Audace

Ristorante

LARGE GROUP MENUS

Seated dinners for groups · All menus follow the same simple format

1 **SALADS**
Choice of 2, shared for the table

2 **APPETIZERS**
Choice of 2, shared for the table

3 **MAIN COURSE**
Choose one style: individual, or 3 mains family-style

4 **DESSERT**
Optional add-on, choice of 2 or 3

PIZZA

75
USD PER PERSON

SALADS
Radicchio, Imperatore Cesare, Finocchi e Rucola

APPETIZERS
Crocchè, Parmigiana, Fried Shrimp & Calamari, Burrata

MAIN COURSES
Neapolitan pizzas: Margherita, Bufala, Piccante, Quattro Formaggi and more

MAIN

90
USD PER PERSON

SALADS
Radicchio, Imperatore Cesare, Finocchi e Rucola

APPETIZERS
Parmigiana, Fried Shrimp & Calamari, Burrata, Wagyu Meatballs, Pizza Margherita

MAIN COURSES
Tortello Cacio e Pepe, Rigatoni al Ragù, Spaghetti al Pomodoro, Branzino, Chicken Cotoletta, Cauliflower Steak

GOURMET

110
USD PER PERSON

SALADS
Radicchio, Imperatore Cesare, Finocchi e Rucola

APPETIZERS
Burrata, Wagyu Meatballs, Grilled Octopus, Red Snapper Crudo, Pizza Boscaiola

MAIN COURSES
Truffle Gnocchi, Tagliatelle ai Porcini, Linguine Vongole e Bottarga, Swordfish, Branzino

AUDACE

165
USD PER PERSON

SALADS
Radicchio, Imperatore Cesare, Finocchi e Rucola

APPETIZERS
Wagyu Meatballs, Grilled Octopus, Red Snapper Crudo, Salumi e Formaggi, Pizza Margherita Royale

MAIN COURSES
Filetto al Tartufo, Veal Cotoletta, Lamb Chops, Risotto Ossobuco, Spicy Lobster Linguine, Truffle Gnocchi

GOOD TO KNOW

For larger groups we recommend serving the main courses family-style as well: choose 3 mains for the table to share. It keeps service smooth and lets guests taste more of the menu.

Every package can be customized with dishes from our à la carte menu. Desserts are an optional add-on: choice of 2 at +20 USD or choice of 3 at +30 USD per person.

Our open bar packages are listed at the end of this PDF.

Prices per person, excluding tax and gratuity. Menu subject to seasonal availability.

Audace

Ristorante

PIZZA PACKAGE

75 USD PER PERSON

Salads and appetizers served family-style · Pizzas served individually or family-style

INSALATE

Salads · Choice of 2 · Shared for the table

RADICCHIO
Organic Radicchio, Gorgonzola, Caramelized Pear, Acacia Honey Vinaigrette, Salted Caramel, Walnuts

IMPERATORE CESARE
Romaine Lettuce, Homemade Croutons, Cured Egg Yolk, Caesar Dressing, Parmigiano Reggiano Vacche Rosse 24M

FINOCCHI E RUCOLA
Shaved Fennel & Organic Arugula, Walnuts, Apple, Shaved Parmigiano Reggiano Vacche Rosse 24M, Orange Vinaigrette

ANTIPASTI

Appetizers · Choice of 2 · Shared for the table

CROCCHÈ IBERICO
Classic Neapolitan Potato Croquette, Smoked Mozzarella Heart, Pata Negra 5J, Parmigiano Reggiano Vacche Rosse Fondue

PARMIGIANA BIANCA DI ZUCCHINE
Fried Zucchini, Smoked Mozzarella, Parmigiano Reggiano Vacche Rosse 24M, Béchamel Sauce, Basil

GAMBERI E CALAMARI ALLE 3 SALSE
Crispy Fried Shrimp & Calamari, Saffron Mayo, Mediterranean Herb Aioli & Marinara

BURRATA CAPRESE
Burrata Imported from Puglia, Heirloom Tomato, Tomato Gazpacho, Homemade Basil Pesto, Black Pepper

PIZZA NAPOLETANA

Please select one service style for the table

INDIVIDUAL
One pizza per guest

or

RECOMMENDED
FAMILY-STYLE
3 pizzas to share

MARGHERITA
San Marzano Tomato Sauce, Fior di Latte, Basil, EVOO

BUFALA
San Marzano Tomato Sauce, Buffalo Mozzarella DOP, Basil, EVOO

TRICOLORE
Homemade Basil Pesto, Fior di Latte, Cherry Tomato

PICCANTE
San Marzano Tomato Sauce, Smoked Mozzarella, Spicy Salame, Spilinga 'Nduja, Wild Oregano

SALSICCIA E FRIARIELLI
Spicy Broccoli Rabe, Smoked Mozzarella, Italian Sausage, Organic Basil

QUATTRO FORMAGGI
Fior di Latte, Gorgonzola, Fontina Cheese, Parmigiano Reggiano Vacche Rosse 24M, Basil

DOLCI

Optional add-on · Dessert selection served to share · Choice of 2 +20 USD · Choice of 3 +30 USD per person

MINI CANNOLI
Chocolate-Lined Shell, Ricotta Cream, Candied Orange Peel

CHEESECAKE BITES
Creamy Cheesecake, Buttery Shortbread Crust

MINI CAPRESE
Almond & Chocolate Cake, Powdered Sugar

MACARON COLLECTION
Traditional French Macarons

LEMON BITES
Lemon Curd, Buttery Crust, Powdered Sugar

CHOCOLATE MINI CHOUX
Choux Pastry, Chocolate Cream, Chocolate Glaze

MACEDONIA DI FRUTTA
Fresh Seasonal Fruit Salad

Selections can be customized with dishes from our à la carte menu.
Prices per person, excluding tax and gratuity. Menu subject to seasonal availability.

Audace

Ristorante

MAIN PACKAGE

90 USD PER PERSON

Salads and appetizers served family-style · Main course served individually or family-style

INSALATE

Salads · Choice of 2 · Shared for the table

RADICCHIO
Organic Radicchio, Gorgonzola, Caramelized Pear, Acacia Honey Vinaigrette, Salted Caramel, Walnuts

IMPERATORE CESARE
Romaine Lettuce, Homemade Croutons, Cured Egg Yolk, Caesar Dressing, Parmigiano Reggiano Vacche Rosse 24M

FINOCCHI E RUCOLA
Shaved Fennel & Organic Arugula, Walnuts, Apple, Shaved Parmigiano Reggiano Vacche Rosse 24M, Orange Vinaigrette

ANTIPASTI

Appetizers · Choice of 2 · Shared for the table

PARMIGIANA BIANCA DI ZUCCHINE
Fried Zucchini, Smoked Mozzarella, Parmigiano Reggiano Vacche Rosse 24M, Béchamel Sauce, Basil

GAMBERI E CALAMARI ALLE 3 SALSE
Crispy Fried Shrimp & Calamari, Saffron Mayo, Mediterranean Herb Aioli & Marinara

BURRATA CAPRESE
Burrata Imported from Puglia, Heirloom Tomato, Tomato Gazpacho, Homemade Basil Pesto, Black Pepper

POLPETTE DI WAGYU
Wagyu Meatballs in San Marzano Sauce, Bread Crumb, Crispy Parmigiano Vacche Rosse 24M, Basil

PIZZA MARGHERITA
San Marzano Tomato Sauce, Fior di Latte, Basil, EVOO

SECONDI

Please select one service style for the table

INDIVIDUAL
One main per guest

or

RECOMMENDED
FAMILY-STYLE
3 mains to share

TORTELLO CACIO E PEPE NAPOLETANO
Homemade Pasta Filled with Pecorino Romano & Jamaican Black Pepper, Provolone del Monaco Fondue, Beef Jus

RIGATONI AL RAGÙ NAPOLETANO
Pastificio Mancini Rigatoni, Slow-Cooked Neapolitan Ragù, Parmigiano Reggiano Vacche Rosse 24M Fondue, Basil-Infused EVOO

SPAGHETTI AL POMODORO
Pastificio Mancini Spaghetti, Corbarino Tomatoes from the Amalfi Coast, Organic Basil, Garlic-Infused EVOO

BRANZINO
Pan-Seared Wild-Caught Seabass Filet, Grilled Zucchini, Roasted Potatoes, Red Pepper Purée

COTOLETTA DI POLLO
Organic Breaded Chicken Breast, Organic Arugula, Cherry Tomatoes

CAVOLFIORE AL PEPE VERDE
Pan-Seared Cauliflower Steak, Green Peppercorn, Mustard, Cream & Cognac Sauce, Rosemary

DOLCI

Optional add-on · Dessert selection served to share · Choice of 2 +20 USD · Choice of 3 +30 USD per person

MINI CANNOLI
Chocolate-Lined Shell, Ricotta Cream, Candied Orange Peel

CHEESECAKE BITES
Creamy Cheesecake, Buttery Shortbread Crust

MINI CAPRESE
Almond & Chocolate Cake, Powdered Sugar

MACARON COLLECTION
Traditional French Macarons

LEMON BITES
Lemon Curd, Buttery Crust, Powdered Sugar

CHOCOLATE MINI CHOUX
Choux Pastry, Chocolate Cream, Chocolate Glaze

MACEDONIA DI FRUTTA
Fresh Seasonal Fruit Salad

Selections can be customized with dishes from our à la carte menu.
Prices per person, excluding tax and gratuity. Menu subject to seasonal availability.

Audace

Ristorante

GOURMET PACKAGE

110 USD PER PERSON

Salads and appetizers served family-style · Main course served individually or family-style

INSALATE

Salads · Choice of 2 · Shared for the table

RADICCHIO
Organic Radicchio, Gorgonzola, Caramelized Pear, Acacia Honey Vinaigrette, Salted Caramel, Walnuts

IMPERATORE CESARE
Romaine Lettuce, Homemade Croutons, Cured Egg Yolk, Caesar Dressing, Parmigiano Reggiano Vacche Rosse 24M

FINOCCHI E RUCOLA
Shaved Fennel & Organic Arugula, Walnuts, Apple, Shaved Parmigiano Reggiano Vacche Rosse 24M, Orange Vinaigrette

ANTIPASTI

Appetizers · Choice of 2 · Shared for the table

BURRATA CAPRESE
Burrata Imported from Puglia, Heirloom Tomato, Tomato Gazpacho, Homemade Basil Pesto, Black Pepper

POLPETTE DI WAGYU
Wagyu Meatballs in San Marzano Sauce, Bread Crumb, Crispy Parmigiano Vacche Rosse 24M, Basil

POLPO GRIGLIATO
Herb-Marinated Grilled Octopus, Smoked Roasted Lollo Rossa Lettuce, Homemade Octopus Mayo

CRUDO DI DENTICE
Wild-Caught Red Snapper Crudo, Leche de Tigre, Passion Fruit, Pistachio, Basil

PIZZA BOSCAIOLA
Fontina Cheese, Porcini Mushrooms, Prosciutto di Parma 24M, Truffle Honey

SECONDI

Please select one service style for the table

INDIVIDUAL
One main per guest

or

RECOMMENDED
FAMILY-STYLE
3 mains to share

GNOCCHI RIPIENI AL PESTO E TARTUFO
Homemade Gnocchi Filled with Basil Pesto, Burrata Cream, Pine Nuts, Shaved Fresh Black Truffle

TAGLIATELLE AI PORCINI
Homemade Tagliatelle, Porcini Mushrooms, Homemade Truffle Butter, Parmigiano Reggiano Vacche Rosse

LINGUINE VONGOLE E BOTTARGA
Pastificio Mancini Linguine, Manila Clams, White Wine Sauce, Garlic & Spicy EVOO, Parsley, Bottarga di Muggine

PESCE SPADA
Grilled Swordfish, Eggplant Purée, Cherry Tomato Confit, Capers

BRANZINO
Pan-Seared Wild-Caught Seabass Filet, Grilled Zucchini, Roasted Potatoes, Red Pepper Purée

DOLCI

Optional add-on · Dessert selection served to share · Choice of 2 +20 USD · Choice of 3 +30 USD per person

MINI CANNOLI
Chocolate-Lined Shell, Ricotta Cream, Candied Orange Peel

CHEESECAKE BITES
Creamy Cheesecake, Buttery Shortbread Crust

MINI CAPRESE
Almond & Chocolate Cake, Powdered Sugar

MACARON COLLECTION
Traditional French Macarons

LEMON BITES
Lemon Curd, Buttery Crust, Powdered Sugar

CHOCOLATE MINI CHOUX
Choux Pastry, Chocolate Cream, Chocolate Glaze

MACEDONIA DI FRUTTA
Fresh Seasonal Fruit Salad

Selections can be customized with dishes from our à la carte menu.
Prices per person, excluding tax and gratuity. Menu subject to seasonal availability.

Audace

Ristorante

AUDACE PACKAGE

165 USD PER PERSON

Salads and appetizers served family-style · Main course served individually or family-style

INSALATE

Salads · Choice of 2 · Shared for the table

RADICCHIO
Organic Radicchio, Gorgonzola, Caramelized Pear, Acacia Honey Vinaigrette, Salted Caramel, Walnuts

IMPERATORE CESARE
Romaine Lettuce, Homemade Croutons, Cured Egg Yolk, Caesar Dressing, Parmigiano Reggiano Vacche Rosse 24M

FINOCCHI E RUCOLA
Shaved Fennel & Organic Arugula, Walnuts, Apple, Shaved Parmigiano Reggiano Vacche Rosse 24M, Orange Vinaigrette

ANTIPASTI

Appetizers · Choice of 2 · Shared for the table

POLPETTE DI WAGYU
Wagyu Meatballs in San Marzano Sauce, Bread Crumb, Crispy Parmigiano Vacche Rosse 24M, Basil

POLPO GRIGLIATO
Herb-Marinated Grilled Octopus, Smoked Roasted Lollo Rossa Lettuce, Homemade Octopus Mayo

CRUDO DI DENTICE
Wild-Caught Red Snapper Crudo, Leche de Tigre, Passion Fruit, Pistachio, Basil

SALUMI E FORMAGGI
Prosciutto di Parma 24M, Capocollo, Spicy Salame, Fontina, Gorgonzola, Truffle Pecorino, Stuffed Olives, Fig Jam, Honey, Focaccia

PIZZA MARGHERITA ROYALE 5J
San Marzano Tomato Sauce, Buffalo Mozzarella DOP, Pata Negra 5J, Basil, EVOO

SECONDI

Please select one service style for the table

INDIVIDUAL
One main per guest

or

RECOMMENDED
FAMILY-STYLE
3 mains to share

FILETTO AL TARTUFO
8 Oz Beef Fillet, Barolo Beef Jus, Shaved Truffle, Asparagus

COTOLETTA DI VITELLO
Organic Breaded Bone-In Veal, Organic Arugula, Cherry Tomatoes

COSTOLETTA DI AGNELLO
Lamb Chops, Potato Millefoglie, Saffron & Ginger Carrot Purée

RISOTTO OSSOBUCO
Carnaroli Acquerello Rice alla Milanese, Saffron, Slow-Braised Beef Shank, Bone Marrow, Parmigiano Reggiano Vacche Rosse

SPICY LOBSTER LINGUINE
Pastificio Mancini Linguine, Half Lobster, Piennolo Tomatoes from Napoli, Crustacean Bisque, Crushed Red Peppers, Parsley

GNOCCHI RIPIENI AL PESTO E TARTUFO
Homemade Gnocchi Filled with Basil Pesto, Burrata Cream, Pine Nuts, Shaved Fresh Black Truffle

DOLCI

Optional add-on · Dessert selection served to share · Choice of 2 +20 USD · Choice of 3 +30 USD per person

MINI CANNOLI
Chocolate-Lined Shell, Ricotta Cream, Candied Orange Peel

CHEESECAKE BITES
Creamy Cheesecake, Buttery Shortbread Crust

MINI CAPRESE
Almond & Chocolate Cake, Powdered Sugar

MACARON COLLECTION
Traditional French Macarons

LEMON BITES
Lemon Curd, Buttery Crust, Powdered Sugar

CHOCOLATE MINI CHOUX
Choux Pastry, Chocolate Cream, Chocolate Glaze

MACEDONIA DI FRUTTA
Fresh Seasonal Fruit Salad

Bistecca alla Fiorentina, 32 Oz Porterhouse to share, available at +40 USD per person.
Prices per person, excluding tax and gratuity. Menu subject to seasonal availability.

Audace

Ristorante

BEVERAGE PACKAGES

Open bar · Priced per person for the first 2 hours, then per additional hour

WINE OPEN BAR

55 USD per person, first 2 hours
+20 USD each additional hour

Beer

Sparkling: Prosecco

White: Verdicchio

Red: Chianti

LIQUOR & WINE OPEN BAR

75 USD per person, first 2 hours
+30 USD each additional hour

House spirits with mixer, Negroni or Aperol Spritz

Beer

Sparkling: Prosecco

White: Verdicchio

Red: Chianti

PREMIUM LIQUOR OPEN BAR

95 USD per person, first 2 hours
+40 USD each additional hour

Grey Goose, Tanqueray, Maker's Mark, Casamigos, Brugal with mixer

Beer

Sparkling: Prosecco Superiore

White: Falanghina, Gavi di Gavi

Red: Barbera, Pinot Nero

Grappa and Amaro

PREMIUM LIQUOR & PREMIUM WINE

115 USD per person, first 2 hours
+45 USD each additional hour

Belvedere, Hendrick's, Tanqueray No. Ten, Don Julio, Zacapa, Woodford Reserve, Japanese Whisky with mixer

Beer

Sparkling: Franciacorta

White: Etna Bianco, Sauvignon Blanc

Red: Cabernet, Rosso di Montalcino

Grappa Barricata and any Amaro, including Nonino

An open bar lets guests enjoy cocktails, wine and beer freely while keeping the budget fixed.
Prices per person, excluding tax and gratuity. Selections subject to availability.