

COCKTAIL RECEPTION

available for standing room parties in our private wine cellar as well as dining room & full buyouts

FOOD & BEVERAGE PACKAGES

PASSED CANAPÉS

piccolo - choose 6

\$26 per guest / per hour

grande - choose 9

\$32 per guest / per hour

ARANCINI

fried saffron rice ball with mozzarella

PANZEROTTI

mini calzones with salumi and scamorza

BROCOLLI FRITTI

venetian battered broccoli di ciccio

PROSCIUTTO & GRISSINI

prosciutto wrapped breadsticks with horseradish

POLPETINNI

little pork meatballs with genovese pesto

MINI PIZZETTAS

bianco di napoli tomato and anchovy

CHICKEN LIVER TOAST

tuscan liver toast with marsala gelatin

PATE DE CAMPAGNE BITES

french mustard, house pickle

MINI CROQUE MONSIEUR

speck and comte cheese

HOUSE MADE PICKLES

assorted pickle skewers

PIQUILLOS & TUNA

ortiz tuna stuffed peppers

PORK FRITTELE

fried pork confit

FRICO DI PATATE

montasio cheese and yukon potato

OCEAN TROUT CRUDO

raw ocean trout with pickled ramp vinaigrette

RICOTTA TORTELLONI

summer fruit preserve and brown butter

HOUSEMADE COOKIES

brown butter chocolate chip, pignolis & lavender shortbread

BEVERAGE

piccolo

\$30 per guest / per hour

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
HOUSE LIQUOR

grande

\$38 per guest / per hour

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
PREMIUM LIQUOR
**package does not include exclusive spirits*

RECEPTION ADD-ONS

available as an addition to the standing room events

FORMAGGI & SALUMI STATION

*first 2 hours / \$25 per guest
each additional hour / \$10 per guest*

CHEF'S SELECTION OF FOUR CHEESES & FOUR SALUMI

*served with house made bread, grissini, olives,
spiced nuts, house made pickles & gigante beans*

DESSERT

\$12 per guest / per hour

CHEF'S SELECTION

passed or stationed