



PARTIES & EVENTS

# FAMILY STYLE LUNCH MENU

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## ANTIPASTI & SALAD

select two for the table to share

**CRISPY BRUSSELS SPROUTS** honey ricotta, lemon, balsamic

**CHICKEN MEATBALLS** arrabbiata sauce, fresh basil

**FRIED CALAMARI** garlic tomato sauce

**HOUSE SALAD** tomato, parmesan, italian vinaigrette

**CAESAR SALAD** romaine heart, arugula, shaved parmesan, migas

**SPINACH & AVOCADO SALAD** shaved parmesan, lemon vinaigrette

**CHOPPED SALAD** roasted pepper, avocado, tomato, fennel, bacon, bleu cheese, sweet basil vinaigrette

## HOUSE-MADE PASTA & GNOCCHI

select two for the table to share

**ANGEL HAIR POMODORO** roma tomato, fresh mozzarella, roasted garlic, fresh basil

**SPAGHETTI BOLOGNESE** slow cooked meat sauce, parmesan

**CAVATELLI W/SAUSAGE** arrabbiata sauce, shaved parmesan, fresh basil

**LINGUINI W/ SHRIMP** aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb (+5pp)

**GNOCCHI DELICATI** tomato basil sauce, herb butter, pesto

**GNOCCHI BOLOGNESE** slow cooked meat sauce

**GNOCCHI FUNGHI** brown butter, herb roasted mushroom, crispy sage, parmesan

**RAVIOLI SPLENDORI** ricotta, parmesan & mozzarella, tomato basil sauce, herb butter, pesto

**RAVIOLI ALA VODKA** cheese filling, tomato vodka sauce, fresh basil

## ENTREE

select one for the table to share

**EGGPLANT PARMESAN** fresh mozzarella, garlic tomato sauce, fresh basil

**CHICKEN LIMONE** mushroom, spinach, white wine, lemon butter

**CHICKEN PARMESAN** fresh mozzarella, provolone, garlic tomato sauce, fresh basil

**PISTACHIO CRUSTED WHITEFISH** spinach, herb butter sauce

**PESTO ROASTED SALMON** roasted delicata squash (+5pp)

**FILET MEDALLIONS** sweet corn polenta, roasted mushroom, black truffle & marsala jus (+8pp)

## DESSERT

select two for the table to share

**HOMEMADE GELATO** choice of vanilla, coconut, pistachio

**OLIVE OIL CAKE** candied pistachios, luxardo cherries, vanilla whipped cream

**CHOCOLATE BUDINO** warm chocolate pudding cake, homemade vanilla whipped cream

**TIRAMISU** espresso dipped lady fingers, creme anglaise, white chocolate shavings

Family style menu includes house bread, soft drinks, iced tea, drip coffee . . . \$34.95 per person

Prices do not include sales tax or gratuity.

# FAMILY STYLE DINNER MENU

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## ANTIPASTI & SALAD

select three for the table to share

**CRISPY BRUSSELS SPROUTS** honey ricotta, lemon, balsamic

**CHICKEN MEATBALLS** arrabbiata sauce, fresh basil

**FRIED CALAMARI** garlic tomato sauce

**HOUSE SALAD** tomato, parmesan, italian vinaigrette

**CAESAR SALAD** romaine heart, arugula, shaved parmesan, migas

**SPINACH & AVOCADO SALAD** shaved parmesan, lemon vinaigrette

**CHOPPED SALAD** roasted pepper, avocado, tomato, fennel, bacon, bleu cheese, sweet basil vinaigrette

## HOUSE-MADE PASTA & GNOCCHI

select two for the table to share

**ANGEL HAIR POMODORO** roma tomato, fresh mozzarella, roasted garlic, fresh basil

**SPAGHETTI BOLOGNESE** slow cooked meat sauce, parmesan

**CAVATELLI W/SAUSAGE** arrabbiata sauce, shaved parmesan, fresh basil

**LINGUINI W/ SHRIMP** aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb (+5pp)

**GNOCCHI DELICATI** tomato basil sauce, herb butter, pesto

**GNOCCHI BOLOGNESE** slow cooked meat sauce

**GNOCCHI FUNGHI** brown butter, herb roasted mushroom, crispy sage, parmesan

**RAVIOLI SPLENDORI** ricotta, parmesan & mozzarella, tomato basil sauce, herb butter, pesto

**RAVIOLI ALA VODKA** cheese filling, tomato vodka sauce, fresh basil

## ENTREE

select two for the table to share

**EGGPLANT PARMESAN** fresh mozzarella, garlic tomato sauce, fresh basil

**CHICKEN LIMONE** mushroom, spinach, white wine, lemon butter

**CHICKEN PARMESAN** fresh mozzarella, provolone, garlic tomato sauce, fresh basil

**PISTACHIO CRUSTED WHITEFISH** spinach, herb butter sauce

**PESTO ROASTED SALMON** roasted delicata squash (+5pp)

**FILET MEDALLIONS** sweet corn polenta, roasted mushroom, black truffle & marsala jus (+8pp)

## DESSERT

select two for the table to share

**HOMEMADE GELATO** choice of vanilla, coconut, pistachio

**OLIVE OIL CAKE** candied pistachios, luxardo cherries, vanilla whipped cream

**CHOCOLATE BUDINO** warm chocolate pudding cake, homemade vanilla whipped cream

**TIRAMISU** espresso dipped lady fingers, creme anglaise, white chocolate shavings

Family style menu includes house bread, soft drinks, iced tea, drip coffee . . . \$48.95 per person

Prices do not include sales tax or gratuity.

# BEVERAGE PACKAGES

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## PREMIUM BAR PACKAGE

TWO HOURS .....	\$40.00 per person
THREE HOURS .....	\$50.00 per person
FOUR HOURS .....	\$55.00 per person

{includes all n/a beverages, premium wines, premium liquors & beers}

## BEER & WINE PACKAGE

TWO HOURS .....	\$30.00 per person
THREE HOURS .....	\$40.00 per person
FOUR HOURS .....	\$45.00 per person

{includes all n/a beverages, house wines & beer}

# COCKTAIL LIST

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## COCKTAILS

**WEEKEND IN AMALFI**  
limoncello, cointreau, prosecco, fresh lemon juice - \$14

**CALABRIAN NIGHTS**  
vodka, aperol, calabrian chili, lime juice - \$13

**ROMAN MARGARITA**  
tequila, italicus bergamotto, lemon thyme - \$14

**NOLITA SOUR**  
old forester bourbon, chianti float, fresh lemon - \$13

**THE ANCIENT PLACE**  
famous grouse, frangelico, gran classico, cherry - \$14

**ANTICO OLD FASHIONED**  
wild turkey rye, amaro montenegro, bitters - \$14

**SEASONAL SANGRIA**  
wine, brandy, fresh fruit - \$13

**SEASONAL BELLINI**  
sparkling wine, fruit puree - \$13

## ZERO-PROOF

**HONEY BASIL LEMONADE**  
basil, honey, fresh lemon juice, soda - \$8

**POMELO SPRITZ**  
avec pomelo grapefruit soda, chamomile, lime juice - \$10

**GARDEN REFRESHER**  
blueberry lime, cucumber-mint soda, lime juice - \$10

Prices do not include sales tax or gratuity.

# WINE LIST

## SPARKLING & ROSÉ

	6 OZ	3 OZ	1/2 B	BTL
PROSECCO, giuliana, veneto	13	6.5	26	52
MOSCATO D'ASTI, bricco riella, piedmont	11	5.5	22	44
PRIMITIVO ROSATO, masseria borgo del trulli, puglia	12	6	24	48
SPARKLING ROSÉ, domaine saint vincent, albuquerque	12	6	24	48

## WHITE

	6 OZ	3 OZ	1/2 B	BTL
PINOT GRIGIO, benvolio, friuli	12	6	24	48
VERMENTINO, perolla, toscana	13	6.5	26	52
SAUVIGNON BLANC, natale verga, veneto	12	6	24	48
SAUVIGNON BLANC, hunt & harvest, napa valley	13	6.5	26	52
RIESLING, piesporter michelsberg, germany	12	6	24	48
CHARDONNAY, sean minor, california	13	6.5	26	52
CHARDONNAY, st. francis, sonoma county	14	7	28	56

## RED

	6 OZ	3 OZ	1/2 B	BTL
CHIANTI SUPERIORE, castello banfi, toscana	13	6.5	26	52
CHIANTI CLASSICO, podere poggio, toscana	16	8	32	64
RED BLEND, antale natale verga, veneto	12	6	24	48
SANGIOVESE + SYRAH, bacco in toscana, guado al melo, toscana	14	7	28	56
MONTEPULCIANO, masciarelli, abruzzo	13	6.5	26	52
SUPER TUSCAN, villa antinori rosso, toscana	17	8.5	34	68
SUPER TUSCAN, antico feudo rosso, toscana	14	7	28	56
VALPOLICELLA, allegrini palazzo della torre, veneto	15	7.5	30	60
PINOT NOIR, battle creek, unconditional, oregon	14	7	28	56
PINOT NOIR, angeline, california	13	6.5	26	52
MERLOT, spellbound, california	12	6	24	48
PETITE SIRAH, spellbound, california	12	6	24	48
RED BLEND, margerum, m5, santa barbara county	17	8.5	34	68
ZINFANDEL, cline, california	13	6.5	26	52
CABERNET SAUVIGNON, oberon, napa county	18	9	36	72
CABERNET SAUVIGNON, liberty school, paso robles	16	8	32	64
CHIANTI CLASSICO RISERVA, brolio, toscana				80
BRUNELLO DI MONTALCINO, camigliano, toscana				115
AMARONE DELLA VALPOLICELLA, palazzo maffei, veneto				75
BAROLO, lecinquevigne, damilano, piedmont				95

Wines available for carryout purchase. Vintages and wines subject to change.