



PRIVATE DINING PACKAGES





\$90 DINNER MENU

PLEASE ENJOY

WHIPPED RICOTTA

House-Made Herb
Focaccia, Whipped Ricotta,
Rosemary Honey

GRECO SALAD

Seasonal Greens, Roma
Tomatoes, English Cucumbers,
Red Onion, Mediterranean Olives,
Feta, Oregano Vinaigrette

CAESAR SALAD

Little Gem Lettuce,
Tuscan Crouton,
Egg-less Caesar Dressing

PLEASE SELECT

CHICKEN PARMESAN*

Spaghetti, Crispy Fried Chicken Cutlet,
Ricotta, Mozzarella, Marinara Sauce

FAROE ISLAND SALMON*

Crispy Skin Salmon, Barley Risotto, Watercress,
Extra Virgin Olive Oil, Miso Coconut Glace

SEARED SCALLOPS*

Spinach, Parmesan Cream, Tagliatelle,
Blistered Tomatoes, Truffle Vinaigrette

WAGYU BOLOGNESE*

House Spaghetti, Whipped Ricotta,
Garlic Bread Crumbs, Fried Basil

PLEASE ENJOY

DESSERT PLATTER

Tiramisu, Cheesecake and Assorted Italian Cookies

Prices do not include 7.35% sales tax, 2% Service Fee & 20% gratuity.

*These items can be cooked to order or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.



\$110 DINNER MENU

PLEASE ENJOY

WHIPPED RICOTTA

House-Made Herb
Focaccia, Whipped Ricotta,
Rosemary Honey

GRECO SALAD

Seasonal Greens, Roma
Tomatoes, English Cucumbers,
Red Onion, Mediterranean Olives,
Feta, Oregano Vinaigrette

CAESAR SALAD

Little Gem Lettuce,
Tuscan Crouton,
Egg-less Caesar Dressing

PLEASE ENJOY

CALAMARI

Crispy Fried Calamari, Red Onions,
Arugula, Cherry Peppers, Chipotle Aioli

TRUFFLE MACARONI & CHEESE

Torchio Pasta, Fontina, Mozzarella,
Parmesan, Truffle Oil, Toasted Crumbs

PLEASE SELECT

CHICKEN PARMESAN*

Spaghetti, Crispy Fried Chicken
Cutlet, Ricotta, Mozzarella,
Marinara Sauce

SEARED SCALLOPS*

Spinach, Parmesan Cream,
Tagliatelle, Blistered Tomatoes,
Truffle Vinaigrette

WAGYU BOLOGNESE*

House Spaghetti, Whipped
Ricotta, Garlic Bread Crumbs,
Fried Basil

FILET MIGNON*

Potatoes & Broccolini

FAROE ISLAND SALMON*

Crispy Skin Salmon, Barley Risotto, Watercress,
Extra Virgin Olive Oil, Miso Coconut Glace

PLEASE ENJOY

DESSERT PLATTER

Tiramisu, Cheesecake and Assorted Italian Cookies

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\$125 DINNER MENU

PLEASE ENJOY

WHIPPED RICOTTA

House-Made Herb
Focaccia, Whipped Ricotta,
Rosemary Honey

GRECO SALAD

Seasonal Greens, Roma
Tomatoes, English Cucumbers,
Red Onion, Mediterranean Olives,
Feta, Oregano Vinaigrette

CAESAR SALAD

Little Gem Lettuce,
Tuscan Crouton,
Egg-less Caesar Dressing

PLEASE ENJOY

CALAMARI

Crispy Fried Calamari, Red
Onions, Arugula, Cherry
Peppers, Chipotle Aioli

TRUFFLE MACARONI & CHEESE

Torchio Pasta, Fontina,
Mozzarella, Parmesan, Truffle
Oil, Toasted Crumbs

NONNA'S MEATBALLS

Ragu, Basil, Ricotta

PLEASE SELECT

CHICKEN PARMESAN*

Spaghetti, Crispy Fried Chicken
Cutlet, Ricotta, Mozzarella,
Marinara Sauce

SEARED SCALLOPS*

Spinach, Parmesan Cream,
Tagliatelle, Blistered Tomatoes,
Truffle Vinaigrette

WAGYU BOLOGNESE*

House Spaghetti, Whipped
Ricotta, Garlic Bread Crumbs,
Fried Basil

FILET MIGNON*

Potatoes & Broccolini

FAROE ISLAND SALMON*

Crispy Skin Salmon, Barley
Risotto, Watercress, Extra Virgin
Olive Oil, Miso Coconut Glace

RIBEYE*

Potatoes & Broccolini

PLEASE ENJOY

DESSERT PLATTER

Tiramisu, Cheesecake and Assorted Italian Cookies

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BEVERAGE PACKAGES

BEER & WINE PACKAGE

\$40 PER PERSON FOR 2 HOURS

\$15 PER PERSON EACH ADDITIONAL HOUR

BEER & WINE HOUSE SPIRITS PACKAGE

\$40 PER PERSON FOR 2 HOURS

\$15 PER PERSON EACH ADDITIONAL HOUR

PREMIUM PACKAGE

Any selection of wine, beer and top shelf spirits under \$25
(Angel's Envy, Johnnie Walker 18, Patrón, Remy Martin VSOP, etc.)

\$70 PER PERSON FOR 2 HOURS

\$30 PER PERSON EACH ADDITIONAL HOUR

