

PRIX FIXE HORS D'OEUVRES MENU FOR LARGE GROUPS

SMALL PLATES DINNER MENU \$39

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

1ST COURSE

YOU WIL BE SERVED AN ASSORTMENT OF THESE ITEMS SERVED FAMILY STYLE

GUACAMOLE & HOMEMADE CORN CHIPS**^

CHARCUTERIE & CHEESE PLATE^
cornichons, cured olives

EGGPLANT PARMIGIANA BITES* eggplant, parmigiano, tomato sugo

2ND COURSE

YOU WIL BE SERVED AN ASSORTMENT OF THESE PIZZAS SERVED FAMILY STYLE

NONNA MIA*

mozzarella di bufala, parmigiano reggiano, basil, tomato

FUNGHI*

mushrooms, asiago, red onion, garlic, oil, thyme

FIGS & TRUFFLE HONEY

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

OUATTRO STAGIONI

mushrooms, mozarella, sugo, artichokes, prosciutto, olives

3RD COURSE

YOU WIL BE SERVED AN ASSORTMENT OF THESE ITEMS SERVED FAMILY STYLE

FRIED CALAMARI

sugo

ROASTED CHICKEN TACOS ^

cabbage, guacamole, salsa verde, cilantro

CRISPY POTATOES TEL AVIV *^
spicy ketchup, au poivre sauce

CRISPY FISH TACOS +

chipotle mayo, tempura beer battered fried basa fish, pickled red onions, cilantro, cabbage

gratuity 20% We accept max. 5 credit cards per group

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