

SHARING MENU

MEDIO

\$55 PER PERSON / 3 COURSES

FIRST

preselect two for the table,
served to share

CRISPY CALAMARI*

fried basil, pickled pepper aioli,
arrabbiata

MEATBALLS

prime beef & Berkshire pork, ricotta

ROMAN STYLE ARTICHOKE

white miso bagna cauda, parsley

SECOND

preselect one for the table,
served to share

MOTO CAESAR*

white anchovy, black olive oil,
bread crumb

KALE

dried cherry, feta, sunflower seed,
Grana Padano

THIRD

preselect two for the table,
served to share

CACIO E PEPE

Parmigiano-Reggiano, pepper

POMODORO

basil, tomato, olive oil

BOLOGNESE

prime beef & Berkshire pork,
Grana Padano

SUPERIORE

\$75 PER PERSON / 4 COURSES

FIRST

preselect two for the table,
served to share

CRISPY CALAMARI*

basil, arrabbiata, pickled pepper aioli

MEATBALLS

prime beef & Berkshire pork, ricotta

ROMAN STYLE ARTICHOKE

white miso bagna cauda, parsley

IL TUFO

Calabrian Chile, house flatbread

SECOND

preselect two for the table,
served to share

MOTO CAESAR*

white anchovy, black olive oil,
bread crumb

KALE

dried cherry, feta, sunflower seed,
Grana Padano

BURRATA + TOMATO

heirloom tomato, fresh basil

THIRD

preselect two for the table,
served to share

CACIO E PEPE

Parmigiano-Reggiano, pepper

POMODORO

basil, tomato, olive oil

BOLOGNESE

prime beef & Berkshire pork, Grana Padano

RISOTTO

Pecorino, Parmesan, lemon

FOURTH

preselect one for the table,
served to share

KVARØY SALMON*

snap pea salad, buttermilk,
smoked eggplant purée

CHICKEN FURIOSA

airline breast, fresh mozzarella,
furiosa, arugula

ROASTED CHICKEN

Joyce Farms airline breast, crispy
artichokes, labneh

SIDES

preselect two for the table,
served to share

MARBLE POTATOES

roasted garlic, rosemary, Grana Padano

CALABRIAN FETA HARICOT VERTS

Mugolia pine cone bud syrup, crispy shallots,
yuzu breadcrumbs

CRISPY BRUSSELS SPROUTS

white balsamic, apple, pancetta

DESSERT

served to share

ASSORTED MINI BITES

chef's selection

MIGLIORE

\$115 PER PERSON / ENHANCED 4 COURSES

FIRST

preselect two for the table,
served to share

CRISPY CALAMARI*

fried basil, pickled pepper aioli,
arrabbiata

MEATBALLS

prime beef & Berkshire pork, ricotta

ROMAN STYLE ARTICHOKE

white miso bagna cauda, parsley

IL TUFO

Calabrian Chile, house flatbread

SECOND

preselect two for the table,
served to share

CAESAR*

white anchovy, black olive oil, bread crumb

KALE

dried cherry, feta, sunflower seed, Grana
Padano

BURRATA + TOMATO

heirloom tomato, fresh basil

THIRD

preselect two for the table,
served to share

CACIO E PEPE

Parmigiano-Reggiano, pepper

POMODORO

basil, olive oil

BOLOGNESE

prime beef & Berkshire pork, Grana Padano

RISOTTO

Pecorino, Parmesan, lemon

BLACK SPAGHETTI

lobster ragu, gulf shrimp, octopus,
Calabrian chile

LOBSTER STROZZAPRETI

boursin cream, yuzu butter bread crumbs

FOURTH

preselect two for the table,
served to share

KVARØY SALMON*

snap pea salad, buttermilk,
smoked eggplant purée

CHICKEN FURIOSA

airline breast, fresh mozzarella,
furiosa, arugula

ROASTED CHICKEN

Joyce Farms airline breast, crispy
artichokes, labneh

WAGYU FILET*

Evan's Meats, Birmingham, AL

SIDES

preselect two for the table,
served to share

MARBLE POTATOES

roasted garlic, rosemary, Parmigiano Reggiano

CALABRIAN FETA HARICOT VERTS

Mugolia pine cone bud syrup, crispy shallots,
yuzu breadcrumbs

CRISPY BRUSSELS SPROUTS

white balsamic, apple, pancetta

DESSERT

served to share

ASSORTED MINI BITES

chef's selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.

Menu subject to change based on seasonality.

Custom menus can be created based on food restrictions, personal preference and budget.

Menus must be finalized seven days prior to event.