



Dinner

A three-hour event
\$75 Per Guest*

Appetizer - Host chooses two, choice of one per guest
Insalata Mista included as an additional choice

Seasonal Arancini - varies

Seasonal Crudo - varies

Mozzarella di Buffala – arugula, roasted tomatoes, balsamic vinaigrette

Pasta - Host chooses one

Rigatoni Pomodoro - tomatoes from Naples, fresh basil, buffalo mozzarella, grana padana

Rigatoni Bolognese – veal and prosciutto ragu

Lumache – shrimp, seasonal vegetables, lemon butter, poppy

Spicy Rigatoni – mussels, jalapeno, cherry tomato

Cacio de Pepe – paccheri, Pecorino Romano, black pepper

Entree - Host chooses three, choice of one per guest

Salmone - seasonal preparation

Market Fish - seasonal preparation

Pollo – organic roasted chicken, summer farro, pickled chili

Maiale - Berkshire center cut pork chop in the style of Scarpariello

Dry Aged Prime NY Strip - smashed Yukon gold potatoes, seasonal greens **\$8 per guest**

Dessert - all made daily in house

Seasonal chef's selection, coffee and tea

Children's Menu (up to 12 years)

\$25 per guest*

Appetizer

Seasonal Arancini

Entrée

Choice of Pasta or Chicken Cutlet with Vegetables

Dessert

Gelato

Price does not include sales tax or gratuity