



## PRIVATE PARTY MENU

### SUNDAYS ONLY

#### ANTIPASTI

Roasted Beets & Goat Cheese  
Grilled Calamari & Shrimp Salad  
Eggplant Rollatini

#### PRIMI

*served family style*

##### Wild Mushroom Ravioli

*homemade ravioli stuffed with  
mushroom puree in light cream  
sauce*

##### Gnocchi Lamb Ragu

*homemade gnocchi with signature  
lamb ragu*

#### SECONDI

*served individually*

*all served with vegetables of the day and  
roasted potatoes*

##### Anatra

*duck leg confit over topped with  
wild mushroom marsala sauce*

##### Peposo

*Black Angus short rib slowly  
cooked in red wine reduction*

##### Bronzino

*grilled fish filet topped with  
Mediterranean salsa*

#### Tiramisu and Canolli

*\$57 per person*

All private parties require \$200 non-refundable deposit and contract to be signed to make final reservation.

All parties are charged 8% tax and 20% gratuity. \$3.00 plating fee for cakes brought to restaurant.