



DINNER MENU

\$ 8 5 PER PERSON

served family style

ANTIPASTO

Affettato Misto

assortment of house-cured salumi and traditional southern Italian antipasti

SECONDI

choice of two

Pappardelle al Ragu di Cinghiale

wide ribbon-shaped pasta, wild boar ragu, 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*

Polla allo Scarpariello

*roasted half chicken, pork sausage, hot and sweet peppers,
rosemary
gluten-free*

DOLCE

La Piccola Pasticceria **“The Little Pastry Shop”**

*assortment of mini Italian pastries, cannoli, cakes
and cookies*



All pricing excludes taxes and fees. All items subject to seasonal changes. Menus can be served plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!



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

Pappardelle al Ragu di Cinghiale

wide ribbon-shaped pasta, wild boar ragu, parmigiano reggiano

Risotto al Limone

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

Gnocchi alla Sorrentina

*potato gnocchi, san marzano tomatoes, parmigiano reggiano, fior di latte mozzarella
vegetarian*

Ravioli alla Primavera

*spinach & ricotta filled ravioli, charred ramps, butter, parmigiano reggiano
vegetarian*

Cavatelli Asparagi e Gamberi

*cavatelli, local asparagus, gulf coast shrimp, garlic, white wine, parsley, san marzano tomato
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*

Bracirole Barese

veal sirloin stuffed with breadcrumbs and herbs slow-cooked in san marzano tomato ragu, parmigiano reggiano

Tagliata

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

Polla allo Scarpariello

*roasted half chicken, pork sausage, hot and sweet peppers, rosemary
gluten-free*

DOLCE

La Piccola Pasticceria “The Little Pastry Shop”

assortment of mini Italian pastries, cannoli, cakes and cookies



All pricing excludes taxes and fees. All items subject to seasonal changes. Menus can be served plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!



BRUNCH MENU

\$ 4 5 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*

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
and cookies*



All pricing excludes taxes and fees. All items subject to seasonal changes. Menus can be served plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!



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 focaccia, 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 Invololini

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 - \$45, Select Two:

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

all stations served for two hours





LIBATIONS

*all inclusive beverage packages
and consumption bars available*

BEVERAGE PACKAGES

STANDARD

*\$55 per person for two hours;
\$10 per person for each additional half hour*

Wine

house red & white selected by our sommelier

Beer

*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 &
Zero Proof Cocktails**

PREMIUM

*\$75 per person for two hours;
\$15 per person for each additional half hour*

Wine

*premium sparkling, 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

*sparkling, white & red selected by our sommelier
house*

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**





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

*Woodford 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



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