

HOLIDAY MENU

Half Tray (8-10) • Full Tray (12-16)

PREMIUM ENTRÉES

Braised Short Rib al Barolo

Slow-braised in Barolo wine with herbs & natural jus
Half: \$185 | Full: \$345

Porchetta Arrosto

Crispy rolled pork belly, fennel pollen & rosemary
Half: \$165 | Full: \$315

Chicken Saltimbocca

Prosciutto, sage, white wine butter sauce
Half: \$120 | Full: \$225

Chicken Limone Piccata

Lemon, capers, white wine & butter
Half: \$115 | Full: \$210

Branzino Oreganata

Mediterranean sea bass with lemon-herb crust
Half: \$175 | Full: \$330

Salmon alla Griglia

Grilled salmon, citrus herb olive oil
Half: \$150 | Full: \$285

Filet Mignon Medallions

Pan-seared filet, truffle demi-glace
Half: \$210 | Full: \$398

Wood-Fired Lamb Chops

Marinated rosemary garlic lamb chops, finished with herb jus
Half: \$210 | Full: \$395

GOURMET PASTA SELECTIONS

Truffle Mushroom Fettuccine

Wild mushrooms, truffle cream, Parmigiano
Half: \$115 | Full: \$215

Short Rib Rigatoni

Braised short rib ragù, pecorino
Half: \$135 | Full: \$255

Rigatoni alla Vodka

Creamy tomato vodka sauce, basil oil
Half: \$95 | Full: \$175

Lobster Ravioli in Saffron Cream

Sweet lobster filling, saffron citrus cream
Half: \$145 | Full: \$275

Ricotta & Spinach Ravioli

Pomodoro cream, basil
Half: \$105 | Full: \$195

Orecchiette with Broccoli Rabe & Sausage

Garlic, olive oil, Calabrian chili
Half: \$110 | Full: \$205

Butternut Squash Ravioli

Brown butter, sage, parmesan
Half: \$115 | Full: \$215

Wild Mushroom Risotto

Carnaroli rice, porcini, herbs
Half: \$125 | Full: \$235

CLASSIC PASTAS

Baked Ziti al Forno

Tomato basil, ricotta, mozzarella
Half: \$85 | Full: \$155

Rigatoni Pomodoro

San Marzano tomatoes, garlic, basil
Half: \$75 | Full: \$140

Spaghetti Aglio e Olio

Garlic, parsley, chili flakes, EVOO
Half: \$70 | Full: \$135

Fettuccine Alfredo

Creamy parmesan Alfredo
Half: \$85 | Full: \$155

Cavatelli with Broccoli & Garlic

Light garlic-olive oil sauce
Half: \$85 | Full: \$155

Cavatappi Bolognese

Slow-simmered meat sauce
Half: \$110 | Full: \$205

Cheese Ravioli with Marinara

House marinara, basil
Half: \$95 | Full: \$175

ARTISAN SALADS

Burrata & Winter Pear Salad

Arugula, fennel, candied walnuts, champagne vinaigrette
Half: \$85 | Full: \$150

Holiday Harvest Salad

Greens, roasted squash, cranberries, goat cheese
Half: \$75 | Full: \$140

Classic Caesar (Elevated)

Parmigiano shards, focaccia croutons
Half: \$65 | Full: \$125

GOURMET SIDES

Parmesan Truffle Mashed Potatoes

Half: \$70 | Full: \$130

Roasted Brussels Sprouts with Pancetta & Balsamic

Half: \$75 | Full: \$140

Rosemary Garlic Fingerling Potatoes

Half: \$65 | Full: \$120

Oven-Roasted Seasonal Vegetables

Half: \$70 | Full: \$130

Gourmet Four-Cheese Mac & Cheese

Half: \$75 | Full: \$140

Garlic & Herb Broccolini

Half: \$70 | Full: \$130

DESSERTS

Tiramisu Classico

Half: \$75 | Full: \$145

Limoncello Mascarpone Cake

Half: \$75 | Full: \$145

Gourmet Cannoli Platter

Ricotta cream, pistachio crumble, chocolate chips
Half: \$65 | Full: \$120

