



PRIVATE EVENTS

BUFFET OR FAMILY-STYLE SERVING

Sunday through Saturday, 11am-5pm
25-person minimum

OPTION NO. 1

\$30/PP (25-50 GUESTS)
\$25/PP (51-100 GUESTS)
\$20/PP (100+ GUESTS)

*Pick 2 Appetizers
Pick 1 Pasta & Sauce
Pick 1 Chicken
Salad
Bread*

OPTION NO. 2

\$35/PP (25-50 GUESTS)
\$30/PP (51-100 GUESTS)
\$25/PP (100+ GUESTS)

*Pick 2 Appetizers
Pick 2 Pasta & Sauces
Pick 1 Chicken
Salad
Bread*

OPTION NO. 3

\$40/PP (25-50 GUESTS)
\$35/PP (51-100 GUESTS)
\$30/PP (100+ GUESTS)

*Pick 2 Appetizers
Pick 2 Pasta & Sauces
Pick 2 Chicken
Salad
Bread*

APPETIZER CHOICE

*Calamari Fritti
Roasted Peppers
Steamed Vegetables
Greens & Beans
Sausage, Peppers, & Onions
Lemoncello Focaccia
Eggplant Ripieno
Artichoke French
Meatballs
Arancini
Bruschetta
Antipasto (add \$3/pp)*

PASTA CHOICE

*Penne
Gnocchi
Pappardelle
Spaghetti
Linguine*

SAUCE CHOICE

*Marinara
Vodka with Peas & Pancetta
Amatriciana
Alla Mamma
Puttanesca
Pesto
Alfredo
Bolognese (add \$3/pp)*

CHICKEN CHOICE

*Parmigiano
Lemoncello
Milanese
French
Fra Diavolo
Marsala*

SPECIALTY ITEM

*(add \$15/pp)
Fish of the Day
Angus Steak
Rabbit Cacciatore
Rack of Lamb
Cioppino
Shrimp or Scallops*

**BEFORE MAKING A DECISION,
COME SEE US FOR A CONSULTATION.**



PRIVATE EVENTS

SIT DOWN PARTIES

SUNDAY – THURSDAY

SMALL BACK ROOM
10–15 GUESTS

MAIN DINING ROOM
35–40 GUESTS

SMALL ATRIUM
20–25 GUESTS

LARGE ATRIUM
50–55 GUESTS

OPEN, GROUND LEVEL PATIO
60–70 GUESTS

UPPER LEVEL PATIO
45–50 GUESTS

COMPLETE PRIVACY, 6PM-9PM*

Off the dinner menu or limited menu

Customized limited menu, \$35/pp minimum

Off the dinner menu or limited menu

Customized limited menu, \$35/pp minimum

Customized limited menu, \$35/pp minimum

Customized limited menu, \$35/pp minimum

SHARED SPACE, 6PM-9PM

\$25/pp minimum or off the dinner menu

Up to 25 guests, dinner or limited menu

Over 25 guests, limited menu only

FRIDAY – SATURDAY

SMALL BACK ROOM
MAX 15 GUESTS

MAIN DINING ROOM
MAX 35 GUESTS

SMALL ATRIUM
MAX 25 GUESTS

LARGE ATRIUM
MAX 55 GUESTS

OPEN, GROUND LEVEL PATIO
MAX 70 GUESTS

UPPER LEVEL PATIO
MAX 50 GUESTS

COMPLETE PRIVACY, 6PM-9PM*

\$800 minimum

\$3,500 minimum

\$2,500 minimum

\$5,500 minimum

\$7,000 minimum

\$5,000 minimum

SHARED SPACE, 2 HOUR SEATING 4PM-6PM OR 8PM-10PM

\$45/pp minimum

*Allowing us to seat other guests **in the same area** before, after, or during will decrease the per person cost to \$45 minimum plus drinks, tax, & gratuity.*

***Consult with party planner for other time frames for cost savings.**



PRIVATE EVENTS

OFF-PREMISE CATERING

APPETIZERS	1/2 PAN 10-15 PPL	FULL PAN 18-25 PPL
ARANCINI	\$60	\$110
ARTICHOKE FRENCH	\$45	\$80
HOMEMADE MEATBALLS	\$45	\$80
ANTIPASTO SALAD	\$65	\$120
STEAMED VEGETABLES.....	\$45	\$80
GREENS & BEANS	\$45	\$80
MIXED GREENS	\$35	\$60
ROASTED POTATOES.....	\$45	\$80
ITALIAN PEPPERS, SAUSAGE, & ONIONS	\$55	\$100
AWARD WINNING ITALIAN BREAD	\$4/LOAF	\$4/LOAF

ENTRÉES	1/2 PAN 10-15 PPL	FULL PAN 18-25 PPL
LEMONCELLO CHICKEN OR VEAL	\$75 / \$110	\$120 / \$180
PARMIGIANO CHICKEN OR VEAL	\$75 / \$110	\$120 / \$180
FRENCH CHICKEN OR VEAL	\$75 / \$110	\$120 / \$180
MARSALA CHICKEN OR VEAL	\$75 / \$110	\$120 / \$180
MEAT LASAGNA.....	\$75	\$150
CHEESE LASAGNA.....	\$60	\$120
PENNE, SPAGHETTI, LINGUINE	\$40	\$75
	(Marinara, Pesto, Vodka, Alfredo, Aglio E Olio) (Bolognese add \$20, or Fra Diavolo add \$15) (Shrimp add \$35, or chicken add \$25)	
GNOCCHI, RAVIOLI, PAPPARDELLE.....	\$55	\$90
	(Marinara, Pesto, Vodka, Alfredo, Aglio E Olio) (Bolognese add \$20, or Fra Diavolo add \$15) (Shrimp add \$35, or chicken add \$25)	

SPECIALTY ITEMS
 OSSO BUCO, FISH, RISOTTO, RABBIT, RACK OF LAMB **BASED ON MARKET PRICE**
 (Consult with owner)