

Large Party Menu

Served Family-Style

Anti Pasti

(Choice of 3)

Burrata with olive oil, sea salt and crostini
Arugula and frisee salad with medjool dates, almonds and pecorino monte poro
House-cured salumi with pickles and grissini
Prosciutto tasting: La Quercia Berkshire prosciutto and prosciutto di Parma
Pickled beets with watercress, hazelnuts and grana padano

Pizze

(Choice of 2)

Margherita - tomato, mozzarella, grana padano, basil, olive oil
Funghi - mushrooms, smoked mozzarella, grana, garlic, oregano, dandelion greens, olive oil
Salsiccia – tomato, mozzarella, fennel sausage, rapini, grana padano, garlic, chilies, olive oil
Romana - tomato, oregano, garlic, anchovies, black olives, Calabrian chilies, olive oil
Bianca - mozzarella, grana, green olives, basil, chilies, garlic, olive oil

Paste

(Choice of 2)

Maccaronara with ragu napoletano and house-made ricotta salata
Paccheri with braised broccoli di ciccio, calabrian chilies and bottarga
Ricotta gnocchi with butternut squash, olio verde and pecorino riserva

Secondi

(Choice of 2)

Lamb sausage with spinach and pickled currants
Berkshire pork shoulder with quince mostarda and hazelnuts
Lucky Dog Ranch beef bavette with fingerling potatoes and arugula
Braised chicken with roasted cauliflower and watercress

Contorni

(Choice of 2)

Fall chicories with lemon vinaigrette
Delicata squash with sea salt
Cannellini beans with garlic and oregano
Roasted Anson Mills polenta
Braised chard with pinenut soffritto

Dolci

(Choice of 2)

Chocolate budino tart with sea salt and extra virgin olive oil
Assorted cookies and biscotti
Gianduja semifredo, chocolate sauce and feuilletine crunch
Wild blackberry honey panna cotta with vanilla citrus sauce
Medjool date cake with marsala toffee sauce, crème fraiche
Pear crostata with brown butter gelato

Menu items are subject to change based on market availability
We kindly request no substitutions