

PRIX FIXE DINNER MENU \$ 49

There are no drinks included in this price.
All items subject to change seasonally.

Our Prix Fix Dinner Menu can be served at tables family style
or at a large buffet (please specify in writing in advance).

1ST COURSE

YOU WILL BE SERVED AN ASSORTMENT OF THESE ITEMS

TOMATO BRUSCHETTA**

toasted filone bread, tomato
basil

CRUDITÉ*

(assortment of vegetables)
tzatziki, hummus, spicy feta

CHARCUTERIE & CHEESE PLATE^

3 cheeses (Molitorio Al Tartufo, Brie, Tête de Moine)
3 meats (Bresaola, Soppressata, ProsciuttoDi Parma)
(chips, crackers, bread contains gluten)

2ND COURSE

YOU WILL BE SERVED AN ASSORTMENT OF THESE ITEMS

HOUSE SALAD***^

mesclun, arugula, grape tomatoes

BURRATA DI BUFFALA*

heirloom tomatoes,

BABY KALE^

parmigiano, dried cranberry, almonds, anchovy
vinaigrette
(vegan option sans anchovy, parmigiano**)

3RD COURSE

YOU WILL BE SERVED AN ASSORTMENT OF THESE ITEMS

FANCY FISH AND CHIPS

truffle hand-cut fries, basa fish,
old bay aioli

SKIRT STEAK

crispy potatoes, au poivre sauce,
chimichurri sauce

PIZZA NONNA MIA*

mozzarella di bufala, parmigiano
reggiano, basil, tomato

PIZZA FIGS & TRUFFLE HONEY

black mission figs, truffle honey,
speck, provolone, arugula

or vegan option (order in advance):

PIZZA FUNGHI**

mushrooms, red onion,
garlic, oil, thyme

No Modifications or Substitutions

price is per person, gratuity 20%

We accept max. 5 credit cards per group

* = vegetarian, ** = vegan, ^ = gluten free, Please inform our staff of any allergies.

This menu is only available for groups of minimum 12 to max. 95 persons.
For groups larger than 40 persons a minimum of 4 hours needs to be booked for the event.
No partial orders allowed.
This can only be ordered for the total head count of the event (small children excluded).
Food cannot be modified or staggered.
Food will be served in sequence of the menu.
No outside food or drinks allowed (except cakes).

If a cake is brought in it has to be handed to a manager/captain and specified for which event.
We cannot store frozen/ice cream cakes. (We have a very small freezer).
There's a \$ 50 cutting and plating fee for each cake brought in.
We only cut the cake once and send it out.
Management cannot guaranty any returns of left over cake.
Candles will be discarded after cutting the cake.