

TIRAMISÙ

LADYFINGERS, ITALIAN COFFEE, MASCARPONE CREAM, RUM

FRUTTA

SELECTION OF SEASONAL FRUIT (GF)

TORTA ALLA MOUSSE DI CIOCCOLATO

DARK CHOCOLATE MOUSSE, FLOURLESS CHOCOLATE CAKE, DARK COCOA (GF)

VANILLA PANNA COTTA

FRESH BERRIES (GF)

BUDINO DI PANE

PAIN AU CHOCOLAT BREAD PUDDING, BOURBON SAUCE, WHIPPED CREAM

BABA SBAGLIATO

“MISTAKEN” CARAMELIZED RUM CAKE, APRICOT PUREE, COINTREAU SAUCE

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 VERSATILE WINELIST FEATURES GEMS FROM FAMILY-RUN AND BIODYNAMIC WINERIES IN ITALY.

NON-ALCOHOLIC BEVERAGES

1 HOUR - \$7

2 HOURS - \$10

3 HOURS - \$13

4 HOURS - \$16

5 HOURS - \$20

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 SERINDI PITEA

MIMOSA & BELLINI PACKAGE

1 HOUR - \$25

2 HOURS - \$28

3 HOURS - \$32

4 HOURS - \$40

5 HOURS - \$45

PROSECCO, ORANGE JUICE, PEACH OR APRICOT NECTAR

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 SERINDI PITEA

ARGENTO WINE & BEER \$52PP UP TO 3 HOURS

SOAVE, ICASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, ICASALI, ABRUZZO
PROSECCO, LEMANZANE, VENETO
PERONI, PALE ALE, ROMA

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 SERINDI PITEA

~ ASK ABOUT OUR FULL BAR OPTIONS! ~

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

