



Lunch Menu

Delicatessen Lunch Buffet

12 Guest Minimum

Deli Selections

Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss Cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments

Salads

Please select two salads to compliment the delicatessen menu.

Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
Tuna, White Bean, Fennel & Preserved Tomato Salad
Mista: Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

Dessert

An assortment of Italian biscotti, cookies and brownies

\$45.00 per guest

Menus are seasonal and subject to change

Panini Sandwich Lunch Buffet

12 Guest Minimum



Prices subject to 8.75% sales tax and a 6% booking fee. Gratuity of 16% recommended.

Updated 04.23.21



Lunch Menu

Salads

Please select two salads to compliment the panini sandwich menu.

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
Tuna, White Bean, Fennel & Preserved Tomato Salad
Mista: Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

Paninis

Please select maximum of two paninis. All paninis served on fresh baked bread.

- Salami, Roasted Peppers, Provolone and Olive Tapenade
Prosciutto di Parma, Arugula and Fig Jam
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli
Tuna Salad with Celery Root and Scallions

Dessert

An assortment of Italian biscotti, cookies and brownies

\$48.00 per guest

Menus are seasonal and subject to change

Hot Lunch Buffet

20 Guest Minimum

This menu is complimented by baskets of bread.



Prices subject to 8.75% sales tax and a 6% booking fee. Gratuity of 16% recommended.

Updated 04.23.21



Lunch Menu

Salads

Please select two salads to compliment the hot lunch buffet menu.

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
- Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans
- Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
- Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette
- Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
- Tuna, White Bean, Fennel & Preserved Tomato Salad
- Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
- Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
- Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
- Wood-Roasted Wild Mushrooms, Farro & Arugula Salad
- Butter Lettuce Salad with Dolce Gorgonzola and Candied Pecans

Main Course

Choice of two entrees \$60/Choice of three entrees \$72

- Searched Halibut, Yukon Gold Potatoes, Spinach, Capers, Olives, Fines Herbs
- Radiatore, Calabrian Chili Sausage, Broccoli di Ciccio, Red Onion, Pecorino Toscano
- Grilled Ribeye Steak, Potato Puree, Savoy Spinach, Red Wine Sauce (+10.00 add)
- Grilled Chicken with Potatoes and Market Vegetables
- Red Wine Braised Short Rib, Broccoli, Pioppini Mushrooms, Potato Puree
- Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano
- Grilled Pork Chop, Beluga Lentils, Radicchio, Frisee, Apples, Aceto Balsamico

Dessert

An assortment of Italian biscotti, cookies and brownies

Menus are seasonal and subject to change.

Plated Luncheon

This menu is complimented by baskets of bread, coffee & tea service.

First Course

Please select one first course for group.

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
- Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetro Olives, Ricotta Salata



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Prosciutto: 20 Month San Daniele Ham, Apples, Kale, Aceto Balsamico
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
Zuppe del Giorno (Soup of the Day)

Main Course

Spit Roasted Half Chicken, Cauliflower & Broccoli, Butter, Blood Orange, Almonds
Radiatore, Calabrian Chili Sausage, Broccoli di Ciccio, Red Onion, Pecorino Toscano
Red Wine Braised Short Rib, Broccoli, Pioppini Mushrooms, Potato Puree
Tagliatelle: Gulf Rock Shrimp, White Wine, Cream, Tomato, Chili, Grana Padano
Gnudi: Spinach Ricotta Pillows with Beef Ragù (or Marinara Sauce), Parmigiano
Grilled Pork Chop, Beluga Lentils, Radicchio, Frisee, Apples, Aceto Balsamico
Seared Halibut, Yukon Gold Potatoes, Spinach, Capers, Olives, Fines Herbs
Grilled Ribeye Steak, Asparagus, Arugula, Parmigiano, Red Wine Jus (+10.00 add)

Dessert

Tiramisu, the Classic Italian Dessert
Warm Bittersweet Chocolate Cake with Vanilla Gelato
Panna Cotta with Fresh Berries
Lemon Mousse with Meringue and Toasted Pistachios
Gelato or Sorbetto del Giorno

\$55.00 per guest

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