

GROUP DINING MENU

DINNER (available after 3pm) \$30 per guest

All packages include a choice of Coke, Diet Coke, Sprite, Iced Tea, and Drip Coffee

Tax and suggested gratuity of 20% added to all group dining events

APPETIZERS - PLEASE SELECT TWO

Bruschetta macerated cherry tomatoes with basil and garlic, toasted house-made bread

Burrata with Peperonata cream-filled fresh mozzarella with stewed tri-colored pepper, onion, kalamata olive, extra virgin olive oil, basil, toasted house-made bread

Rustica Flatbread flatbread, rosemary, sea salt, pecorino romano, served with marinara

Marinated Beets 🥜 roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette

Cauliflower Fritti* crispy cauliflower, lemon caper drizzle, crispy prosciutto, pecorino romano

Crispy Calamari* (+\$1 per guest) northwest calamari, housemade pickled pepper, calabrian chile aioli

Neapolitan Meatballs (+\$2 per guest) meatballs, tomato sauce, grana padano

SALADS - PLEASE SELECT TWO

Mista leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

Caesar romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing

Palermo arugula, orange, fennel, kalamata olive, red onion, shaved parmigiano, lemon vinaigrette

Salerno romaine ribbons, buffalo mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette

Napoli (+\$2 per guest) romaine ribbons, chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive, gorgonzola house dressing

WOOD-FIRED PIZZAS - 13 INCH - PLEASE SELECT FOUR

Margherita tomato sauce, fresh mozzarella, basil, extra virgin olive oil

Tutta Bella tomato sauce, italian sausage, mushroom, onion, fresh mozzarella, basil

Mediterranean extra virgin olive oil, marinated eggplant, roasted red pepper, mushroom, goat cheese, fresh mozzarella, basil

Roberto 🥜 extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked buffalo mozzarella, basil

Capricciosa tomato sauce, ham, artichoke, mushroom, kalamata olive, fresh mozzarella, basil

Pietro tomato sauce, soppressata, italian sausage, fresh mozzarella, chile flake, basil

Prosciutto e Funghi tomato sauce, prosciutto di parma, mushroom, fresh mozzarella, basil

Prosciutto e Rucola extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

Cauliflower with Fennel roasted cauliflower, shaved fennel, cream, caciocavallo, provola

Leonardo tomato sauce, italian sausage, red pepper, calabrian chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

Hazan tomato sauce, calabrian salami, mushroom, fresh mozzarella, gorgonzola, provola

Meatball & Ricotta extra virgin olive oil, neapolitan meatball, fresh mozzarella, ricotta, provola, marinara drizzle, garlic, oregano

Bianca extra virgin olive oil, fresh mozzarella, goat cheese, provola, onion, roasted garlic, oregano

Cheese Pomodoro provola, whole milk mozzarella

Cheese with Salami pomodoro, provola, whole milk mozzarella, salami

OPTIONAL PASTA COURSE (+\$4 per guest) PLEASE SELECT ONE

Rigatoni all'Ortolano 🥜 fresh tomato, arugula, marinara, white wine, goat cheese, toasted pine nut, short rigatoni

Spaghetti Bolognese traditional meat and tomato ragu, spaghetti, grana padano

OPTIONAL DESSERT COURSE (+\$3 per guest) - PLEASE SELECT ONE

Mini-Cannoli traditional ricotta cream, mini chocolate chips

Filomena's Tiramisù 🥜 ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate

BEVERAGE PACKAGES

Please ask about our extensive beer, wine and cocktail offering. We have customizable menu options to fit your event and needs.

contains nuts = 🥜 SOME MENU ITEMS MAY HAVE HAD CONTACT WITH NUTS. PLEASE INFORM SERVER OF FOOD ALLERGY.

* NOT AVAILABLE AT ALL LOCATIONS