



LOCAL FOOD & BEVERAGES

## **Dinner Package 1 “Piedmont”**

For the table

### **DISH Bread**

boursin cheese, roasted garlic, mozzarella

Starter

### **Classic Caesar**

romaine, garlic crouton, black pepper, parmesan anchovy dressing

Choice of Entree

### **Chicken Parmigiano**

breaded cutlet, house made marinara, fresh mozzarella, linguini

### **Pan Seared Atlantic Salmon**

roasted spaghetti squash, heirloom tomato jam, arugula salad

### **Chicken Marsala**

organic chicken breast, wild mushrooms, roasted fingerling potato, marsala wine veal glaze

### **Spicy Rigatoni Rose**

Mutti tomato, fresh cream, Calabrian chili, Pecorino Romano

### **Pasta Bolognese**

braised beef, root vegetables, San Marzano tomato, herbs, fresh cream, housemade pasta

Dessert

### **Tiramisu**

mascarpone mousse, espresso soaked ladyfingers, cocoa

**\$50.00 per person**

excludes 7.35% CT state sales tax and 20% service charge  
*pricing subject to change for events planned more than 90 days prior to planned event*

### ***beverage service options***

unlimited house wine and draft beer for two hours additional \$30.00 per person  
unlimited open bar featuring call brands for two hours additional \$55.00 per person

### ***available additions***

curated meat and cheese platter additional \$10.00 per person    assortment of our woodfired pizzas additional \$10. per person

“small plates” featuring meat, cheese and local vegetables prepared by chef additional \$10. per person

family style fried calamari additional \$8.00 per guest



LOCAL FOOD & BEVERAGES  
**Dinner Package 2 "Tuscany"**

For the table

**DISH Bread**

boursin cheese, roasted garlic, mozzarella

Choice of Salad

**Classic Caesar**

romaine, garlic crouton, black pepper, parmesan anchovy dressing

**Rocket Arugula Salad**

fresh lemon, extra virgin olive oil, Pecorino Romano

Choice of Entree

**Grilled 8oz. Filet Mignon**

chef's choice of potato, seasonal vegetable and glace

**Pan Seared Atlantic Salmon**

roasted spaghetti squash, heirloom tomato jam, arugula salad

**Chicken Marsala**

organic chicken breast, wild mushrooms, roasted fingerling potato, marsala wine veal glace

**"The Pig Chop"**

grilled peppers, hot cherry peppers, demi glace

**Shrimp Scampi**

gulf shrimp, white wine, lemon, garlic, roasted tomato, cappellini

**Ravioli "Cacio e Pepe"**

housemade ricotta ravioli, black pepper, pecorino Romano

Dessert

**Tiramisu**

mascarpone mousse, espresso soaked ladygingers, cocoa

**\$70.00 per person**

excludes 7.35% CT state sales tax and 20% service charge  
*pricing subject to change for events planned more than 90 days prior to planned event*

**beverage service options**

unlimited house wine and draft beer for two hours additional \$30.00 per person  
unlimited open bar featuring call brands for two hours additional \$55.00 per person

**available additions**

curated meat and cheese platter additional \$10.00 per person    assortment of our woodfired pizzas additional \$10. per person

"small plates" featuring meat, cheese and local vegetables prepared by chef additional \$10. per person

family style fried calamari additional \$8.00 per guest



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## **FAMILY STYLE OPTION 1**

(available for parties of 12 or more guests)

### FAMILY STYLE STARTERS

#### **DISH Bread**

boursin cheese, mozzarella, garlic

#### **House Caesar Salad**

romaine, garlic crouton, lemon, parmesan anchovy dressing

### FAMILY STYLE WOOD FIRED PIZZA

choice of two

**Pizza Margherita** plum tomato, fresh mozzarella, basil, XVOO, Maldon sea salt

**Jersey Boy** red pie, mozzarella, pepperoni, fresh oregano, garlic salt

**Wiseguy** red pie, mozzarella, sausage, roasted mushrooms

**Funghi e Rapini** white pie, mozzarella, broccoli rabe, roasted mushroom, garlic

### FAMILY STYLE ENTREE

choice of two

**Chicken Pesto** braised chicken, roasted tomato, cream, pesto, housemade orrecchiette pasta

**Spicy Vodka Rose** sausage, mushroom, Calabrian chili, tomato, cream, Pecorino Romano, rigatoni

**Rigatoni Bolognese** beef, root vegetables, tomato, cream

**Cacio e Pepe** fresh black pepper, Pecorino Romano, housemade pasta

**Chicken Parmigiano** crispy chicken breast, house marinara, Mozzarella, Pecorino Romano

**Chicken Piccata** organic chicken breast, roast potato, capers, white wine lemon butter sauce

### DESSERT

#### **Housemade Cannolis**

**\$40.00 per person**

++ CT state sales tax and 20% gratuity ++

iced tea, coffee and fountain sodas included, all other beverages additional

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#### ***beverage service options***

unlimited house wine and draft beer for two hours additional \$30.00 per person

unlimited open bar featuring call brands for two hours additional \$55.00 per person

#### ***available additions***

curated meat and cheese platter additional \$10.00 per person    assortment of our woodfired pizzas additional \$10. per person

“small plates” featuring meat, cheese and local vegetables prepared by chef additional \$10. per person

family style fried calamari additional \$8.00 per guest



LOCAL FOOD & BEVERAGES

**FAMILY STYLE OPTION 2**

(available for parties of 12 or more guests)

**Charcuterie and Crudite platters upon arrival**

**DISH Bread**

boursin cheese, roasted garlic, mozzarella

**Classic Caesar**

romaine, garlic crouton, black pepper, parmesan anchovy dressing

**Housemade Meatballs**

**Pizza Margherita**

Entrees

**Chicken Piccata**

organic chicken breast, roasted tomato, capers, white wine, lemon, butter

**Garganelle Bolognese**

beef, root vegetables, tomato, cream

**Pan Seared Atlantic Salmon**

irloom tomato jam

**Sauteed Garlic Spinach**

**Roasted Fingerling Potatoes**

Dessert

**Housemade Cannolis**

**\$60.00 per person**

excludes 7.35% CT state sales tax and 20% service charge

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***beverage service options***

unlimited house wine and draft beer for two hours additional \$30.00 per person

unlimited open bar featuring call brands for two hours additional \$55.00 per person

***available additions***

curated meat and cheese platter additional \$10.00 per person    assortment of our woodfired pizzas additional \$10. per person

“small plates” featuring meat, cheese and local vegetables prepared by chef additional \$10. per person

family style fried calamari additional \$8.00 per guest