



SAMPLE SUMMER LARGE GROUP MENUS

PRIMO

\$80 PER GUEST

ANTIPASTI

Tuscan Kale Caesar*
Garlic-Anchovy Dressing, Lemon, Parmesan, Breadcrumbs

Marinated Chickpeas
Gigante Beans, Kalamata Olives, Capers, Rosemary

Blistered Shishitos
Citrus Salt, Ricotta Salata

PIZZA

Margherita
Pomodoro, Mozzarella, Basil

MAINS

Orecchiette
Broccoli Rabe, Aleppo Pepper, Grana Padano

Cavatelli
Wild Mushrooms, Asparagus, Grana Padano

Harvest Succotash
Seasonal Vegetables, Grains, Greens

SECONDO

\$90 PER GUEST

ANTIPASTI

Kale Caesar*
Garlic-Anchovy Dressing, Lemon, Parmesan, Breadcrumbs

Whipped Ricotta
Extra Virgin Olive Oil, Wild Fennel Pollen, Focaccia

Marinated Chickpeas
Gigante Beans, Kalamata Olives, Capers, Rosemary

Blistered Shishitos
Citrus Salt, Ricotta Salata

PIZZA

Margherita
Pomodoro, Mozzarella, Basil

MAINS

Mezzi Rigatoni
Grass-Fed Beef & Pork Ragu, Pomodoro, Herbs

Orecchiette
Broccoli Rabe, Aleppo Pepper, Grana Padano

Grilled Chicken Breast
New Potatoes, Red Pearl Onions, Fresno Chili, Basil, Broccolini

ULTIMO

\$110 PER GUEST

ANTIPASTI

Kale Caesar*
Garlic-Anchovy Dressing, Lemon, Parmesan, Breadcrumbs

Whipped Ricotta
Extra Virgin Olive Oil, Wild Fennel Pollen, Focaccia

Golden Beets
Whipped Goat Cheese, Shallot Vinaigrette, Pine Nuts

Tuna Crudo*
Avocado, Calabrian Chili, Cilantro

PIZZA

Margherita
Pomodoro, Mozzarella, Basil

Funghi
Wild Mushrooms, Fonduta, Arugula

MAINS

Mezzi Rigatoni
Grass-Fed Beef & Pork Ragu, Pomodoro, Herbs

Orecchiette
Broccoli Rabe, Aleppo Pepper, Grana Padano

Catch of the Day
Fregola, Wild Mushrooms, Peas, Salsa Verde

FESTA

\$90 PER GUEST

ANTIPASTI

Tuscan Kale Caesar*
Garlic-Anchovy Dressing, Lemon, Parmesan, Breadcrumbs

Whipped Ricotta
Extra Virgin Olive Oil, Wild Fennel Pollen, Focaccia

Blistered Shishitos
Citrus Salt, Ricotta Salata

Golden Beets
Whipped Goat Cheese, Shallot Vinaigrette, Pine Nuts

PIZZA

Margherita
Pomodoro, Mozzarella, Basil

DRINKS

Moby's Cocktails
Choice of 2 Moby's cocktails