PRIVATE EVENTS MENU

Family-Style Menu

Your selections are served family-style, with shared platters for the table.
Gluten-free, vegan, and vegetarian options are available on request.

PRIVATE BUYOUT

from $65 per guest

30 to 65 guests

Two appetizers · Two pastas · One entrée
Dessert · Coffee & tea · One soft drink

GROUP DINING

from $50 per guest

9 to 20 guests · Ask about Fri & Sat

Two appetizers · Two pastas
Coffee & tea · One soft drink

During dinner service · Not available Wednesdays

APPETIZERS

Choose two

Carciofi Fritti V+ GF
Lightly fried artichoke hearts, lemon vinaigrette

Polpette con Polenta
Beef and pork meatballs, creamy polenta

Burrata
Arugula, roasted red peppers, Modena balsamic glaze

Supplì V
Risotto croquette, tomato, Fontina, Calabrian chili aioli

ADD-ON · BUYOUTS ONLY
Arugula house salad · +$3 per guest

ENTRÉE

Choose one · Buyouts only

Chicken Milanese
Breaded chicken, arugula, tomato, Parmigiano Reggiano

Eggplant Milanese V
Breaded eggplant, arugula, tomato, Parmigiano Reggiano

Scaloppine di Pollo
Sautéed chicken breast in a Marsala wine sauce

Salmone GF
Pan-seared salmon, lemon caper sauce

ADD-ON · BUYOUTS ONLY
Broccoli rabe & potatoes · +$3 per guest

PASTA

Choose two · served with rigatoni or gnocchi

Napoli
Our house tomato sauce

Amatriciana
Tomato sauce, slow-cured pork guanciale, onion

Ragù
Slow-cooked beef and pork ragù

Norma V
Tomato sauce, stewed eggplant, Ricotta Salata

Sorrentina V
Tomato sauce, basil, garlic, olive oil, Mozzarella di bufala

Quattro Formaggi V
Gorgonzola, Swiss, Asiago, Parmigiano Reggiano

ADD-ON · BUYOUTS ONLY
Truffle sauce · +$2 per guest

DESSERT

Buyouts only

Cannoli
Crisp shells, sweet ricotta filling

BYOB · NO CORKAGE FEE
NJ wines from Bellview Winery are also available.

V vegetarian · V+ vegan · GF gluten-free. Prices are per guest and exclude applicable tax and a 20% private event gratuity. Dinner-service buyout fees may apply. Menu subject to seasonal changes.

Let's plan your *event.*

CHECK AVAILABILITY | BOOK A TOUR | CALL 201-463-0207

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