



# DINNER MENU

\$ 7 5 PER PERSON

*salad & dessert served individually plated;  
entrees served family style*

## I N S A L A T A

### **Insatata Di Rucola**

*baby arugula salad with artisan cheese, and seasonal  
fruit vinaigrette  
vegetarian, gluten-free*

O R

## A N T I P A S T I

*+ \$10 per person  
served family style*

### **Affettato Misto**

*assortment of house-cured salumi and traditional  
southern Italian antipasti*



## D O L C E

*choice of one*

### **Cannoli Siciliani**

*fried cicilian cannoli, sweetened ricotta, chocolate  
chips*

### **Baba Au Rhum**

*rum-soaked Neapolitan brioche, crema diplomatica,  
amarena cherry*

O R

## LA PICCOLA PASTICCERIA “THE LITTLE PASTRY SHOP”

*+ \$5 per person  
served family style*

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

## S E C O N D I

*choice of two*

### **Cavatelli al Sugo**

*cavatelli with pork sugo and  
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 alla Griglia**

*char-grilled whole Mediterranean Dorade with wilted  
spinach and lemon  
gluten-free*

### **Eggplant Parmigiana**

*baked eggplant, buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

### **Pollo allo Scarpariello**

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

### **Tagliata**

*(+\$5 per person)  
slow roasted beef rib roast, arugula, tomatoes, &  
parmigiano reggiano  
gluten-free*



*All pricing excludes taxes and fees. All items and prices subject to change. 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; primi and secondi can  
be served plated for +\$10 per person*

## ANTIPASTO

### **Affettato Misto**

*assortment of house-cured salumi and traditional  
southern Italian antipasti*

### **PRIMI**

*choice of two*

#### **Cavatelli al Sugo**

*cavatelli with pork sugo and parmigiano reggiano*

#### **Risotto al Limone**

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

#### **Maccheroni Alla Chitarra**

*“guitar-cut” spaghetti, teramana-style meatballs, San  
Marzano tomatoes, parmigiano reggiano*

#### **Tagliatelle al Funghi**

*tagliatelle with wild mushroom ragu and  
Parmigiano Reggiano DOP  
vegetarian*

#### **Linguine allo Sgoglio**

*(+\$5 per person)  
linguine with mussels, clams, calamari,  
and rock shrimp*

### **SECONDI**

*choice of two*

#### **Orata alla Griglia**

*char-grilled whole Mediterranean Dorade with  
wilted spinach and lemon  
gluten-free*

#### **Eggplant Parmigiana**

*baked eggplant, buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

#### **Stinco d'Angello**

*braised lamb shank with trapanese-style cous cous,  
pomegranate and toasted pistacchios*

#### **Pollo allo Scarpariello**

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

#### **Tagliata**

*slow roasted beef rib roast, arugula, tomatoes, &  
parmigiano reggiano  
gluten-free*

## **DOLCE**

*choice of one*

#### **Cannoli Siciliani**

*fried cicilian cannoli, sweetened ricotta, chocolate chips*

#### **Baba Au Rhum**

*rum-soaked Neapolitan brioche, crema diplomatica,  
amarena cherry*

## **O R**

### **LA PICCOLA PASTICCERIA “THE LITTLE PASTRY SHOP”**

*+ \$5 per person  
served family style*



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plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!*



# RECEPTION STYLE DINNER

\$ 6 5 PER PERSON

*available for groups of 15 or more,  
served as stations*

## P A S S E D C A N A P E S

### **Bruschetta al Pomodoro**

*house-made foccacia, tomato, basil, garlic, red onion,  
extra virgin olive oil  
vegetarian*

### **Polpette di Pane**

*fried "meatless meatballs" of bread, egg, parsley,  
pecorino cheese, san marzano tomatoes  
vegetarian*

## P A S T A

*choice of two  
served with seasonal mixed greens salad*

### **Penne al Pesto**

*penne, fresh basil pesto with pine nuts  
vegetarian*

### **Spaghetti al Cacio e Pepe**

*spaghetti, cracked black pepper, cacio di roma  
vegetarian, gluten-free pasta available*

### **Baked Ziti Pomodoro**

*baked ziti with buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

### **Rigatoni al Ragu**

*(+\$5 per person)  
wide tube-shaped pasta, pork or beef ragu,  
parmigiano reggiano  
gluten-free pasta available*

### **Risotto al Limone**

*(+\$10 per person)  
arborio risotto, gulf coast shrimp, lemon  
gluten-free, can be vegetarian*

## S E C O N D I

*choice of two*

### **Orata alla Griglia**

*char-grilled whole Mediterranean Dorade with  
wilted spinach and lemon  
gluten-free*

### **Eggplant Parmigiana**

*baked eggplant, buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

### **Pollo allo Scarpariello**

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

### **Stinco d'Angello**

*(+\$10 per person)  
braised lamb shank with trapanese-style cous cous,  
pomegranate and toasted pistachios*

## D O L C E

### **GELATI & BISCOTTI**

*assorted house made gelati with orange scented biscotti*



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# RECEPTION STYLE DINNER

## ADD - ONS

*available for groups of 15 or more,  
served as stations*

## ANTIPASTI STATION

### **Affettato Misto**

**\$22 per person**

*assortment of house-cured salumi and traditional southern  
Italian antipasti*

## CARVING STATIONS

### **Porchetta Carving Station**

**\$50 per person**

*hand-carved with broccoli rabe and roasted long hot peppers  
and roasted rosemary potatoes  
gluten-free*

### **Whole-Roasted Salmon**

**\$40 per person**

*roasted with lemon and herbs, served with sautéed baby  
spinach, garlic, and roasted rosemary potatoes  
gluten-free*

### **Standing Beef Rib Roast Carving Station**

**\$60 per person**

*roasted with lemon and herbs, served with sautéed baby  
spinach, garlic, and roasted rosemary potatoes  
gluten-free*

## DOLCE STATION

### **La Piccola Pasticceria - "The Little Pastry Shop"**

**\$15 per person**

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





# BRUNCH & LUNCH MENU

\$ 4 5 PER PERSON

*served family style*

## PRIMI

*choice of three*

### Insalata di Cesare

*little gem lettuce, radicchio, caesar dressing  
roasted garlic breadcrumbs*

### Bruschetta al Pomodoro

*house-made focaccia, tomato, basil, garlic, red onion,  
extra virgin olive oil  
vegetarian*

### Insatata Di Rucola

*baby arugula salad with artisan cheese, and seasonal  
fruit vinaigrette  
vegetarian, gluten-free*

### Caponata Siciliana

*Sicilian eggplant caponata, house-made focaccia*

### Formaggio (+\$6)

*assorted Italian cheeses served with honey & jam  
vegetarian, gluten-free*

### 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*

## SIDES

*optional, priced per person*

### Smoothie di Frutta Assortito - \$7

*assorted mini fresh fruit smoothies*

### Pattate Al Forno - \$6

*roasted rosemary potatoes*

### Fresh Seasonal Fruit - \$6

### Mixed Greens Salad - \$5

## SECONDI

*choice of two*

### Spaghetti al Cacio e Pepe

*spaghetti, cracked black pepper, cacio di roma  
vegetarian, gluten-free pasta available*

### Baked Ziti Pomodoro

*baked ziti with buffalo mozzarella, basil, san  
marzano tomatoes*

### Shakshuka

*eggs simmered in san marzano tomatoes,  
nduja, red bell peppers, garlic, parsley  
gluten-free, can be made vegetarian*

### Pancake di Ricotta

*lemon-ricotta pancakes, lemon curd, marsala-maple  
syrup, blueberries  
vegetarian*

### Tiramisu French Toast

*brioche, mascarpone tiramisu cream  
marsala-maple syrup  
vegetarian*

### Assorted Focaccia Sandwiches

*assorted seasonal sandwiches on house-made  
focaccia  
can be made vegetarian*

### Pollo allo Scarpariello (+\$10)

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

### Orata alla Griglia (+\$12)

*char-grilled whole Mediterranean dorade with wilted  
spinach and lemon  
gluten-free*

## DOLCE

*optional, +\$10 per person*

### La Piccola Pasticceria

### "The Little Pastry Shop"

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

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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 three*

### **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 foccacia, 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*

### **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 - \$35, Select Two:** *served with seasonal greens salad*

*Gnocchi Sorrentina with tomato, basil, smoked  
mozzarella*

*Spaghetti al Cacio Pepe*

*Porchetta Stuffed Agnolotti with brown butter, sage,  
and amaretti cookie (+\$5 per person)*

*Penne al Pesto*

*Baked Ziti 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*



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# LIBATIONS

*beverage packages are not required -  
consumption and cash bars available*

## BEVERAGE PACKAGES

### STANDARD

*\$55 per person for two hours;  
\$15 per person for each additional hour*

#### Wine

*House Sparkling, Red & White,  
selected by our sommelier*

#### Beer

*New Trail "Crisp" Brewing  
Tonewood Brewing "Fuego" IPA*

#### Spirits

*Stoli Vodka, Beefeater Gin, Don Q Rum, Buffalo  
Trace Bourbon, Ezrabrooks Rye,  
Cazadores Tequila*

**Soft Drinks, Juice, Coffee &  
Zero Proof Cocktails**

### PREMIUM

*\$75 per person for two hours;  
\$22 per person for each additional hour*

#### Wine

*Premium Sparkling, White & Red,  
selected by our sommelier*

#### Beer

*New Trail "Crisp" Brewing  
Tonewood Brewing "Fuego" 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**

### BEER & WINE

*\$45 per person for two hours;  
\$10 per person for each additional half hour*

#### Wine

*House Sparkling, White & Red,  
selected by our sommelier*

#### Beer

*New Trail "Crisp" Brewing  
Tonewood Brewing "Fuego" IPA*

#### Featured Cocktails

*Add two featured classic cocktails +\$8 per person*

**Soft Drinks, Juice, Coffee &  
Zero Proof Cocktails**

### BRUNCH

*\$35 per person for two hours;  
\$10 per person for each additional half hour*

#### Wine

*House Sparkling, White & Red,  
selected by our sommelier*

#### Beer

*New Trail "Crisp" Brewing  
Tonewood Brewing "Fuego" IPA*

#### Cocktails

*Mimosa and Bloody Mary  
Espresso Martini or Seasonal Spritz +\$5 per person*

**Soft Drinks, Juice, & Coffee**



*Spirit packages include the liquor listed plus standard mixers, dry and sweet vermouth and bitters.  
All other cocktails will be charged separately on consumption if you choose to make them available.*

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# LIBATIONS CONT.

## PRE-SELECTED WINES

*For groups of 20 or more opting for a consumption or cash bar, please pre-select wines from the following list. Ask for recommended quantities!*

### Sparkling

Rocchina Prosecco Brut \$62

Acinum Prosecco Rose Extra Dry \$62

Barone Pizzini Animante Franciacorta Docg \$135

### White

Pinot Grigio, Nec Otium di Jacopo \$62

Verdicchio, Santa Barbara, Castelli di Jesi Doc \$62

Argiolas "Costamolino" Vermentino di Sardegna Doc  
\$67

Grillo, Gorgi Tondi "Coste a Preola" Sicilia Doc

\$67

Cantina Tramin Sauvignon Blanc Trentino Doc

\$70

Cortese, Stefano Massone "Masera" Gavi Docg \$72

Trefethen Chardonnay Oak Knoll Napa Valley \$87

Argillae Orvieto Classico Superiore Doc \$87

Prá "Monte Grande" Soave Classico Doc \$102

### Rose

Marchesini Bardolino Classico Doc \$65

Nerello Mascalese, Tenuta Regaleali "Le Rose" \$67

### Red

Cirelli Montepulciano Abruzzo \$67

Di Majo Norante Cabernet Sauvignon \$67

Santa Tresa "Rina Russa" Frapatto \$72

Mauro Molino Barbera d'Alba \$77

La Poderina Sangiovese/Petit Verdot \$77

San Felo "Lampo" Sangiovese \$82

Argillae "Sinuoso" Cabernet Blend \$92

Castello di Meleto Chianti Classico \$125

## FEATURED COCKTAILS & ZERO PROOF

*For groups of 20 guests or more opting for a consumption or cash bar, 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







# INTERACTIVE ADD-ONS

*priced per person, customization available*

## PIZZA DEMONSTRATION

### Neapolitan Pizza Demonstration

*Join Chef Joe Cicala in Sorellina to learn about the art of making Neapolitan pizza. Guests will get their own dough to make assorted panzerotti. Limited to 15 guests per session.*

*\$35 per person*

## COOKING CLASS

### Pasta, Cookies, & More!

*Join Chef Anglea Cicala for a hands-on cooking class focused on a classic Italian dish. Make fresh pasta, marinated antipasti, or traditional Italian cookies.*

*\$50 per person*



## COCKTAIL CLASS

### Italian Classics with a Twist

*Our expert mixologists will teach your guests how to make a classic Italian cocktail plus one of our signature fan-favorites. Recipe card to take home included.*

*\$45 per person*

## AMARO FLIGHT

### Learn About A Traditional Digestif

*Taste three unique and delicious Italian amaros while learning about the history of this traditional end-of-dinner drink.*

*\$28 per person  
+\$6 for cookie pairing*

## CANNOLI

### Fill & Decorate Your Own Cannoli

*As the perfect dessert enhancement, guests can fill their own cannoli shells and choose from two toppings to make their own Sicilian cannoli. Available as a station!*

*\$10 per person*