



OFFSITE CATERING

MENU OFFERINGS

*Menus are seasonal and subject to change.

ANTIPASTI

FRESH BURRATA &
SCAPECE-STYLE ZUCCHINI

FOCACCIA ROSSA WITH FRESH
GENOVESE PESTO

LANGHIRANO 30-MONTH
PROSCIUTTO & MANTUAN
ZERBINATI MELON

PIEMONTESE BEEF CARPACCIO
WITH ANCHOVIES & HAZELNUTS

SEASONAL MIXED GREENS WITH
ALMONDS, NECTARINES, 12-YEAR
BALSAMIC, AND PARMIGIANO
BREADCRUMBS

EGGPLANT CAPONATA WITH
GRILLED BREAD
FRIED ROMAN-STYLE
ARTICHOKES WITH MINT
SUPPLÌ AL TELEFONO
(CRISPY RICE CROQUETTES)

PRIMI

LASAGNA MODENESE

MACCHERONI WITH
BUTTER & PARMIGIANO

MEZZE MANICHE ALLA CARBONARA

MEZZE MANICHE ALL'AMATRICIANA

RAVIOLI ALLA NERANO

SECONDI

SHORT RIBS WITH BALSAMIC
ONION AND BROCCOLI DI CICCIO

RED SNAPPER WITH TOMATOES
IN GUAZZETTO

DOLCI

CLASSIC TIRAMISU

ALMOND CAKE WITH
MEXICAN CHOCOLATE



ADD-ONS & PREMIUM OPTIONS

HANDMADE MOZZARELLA & TOPPINGS

ACCCOUTREMENTS TO
SERVE 20 GUESTS.

Fresh mozzarella made with
milk from small local dairies
paired with semi-dry toma-
toes from Puglia and Spanish
anchovies.

\$450

CHEESE- MONGER'S CART

Let our expert
cheesemongers create
a beautiful display with
their favorite cheeses
alongside imported
accoutrements such as
honey, jam, sott'olio
veggies, bread and
crackers.

\$20/PP

HAND-CUT 100% BELLOTA JAMON

FROM CINCO JOTAS,
36 MONTHS

\$1,500

BLACK TRUFFLE OR WHITE TRUFFLE*

*SEASONAL

MP

MARITOZZI CON LA PANNA

ROMAN SWEET
CREAM BUNS

\$4/EA

LIVE OPENING OF A

WHOLE PARMIGIANO REGGIANO WHEEL

FROM OUR PRIVATE
ALLOCATION

\$1,200

CARABINERO RED PRAWN CRUDO & OSSETRA CAVIAR

\$5/EA

MENU OPTIONS

ASK US ABOUT THE
**ROMAN FEAST
MENU!**

HORS-D'OEUVRES

Passed & stationary

MULTI-COURSE MENUS

Individually plated or family style

DESSERT

Plated, passed, or stationary

*Pricing is subject to a F&B minimum based on day and time of event and does not include staffing, rentals, or transportation



BEVERAGE PACKAGES

Our collection of expertly curated artisan wines, selected by our NYC sommeliers, is designed to perfectly complement your menu. Many are small-batch producers you won't find anywhere else.

Standard or Reserve pairing tiers available.

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THANK YOU!

CLICK HERE TO SUBMIT
YOUR INQUIRY!

