

Sit down lunch ~ \$32pp plus tax and gratuity*, 12-3:30pm, \$850 minimum

FIRST COURSE

(included, select one that each of your guests will receive)

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++ Appetizer or \$5pp++ Pasta)

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

OR

select one pasta from our regular dinner menu that each of your guests will receive

ENTRÉE

(included, select 3 from which your guests will each choose one))

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 Seasonal Garnish

Lasagna Bolognese

Grilled Boneless Pork Chop with Seasonal Garnish

House Made Pasta with Pork Shoulder Ragu

DESSERT

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 instead of dessert

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

ADDITIONAL ITEMS

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

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**

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