

DINNER MENU

Pre-selected family-style menu

STARTER

CLASSIC HUMMUS

Za'tar spice, herbs, pita

APPETIZERS

CHOOSE 2 | Each additional - \$7 per person

MARKET SALAD

Fennel, orange, herbs, dijon vinaigrette

CROQUETAS

Bacon, date, horseradish aioli, shaved manchego

ROASTED PRAWNS

Sherry wine, olive oil, Calabrian chili, lemon, parsley

MEATBALLS

Ground pork, wagyu beef, pomodoro sauce, parmesan

MAINS

CHOOSE 3 | Each additional - \$10 per person

GRILLED CHICKEN

Olive, preserved lemon, saffron, potato

BRANZINO

Artichoke, chickpea, fava bean, salsa verde

SMOKED BEET

Roasted chicory, tempura onion, beet jus, black garlic

HANGER STEAK (+\$10 PER PERSON)

Hanger steak, hand-cut fries, peppercorn sauce

GNOCCI

Pork ragu, ricotta, fried rosemary

HANDCUT SPAGHETTI

Cherry tomato sauce, parmesan, basil

GARGANELLI

Veal bolognese, bresaola, sage

BUFALINA PIZZA

Cherry tomatoes, buffalo mozzarella, basil

TARTUFO PIZZA

White mushrooms, speck, mozzarella

VEGETARIAN PIZZA

Tomato sauce, mozzarella, mushrooms, onions, olives, brussel sprouts

SOPPRESSATA PIZZA

Spicy cured pork, chile honey, oregano

SIDES

CHOOSE 1 | Each additional - \$5 per person

SAUTEED SPINACH

Romesco sauce, house fried garlic chips, pine nuts

GLAZED CARROT

Gremolata

ARUGULA SALAD

Shaved parmesan, lemon vinaigrette

BRUSSEL SPROUTS

Fried brussels, labne, hot honey, pistachio

FRIES

With ketchup

DESSERT

ASSORTED CHEF'S SELECTION

cake cutting fee \$5 per person

Offerings within are subject to change due to culinary development and seasonal availability.

We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Price does not include tax, gratuity, and event fee.

