



PRIMI (served family style)

MARGHERITA

san marzano tomato sauce, mozzarella, basil

MEATBALL

san marzano tomato sauce, ricotta, meatball

INSALATA (served family style)

TRATTORIA SALAD

seasonal vegetable, mixed green

CAESAR

house-made dressing, croutons

SECONDI (served family style)

CHICKEN FETTUCCHINE

parmigiano cream sauce

RIGATONI

tomato basil sauce

DOLCI (served family style)

ITALIAN CHEESECAKE

ricotta cheese, amarena cherries, chantilly cream

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



PRIMI (served family style)

SALUMI and FORMAGGI
chef's selection, changes daily

CALAMARI PICANTE
marinara, cherry pepper, crushed red pepper, bourbon smoked paprika

INSALATA (served family style)

PANZANELLA
tomato, cucumber, olive, caper, onion, basil, garlic crostini

CAPRESE
heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic

SECONDI (served family style)

CHICKEN PARMIGIANA
cheese, marinara

JUMBO SHRIMP FRANCESE
egg batter, white wine, lemon butter

VEAL PICCATA
lemon, white wine, caper

RAVIOLI
arugula, goat cheese, vodka pink sauce

CONTORNI (served family style)

SAUTEED GARLIC SPINACH
TRUFFLE FRIES
TRUFFLE MAC & CHEESE

DOLCI (served family style)

LIMONCELLO TIRAMISU
ladyfingers soaked in Limoncello, mascarpone cheese, candied lemon

FLOURLESS CHOCOLATE TORTA
hazelnut florentine, gianduja ganache, mascarpone crème, & feuilletine crunch

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



PRIMI (served family style)

SALUMI and FORMAGGI
chef's selection, changes daily

GRILLED OCTOPUS
olive, caper, jewel box tomato, fingerling

RICOTTA MEATBALLS
tomato basil sauce

INSALATA (served family style)

ARUGULA
olive oil, parmigiano - reggiano

CAPRESE
heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic

CAESAR
house-made dressing, croutons

SECONDI (served family style)

ROASTED HALF RACK of LAMB
rosemary potato

COWBOY RIBEYE
asparagus, marsala - mushroom ragout

SNAPPER MEDITERRANEAN
caper, olive, garlic, cherry tomato, basil butter

CHICKEN IN CROSTA
parmigiano, lemon sauce

PASTA e CONTORNI (served family style)

CAPELLINI
arugula pesto, black pepper, pistachio

BLACK INK FETTUCCINE
octopus, olive oil, garlic, cherry tomato

BRUSSELS SPROUTS with PANCETTA
TUSCAN HERB MASHED POTATO

DOLCI TRIO (served family style)

LIMONCELLO TIRAMISU
FLOURLESS CHOCOLATE TORTA
ITALIAN CHEESECAKE



PRIMI (served family style)

PRIMAVERA

tomato sauce, mozzarella, vegetable, tomato

SOPPRESSATA

san marzano tomato sauce, mozzarella, salumi, fresh basil

INSALATA (served family style)

TRATTORIA SALAD

seasonal vegetable, mixed green

CAESAR

house-made dressing, croutons

SECONDI (choice of one)

CHICKEN IN CROSTA

parmigiano, lemon sauce

GNOCCHI

bolognese, béchamel

SALMON OREGANATA

oregano, bread crust, lemon butter

PENNE PRIMAVERA

spring vegetable, olive oil, garlic, spinach

CONTORNI (served family style)

SPICY BROCCOLI RABE

TUSCAN HERB MASHED POTATO

DOLCI (served family style)

ITALIAN CHEESECAKE

ricotta cheese, amarena cherries, chantilly cream

FLOURLESS CHOCOLATE TORTA

hazelnut florentine, gianduja ganache, mascarpone crème, & feuilletine crunch

General Manager

Rinaldo Mataj

Executive Chef

Thomas Cook



PRIMI (served family style)

SALUMI and FORMAGGI
chef's selection, changes daily

RICOTTA MEATBALLS
tomato basil sauce

INSALATA (served family style)

CAPRESE
heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic

CAESAR
house-made dressing, croutons

SECONDI (choice of one)

RAVIOLI
arugula, goat cheese, vodka pink sauce

CHICKEN PARMIGIANA
cheese, marinara

SNAPPER MEDITERRANEAN
caper, olive, garlic, cherry tomato, basil butter

FILET MIGNON
herb butter

CONTORNI (served family style)

BRUSSELS SPROUTS with PANCETTA
GRILLED ASPARAGUS
TRUFFLE MAC & CHEESE

DOLCI (served family style)

LIMONCELLO TIRAMISU
ladyfingers soaked in Limoncello, mascarpone cheese, candied lemon

FLOURLESS CHOCOLATE TORTA
hazelnut florentine, gianduja ganache, mascarpone crème, & feuilletine crunch

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



PRIMI (served family style)

SALUMI and FORMAGGI
chef's selection, changes daily

MUSSELS
garlic and oil (or) fra diavolo

BRUSCHETTA
chef's selection, changes daily

GRILLED OCTOPUS
olive, caper, jewel box tomato, fingerling

INSALATA (served family style)

PANZANELLA
tomato, cucumber, olive, caper, onion, basil, garlic crostini

CAPRESE
heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic

ARUGULA
olive oil, parmigiano - reggiano

SECONDI (choice of one)

PORCINI RAVIOLI
champagne truffle cream

JUMBO SHRIMP FRANCESE
egg batter, white wine, lemon butter

COWBOY RIBEYE
asparagus, marsala - mushroom ragout

CHICKEN IN CROSTA
parmigiano, lemon sauce

CONTORNI (served family style)

SAUTEED GARLIC SPINACH
BRUSSELS SPROUTS with PANCETTA
TUSCAN HERB MASHED POTATO
TRUFFLE MAC & CHEESE

DOLCI TRIO (served family style)

LIMONCELLO TIRAMISU
FLOURLESS CHOCOLATE TORTA
ITALIAN CHEESECAKE

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



Group Dining - ~~\$25-\$103~~ Standing Cocktail - Reception
Add-On to Any Group Dining Package or
Choose (2 or more) Packages from below

CHARCUTARIE – DISPLAY

(Choose 1 for \$15, 2 for \$25 or 3 for \$35 per person)

SALUMI and FORMAGGI

chef's selection of cheeses and cured meats, changes daily

NUTS and BERRIES

chef's selection of spiced and dried nuts, fresh and dried fruits, changes daily

ANTIPASTO

chef's selection of grilled or raw vegetables, changes daily

PIZZA – DISPLAY

(\$18 per person)

MARGHERITA

san marzano tomato sauce, mozzarella, basil

FUNGHI

light tomato sauce, mozzarella, tartufo, porcini mushroom

MEATBALL

san marzano tomato sauce, ricotta, meatball

VERDE

olive oil, mozzarella, arugula, prosciutto

SOPPRESSATA

san marzano tomato sauce, mozzarella, salame, fresh basil

HORS D'OEUVRES – BUTLER PASSED

(Choose 5 for \$30, 6 for \$35 or 7 for \$40 per person)

TRUFFLE ARANCINI

BRUSCHETTA

PANCETTA WRAPPED PRAWN

TUNA TARTARE

PROSCIUTTO e MELONE

MINI ITALIAN MEATBALL w/ RICOTTA

LAMB LOLLIPOPS

ASSORTED MINI DESSERT – DISPLAY

(\$10 per person)

CHEF'S WHIM

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



Group Dining - \$30-\$195 Live Action Stations - Reception
Semi Private or Full Buy Out
Choose (3 or more) Packages

CHARCUTARIE – Live Action Chef Attendant
(Choose 1 for \$15, 2 for \$25 or 3 for \$35 per person)

SALUMI and FORMAGGI
chef's selection of cheeses and cured meats, changes daily

NUTS and BERRIES
chef's selection of spiced and dried nuts, fresh and dried fruits, changes daily

ANTIPASTO
chef's selection of grilled or raw vegetables, changes daily

INSALATA – Live Action Chef Attendant
(Choose 1 for \$10, 2 for \$15 or 3 for \$20 per person)

PANZANELLA
tomato, cucumber, olive, caper, onion, basil, garlic crostini

ARUGULA
olive oil, parmigiano - reggiano

CAESAR
house-made dressing, croutons

PASTA – Live Action Chef Attendant
(Choose 1 for \$15, 2 for \$25 or 3 for \$30 per person)

CHICKEN FETTUCINE
parmigiano cream sauce

RIGATONI
tomato basil sauce

CAPELLINI
arugula pesto, black pepper, pistachio

GNOCCHI
bolognese, béchamel

PENNE PRIMAVERA
spring vegetable, olive oil, garlic, spinach

CARVING STATIONS – Live Action Chef Attendant
(Choose 1 for \$35, 2 for \$65, 3 for \$85 per person)

GARLIC, LEMON & HERB PORCHETTA
ROSEMARY ROASTED LEG OF LAMB
MARSALA PEPPERCORN PRIME NEW YORK STRIP LOIN

SIDES SERVINGS – Live Action Chef Attendant
(Choose 1 for \$10, 2 for \$15 per person)

TUSCAN HERB MASHED POTATO
GRILLED ASPARAGUS

ASSORTED MINI DESSERT – Live Action Chef Attendant
(\$10 per person)

CHEF'S WHIM

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



A LA CARTE MENU (food and beverage minimum per person with pre-selected appetizers served family style)

PRIMI (served family style – choose quantities below))

<input type="checkbox"/>	BURRATA watermelon, baby frisee, balsamic reduction	15
<input type="checkbox"/>	TUNA TARTARE avocado, mixed greens	14
<input type="checkbox"/>	CARPACCIO prime beef, arugula, crisp capers, shaved parmegiano - reggiano, mustard aioli	15
<input type="checkbox"/>	RICOTTA MEATBALLS tomato basil sauce	12
<input type="checkbox"/>	GRILLED OCTOPUS olive, caper, jewel box tomato, fingerling	15
<input type="checkbox"/>	MUSSELS 14 garlic and oil (or) fra diavolo	
<input type="checkbox"/>	CALAMARI PICANTE marinara, cherry pepper, crushed red pepper, bourbon smoked paprika	15
<input type="checkbox"/>	SALUMI and FORMAGGI chef's selection, changes daily	15
<input type="checkbox"/>	BRUSCHETTA chef's selection, changes daily	13

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook



NON-ALCOHOLIC

(Choose 1 hour for \$15, 2 hours for \$25 per person)

Includes Lavazza dark roast coffee, Tea Leafs teas, sodas, juices & bottled waters

BEER & WINE

(Choose 1 hour for \$25, 2 hours for \$35 per person)

Includes Imported and Domestic beers, Sommelier's selection of Wines, Lavazza dark roast coffee, Tea Leafs teas, sodas, juices & bottled waters

PREMIUM OPEN BAR

(Choose 1 hour for \$35, 2 hours for \$55 per person)

Includes Premium brand liquors
Imported and Domestic beers, Sommelier's selection of Wines,
Lavazza dark roast coffee, Tea Leafs teas, sodas, juices & bottled waters

BEVERAGES ON CONSUMPTION

(To be charged accordingly)

*All Packages are Exclusive of Applicable Food & Beverage Taxes, Gratuities (22%) and Surcharges
Chef Attendant Fee \$75 per hour – minimum of (2) hours
Wine Selections and Vintages are Subject to Market Availability*

General Manager
Rinaldo Mataj

Executive Chef
Thomas Cook