

SMALL PLATES PRIX FIXE MENU \$ 39

There are no drinks included in this price.
All items subject to change seasonally.
This option is for dinner times only.
You are not being served a full meal.

Our Small Plates Menu is served
buffet style.

YOU WILL BE SERVED AN ASSORTMENT OF THESE ITEMS

GUACAMOLE & HOMEMADE CORN CHIPS**^

CRUDITÉ (ASSORTMENT OF VEGETABLES)*
tzatziki, hummus, spicy feta

CHARCUTERIE & CHEESE PLATE^
cornichons, cured olives

TOMATO BRUSCHETTA**
toasted filone bread, tomato
basil

TRUFFLE FRIES or REGULAR FRIES**^
hand-cut, spicy ketchup

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):

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. 60 persons.

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 might be served together or in sequence of the menu.

Additional food cannot be ordered separately.

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 guarantee any returns of left over cake.

Candles will be discarded after cutting the cake.