

## DINNER MENU

## \$85 PER PERSON

served family style

## ANTIPASTO

Affettato Misto

assortment of house-cured salumi and traditional southern Italian antipasti

SECONDI

choice of two

Cavatelli al Sugo

cavatelli with pork sugo and parmigiano reggiano

Risotto al Limone

arborio risotto, gulf coast shrimp, lemon gluten-free, can be made vegetarian

Spaghetti al Cacio e Pepe

spaghetti, cracked black pepper, cacio di roma vegetarian

Orata in Aqua Pazza

mediterranean sea bass, cherry tomatoes, garlic, olives, capers, white wine, parsley gluten-free

Eggplant Parmigiana

baked eggplant, buffalo mozzarella, basil, san marzano tomatoes vegetarian

Spizzaddeddu Di Pollo

Pan-roasted half chicken with braised artichokes and potatoes gluten-free

### DOLCE

La Piccola Pasticceria "The Little Pastry Shop"

assortment of mini Italian pastries, cannoli, cakes and cookies







## DINNER MENU

\$105 PER PERSON

served family style

## ANTIPASTO

Affettato Misto

assortment of house-cured salumi and traditional southern Italian antipasti

PRIMI

choice of two

Cavatelli al Sugo

cavatelli with pork sugo and parmigiano reggiano

Risotto al Limone

arborio risotto, gulf coast shrimp, lemon gluten-free, can be made vegetarian

Tagliatelle al Fungi

tagliatelle with wild mushroom ragu and Parmigiano Reggiano DOP vegetarian

Linguine allo Sgoglio

linguine with mussels, clams, calamari, and rock shrimp (+\$7 per person)

Cappellacci di Zucca

roasted butternut squash-filled cappellacci, brown butter, sage, toasted hazelnuts, Parmigiano Reggiano DOP vegetarian SECONDI

choice of two

Orata in Aqua Pazza

mediterranean sea bass, cherry tomatoes, garlic, olives, capers, white wine, parsley gluten-free

Eggplant Parmigiana

baked eggplant, buffalo mozzarella, basil, san marzano tomatoes vegetarian

Stinco d'Angello

braised lamb shank with trapanese-style cous cous, pomegranate and toasted pistacchios

Tagliata

grilled NY strip steak, arugula, shaved parmigiana, cherry tomatoes
gluten-free

Spizzaddeddu Di Pollo

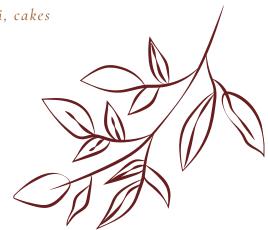
pan-roasted half chicken with braised artichokes and potatoes gluten-free

DOLCE

La Piccola Pasticceria "The Little Pastry Shop"

assortment of mini Italian pastries, cannoli, cakes and cookies







## BRUNCH MENU

\$45 PER PERSON

served family style

### PRIMI

choice of three

Prosciutto & Melon

thinly sliced prosciutto di san daniele, fresh cantaloupe gluten-free

Bruschetta Con Avocado

grilled rustic bread, avocado, tomato, parmigiano reggiano vegetarian

Frittata

pan fried sweet peppers, potatoes, onion, eggs vegetarian, gluten-free

Crespelle alla Nutella

warm nutella-filled crepes, toasted hazelnuts, whipped cream vegetarian

Yogurt Parfait

greek yogurt, granola, and fresh berries vegetarian

### SIDES

optional, priced per person

Smoothie di Frutta Assortito - \$7 assorted mini fresh fruit smoothies

> Pattate Al Forno - \$6 roasted rosemary potatoes

Fresh Seasonal Fruit - \$6

Mixed Greens Salad - \$5

## SECONDI

choice of two

Spaghetti al Cacio e Pepe

spaghetti, cracked black pepper, cacio di roma vegetarian

Shakshuka

eggs simmered in san marzano tomatoes, nduja, red bell peppers, garlic, parsley gluten-free, can be made vegetarian

**Spaghetti alla Carbonara** spaghetti, crispy guanciale, egg, parmigiano reggiano

Pancake di Ricotta

lemon-ricotta pancakes, lemon curd, marsala-maple syrup, blueberries vegetarian

Tiramisu French Toast

brioche, mascarpone tiramisu cream marsala-maple syrup vegetarian

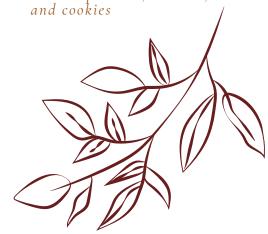
DOLCE

optional, +\$10 per person

La Piccola Pasticceria "The Little Pastry Shop"

Assortment of mini Italian pastries, cannoli, cakes







# RECEPTION MENU

available for groups of 15 or more

## PASSED CANAPES

\$18 per person per hour for first two hours; \$10 per person for each additional half hour choice of four

Olive Ascolana

breaded and fried stuffed olives, filled with pork, chicken & mortadella

Scampi

shrimp sauteed in garlic, extra virgin olive oil, toasted almonds, breadcrumbs

Bruschetta al Pomodoro

house-made foccacia, tomato, basil, garlic, red onion, extra virgin olive oil vegetarian

Arrosticini

skewers of grilled lamb with rosemary gluten-free

Polpette di Pane

fried "meatless meatballs" of bread, egg, parsley, pecorino cheese, san marzano tomatoes

Arancini Siciliani

arborio rice, saffron, peas, tomato, mozzarella vegetarian

Tuna Crudo

sicilian pistachios gluten-free

Caprese Skewer

mozzarella, cherry tomato, basil, olive oil vegetarian

White Anchovy Crostino

capers, lemon, extra virgin olive oil

Eggplant Involtini
fried strips of eggplant, filled with ricotta, basil,
parmigiano, san marzano tomatoes
vegetarian

Grilled Octopus heirloom bean salad

gluten-free



## PLATTERS & STATIONS

priced per person

Affettato Misto - \$22

assortment of house-cured salumi and traditional southern Italian antipasti

Artisan Cheese Board - \$18

assortment of artisan cheese, bread & jam

Raw Bar - \$125 chilled oysters, clams, mussels, shrimp cocktail, crudo, crab legs and lobster salad

Pasta Station - \$35, Select Two: served with seasonal greens salad

Gnocchi Sorrentina with tomato, basil, smoked mozzarella

Gnocchi or Ravioli al Cacio Pepe

Porchetta Stuffed Agnolotti with brown butter, sage, and amaretti cookie

Ravioli al Pesto

Ravioli al Pomodoro

Porchetta Station - \$45
hand-carved with broccoli rabe and roasted long hot peppers

Miniature Panini Station - \$35

assorted seasonal bite-sized sandwiches on house-made focaccia





## LIBATIONS

all inclusive beverage packages and consumption bars available

BEVERAGE PACKAGES

## STANDARD

\$55 per person for two hours; \$15 per person for each additional hour

#### Wine

house red & white selected by our sommerlier

#### Reer

Birra Lucana Blonde Lager Neshaminy Creek "Countryline" IPA

#### Spirits

Smirnoff vodka, Gordon's gin, Bacardi rum, Old Granddad bourbon, Ezrabrooks rye, Espolon tequila

Soft Drinks, Juice, Coffee & Zero Proof Cocktails

## PREMIUM

\$75 per person for two hours; \$22 per person for each additional hour

#### Wine

premium sparking, white & red selected by our sommelier

#### Beer

Birra Lucana Blonde Lager Neshaminy Creek "Countryline" IPA

#### Spirits

Grey Goose vodka, Bluecoat gin, Smith & Cross rum, Bullet bourbon, Dickel rye, Casamigos tequila

Soft Drinks, Juice, Coffee, Espresso Beverages & Zero Proof Cocktails

## BRUNCH

\$25 per person for two hours; \$10 per person for each additional half hour

#### Wine

premium sparking, white & red selected by our sommelier

#### Beer

Birra Lucana Blonde Lager Neshaminy Creek "Countryline" IPA

### Cocktails

Mimosa, Sicilian Bellini, Bloody Mary Espresso Martini or Seasonal Spritz +\$10 per person

Soft Drinks, Juice, Coffee, & Espresso Beverages





All pricing excludes taxes and fees. All items subject to seasonal changes.



## LIBATIONS CONT.

all inclusive beverage packages and consumption bars available

## PRE-SELECTED WINES

For groups of 20 or more, please pre-select wines from the following list. Ask for recommended quantities!

## **Sparkling**

Rocchina Prosecco Brut \$62
Acinum Prosecco Rose Extra Dry \$62
Nino Franco "Rustico" Prosecco Valdobbiadene
Superiore Docg \$90
Barone Pizzini Animante Franciacorta Docg \$135
Soutiran Signature Champagne Grand Cru Brut \$154

### White

Otella Lugana Doc \$60
Argillae Orvieto Superiore Doc \$60
Palmento Costanzo Etna Bianco Doc \$65
Surrau Vermentino di Gallura Docg \$68
Trefethen Chardonnay Oak Knoll Napa Valley \$68
Cantina Tramin Sauvignon Blanc Trentino Doc \$70
Cataldi Madonna "Giulia" Pecorino Abruzzo Doc \$87
Bisci "Vigneto Fogliano" Verdicchio di Matelica \$90
Prá "Monte Grande" Soave Classico Doc \$102

### Rose

Marchesini Bardolino Classico Doc \$65 Cataldi Madonna Montepulciano Cerasuolo d'Abruzzo Doc \$77.00 De Castris "Five Roses" Salice Salentino \$77 Istine Sangiovese Toscana Rosato \$82

#### Red

Piancornello Sangiovese Toscana \$68
Molettieri Aglianico Irpinia Doc \$70
Tenuta Tascante Etna Rosso Doc \$74
La Valentina "Spelt" Montepulciano d'Abruzzo \$80
Azelia Langhe Nebbiolo Doc \$82
La Spinetta "Ca del Pian" Barbera d'Asti
Superiore \$88
Podere Sapaio "Volpolo" Toscana \$110
Castello di Meleto Chianti Classico Gran

Selezione Docg \$125

## FEATURED COCKTAILS & ZERO PROOF

For groups of 20 guests or more, please select two cocktails and one zero proof to be featured during the event

### Cocktails

Midnight In Alba Woodfood Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters

> Oaxaca Negroni Mezcal, Vermouth Rouge, Campari

Cirneco Dell' Etna Vodka, Hibiscus, Grapefruit, Rosemary

808 Upshur St.
High West Double Rye, Sfumato, Luigi Francoli,
Bitters

The Bee Sting
Beefeater Gin, Lemon, Calabrese Pepper-Infused
Honey

Aperol Spritz Aperol, Prosecco, Club Soda

## Zero-Proof

Sicilian Sunrise
Blood Orange, Clementine Juice, Sparkling Limonata

Crodino 1965 Zero-Proof Spritz Aperitivo Non Alcolico "Biondo", Lemon







## INTERACTIVE ADD-ONS

priced per person, customization available

## COCKTAIL CLASS

Italian Classics with a Twist

Our expert mixologists will teach your guests how to make a classic Italian cocktail plus one of our signature fan-favorites. Recipe card to take home included.

\$45 per person

## PIZZA CLASS

Neapolitan Pizza Demonstration & Class

Join Chef Joe Cicala in Sorellina to learn about the art of making Neapolitan pizza. Guests will make their own pizzas, and watch them fired in the oven just behind the pizza counter. Limited to 15 guests per session.

\$35 per person

## AMARO FLIGHT Learn About A Traditional Digestif

Taste three unique and delicious Italian amaros while learning about the history of this traditional end-of-dinner drink.

\$28 per person +\$6 for cookie pairing

## COOKING CLASS

Pasta, Cookies, & More!

Join Chef Anglea Cicala for a hands-on cooking class focused on a classic Italian dish. Make fresh pasta, marinated antipasti, or traditional Italian cookies.

\$50 per person

## C A N N O L I Fill & Decorate Your Own Cannoli

As the perfect dessert enhancement, guests can fill their own cannoli shells and choose from two toppings to make their own Sicilan cannoli. Available as a station!

\$23 per person

