

**Sit down lunch ~ \$34pp plus tax and gratuity\*, 12-3:30pm, \$850 minimum**

**FIRST COURSE**

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

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 \$8pp++ 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 breast with fresh mozzarella and arugula)  
Sauteed Chicken Breast with Greens, Garlic, and Oil  
Slow Cooked Duck Leg with Seasonal Garnish  
Lasagna Bolognese  
Grilled Boneless Pork Chop with Seasonal Garnish  
House Made Pasta with Pork Shoulder Ragu or Vodka Sauce (with or without meat)

**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 \$30pp for Three Hours**

**Unlimited Tap Beer and Wine \$18pp**

**\*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**