



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

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 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*

Pollo 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*





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

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*

Ravioli alla Norma

*eggplant-filled ravioli with Piennolo Del Vesuvio tomatoes, basil and stracciatella
vegetarian*

Cappellacci Di Granci

*blue crab-filled cappellacci, yellow Piennolo del vesuvio tomatoes DOP, summer squash, botarga
(+\$10 per person)*

Anellini alla Pечorara

*anellini with summer vegetable ragu and sheep's milk ricotta
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*

Agnello in Padella

*roasted lamb, eggplant caponata, mint, pine nuts,
"mosto cotto"*

Tagliata

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

Pollo 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*

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*

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*





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

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

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 "Volpola" Toscana \$110
- Castello di Meleto Chianti Classico Gran
Cru \$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,
Angostura 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

