

Sit down lunch ~ \$32pp plus tax and gratuity*, 12-3:30pm

FIRST COURSE

Seasonal Soup

Little Gem Lettuce with Bagna Cauda Vinaigrette and Shaved Parmesan

Bibb Salad with Spiced Walnuts and Gorgonzola

Farro Salad with Beets and Feta

SECOND COURSE (additional \$8pp++)

Select three items from the Appetizer section of our regular dinner menu from which your guests will each select one

ENTRÉE

Eggplant Parmigiano

Cod, Salmon, or Branzino (please select one to offer your guests) with Seasonal Garnish
Shrimp and Seasonal Vegetables with Creamy Polenta

Chicken Milanese (breaded chicken cutlet with fresh mozzarella and arugula)

Slow Cooked Duck with Polenta and Greens

Lasagna Bolognese

Grilled Boneless Pork Chop with Semolina and Greens

House Made Rigatoni with Pork Shoulder Ragu

KID'S MEAL ~ chicken fingers and pasta, \$15

Please Select One Appetizer that all of your guests will receive and Three Entrees for your guests to choose from on the day of the event.

For dessert choose either two items from our regular dessert menu from which your guests will each select one, or we can provide a simple cake.

You are welcome to bring your own cake to be served in lieu of dessert.

ADDITIONAL ITEMS

Bread Toppings (for the Table) \$2.50pp
(seasoned ricotta, sundried tomato tapenade, and marinated olives)

Pasta Course \$5pp (pasta to be selected from our regular dinner menu)

Mimosa \$21 per liter

Open Bar \$25pp for Three Hours

Unlimited Tap Beer and Wine \$15pp

*Includes first course and entrée, dessert or cake, bread, filtered water, soda, and coffee.

Please note that you are welcome to bring your own wine at no additional fee, however staff does not open or serve outside wine.

We apologize for any inconvenience; we do not accept credit cards