

440 ELM



ITALIAN WEDDING MENU



Celebrating at 440 ELM



Welcome to 440 ELM!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination. We can hold up to 400 guests for a reception with dance floor. An optional ceremony is often popular in our Plaza.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. The limitations or concerns that come with spaces open to the public or requiring guest access that you may find in a hotel or museum are not an issue at 440 Elm.

Our Approach

440 Elm is a creative canvas with spaces and a team built to support your vision for a memorable wedding. A mix of starting points and built-in amenities reduce the focus on logistics while a creative team and process assist in creating options that make your wedding feel truly reflective of you!

Service - Hospitality First

We seek to hold events with a "hospitality first" outlook. From ensuring a expertly trained, warm and responsive staff who anticipate guest needs to planning and design decisions that eliminate lines and maximize guest enjoyment. Our mission is to ensure guests feel completely cared for and can focus on the celebration and joy of gathering!

Catering Options: Exquisite Food & Beverage

Bite Catering Couture is the exclusive caterer for 440 ELM and we are a partner your company can rely on to deliver creative and high quality food and beverage options paired with a warm, knowledgeable and attentive service.

While we are presenting sample menus, creativity is at the heart of Bite's menu selection or product design process. We love to create delicious dishes that create a vibe, incorporate a theme or reflect an idea that is important to you.

We offer a wide range of options and love to customize. We've created examples with 3 different price points each:

A Sit Down Reception

- Tier 1: Wedding Cocktail Hour and Simple Reception Dinner
- Tier 2: Wedding Cocktail Hour and Reception Dinner
- Tier 3: Wedding Cocktail Hour and Multi-Course Plated Reception Dinner

Food, Beverage & Service



Menu and Flow

Pre-Ceremony

A refreshing welcome beverage or hors d'oeuvres can be a nice touch on arrival. Couples considering a pre-ceremony element should work with us on a plan to collect glassware, etc as you will not want those appearing in your beautiful ceremony pictures.

The Cocktail Hour

Delicious tray-passed morsels expertly crafted by our chef team. Consider adding a grazing station, thematic action station or a roaming concept (we love a roaming raw bar!) for additional variety and opportunities to delight your guests!

The Reception

We the feel, vibe and level of formality you would like - beautiful buffets, convivial family-style, elegant plated service and engaging chef-run stations - we can blend styles to support timeline needs or for added variety (a plated salad with a family-style dinner or additional family-style sides to accompany a plated dinner).

Late-Night

We offer a variety of tray-passed late night snacks and stations to keep your guests energized, refreshed and dancing!

At the Bar

A wide offering including craft cocktail and mocktails to ensure everybody has a drink in hand that they love! Please see our bar menu for pricing and options.

Special Diets

With advanced notice, a Specialty (Plated) Entree will be available to accommodate dietary preferences, restrictions, and special requests.

Regional Cuisine

Please ask about menu supplements covering specific cuisines of interest

Variable Pricing Based on Selections

- Service formats and level: Menu prices are listed without staffing, as staffing ratios can change dramatically with different selections of service format, different service levels, and different guest counts. We'll help you work through how different designs can influence required service staff
- Menu enhancements: additional hors d'oeuvres, courses, family-style offerings, side dishes, stationary desserts, passed sweets, dessert displays, artisanal cheese and charcuterie table, raw bar, food stations, late night bites, kids' menus, vendor meals, etc.
- Bar enhancements: signature craft cocktails, champagne/sparkling toast, upgraded bars, elevated wine options, etc.



SEATED RECEPTION

100 GUEST MINIMUM



Signature Tray-Passed Hors D'Oeuvres

Bruschetta Crostini
tomato, basil, garlic, balsamic, olive oil and olive oil crostini

Sweet and spicy italian sausage slider
Peperonata, ricotta, olive oil

Pine Nut Pesto Flatbread
fontina, mozzarella, parmesan, tomato and basil

Dinner

Herb Caesar with Endive & Gem
Parmigiano Reggiano, garlic crumbs, fresh herbs

Italian bread Basket
assorted Italian breads - crusty ciabatta, olive-studded focaccia, and rosemary-kissed loaf - served with olive oil-infused butter with fresh herb and sea salt

Steak Tagliata
Sous Vide and grilled with blistered tomatoes, roasted garlic, arugula, shaved parmesan

Parmesan-Crusted Chicken Piccata
panko and parmesan crusted chicken breast, chicken velouté, capers, Italian chili flakes and parsley

Roasted Garlic Potatoes

Broccolini
Finished with lemon, garlic and pepper flakes

Dessert

Client-Provided Wedding Cake
Bite team slices and serves



\$48.50 pp

**Estimated menu price only.
+ service staff, taxes, and fees*

SEATED RECEPTION

100 GUEST MINIMUM



Tray-Passed Hors D'Oeuvres

Cacio e Pepe Arancini | Pecorino & black pepper

Scallop Crudo | Meyer lemon cream, chili, fennel, herb oil

Polpettine al Sugo

Mini beef & pork meatballs, San Marzano tomato, stracciatella

Ricotta Crostini

House ricotta, grilled bread, Fennel, aged balsamic, herb oil, sea salt

Dinner

Roasted Baby Beet Salad

Goat cheese, pistachios, aged balsamic, evoo

Italian bread Basket

assorted Italian breads - crusty ciabatta, olive-studded focaccia, and rosemary-kissed loaf - served with olive oil-infused butter with fresh herb and sea salt

Chianti-Braised Beef Short Ribs | chianti demi, beet purée, golden beet oil

Mahi Mahi

Nduja vinaigrette, pickled shaved fennel, orange, olive, micro

Polenta | Creamy polenta, mascarpone, wild mushrooms

Shaved Brussels Sprouts | Mint, almonds, pecorino



The Dessert Bar

Mini Cannolis

Classic ricotta with pistachios finished with powdered sugar

Mini Cheesecake
with fresh raspberry

Chocolate Budino

Silky Italian chocolate pudding with olive oil & flaky salt

Vanilla Bean Panna Cotta

Seasonal berry compote or blood orange gelée

Lemon olive oil pudding cake

crème fraiche whipped cream served in a cast iron pan

Boccone dolce

meringue nest, bittersweet chocolate, strawberries, cream



\$76 pp

**Estimated menu price only.
+ service staff, taxes, and fees*

SEATED RECEPTION

100 GUEST MINIMUM



Tray-Passed Hors D'Oeuvres

Battuta di Manzo Tartare Cups
Wagyu beef, Dijon, shallot, pecorino, parsley, egg yolk dressing

Arancini
red wine brisket, Chili flake, pecorino, roasted tomato and basil

Polenta canape
Crispy polenta, mushroom ragu, shaved parmigiano reggiano

Mini Lobster Diavolo Tartlets
Lobster ragu in a phyllo cup

Carciofi alla Giudia Bites
Crispy baby artichokes, parsley, lemon, bagna cauda

Cocktail Hour Grazing Station



Antipasto Display
Three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.

Dinner

Bistecca alla Griglia
Grilled New York steak, arugula, shaved Parmigiano, salsa verde

Pan-Seared Branzino
Fregola sarda, red pepper coulis, extra-virgin olive oil

Cacio e Pepe Tonnarelli
Pecorino Romano, cracked black pepper, olive oil

Parmesan Roasted Asparagus

Farro Risotto
Parmesan, cavolo nero, parsley, and lemon

Dessert

Chocolate Passion Fruit Dome
Chocolate crisp, chocolate biscuit, passion fruit brulee, passion fruit gelee, chocolate mousse, candied hazelnuts, passion fruit sauce

Late Night Snacks

Affogato
vanilla gelato cup, bold espresso shot

Mozzarella Fritta | Fried fresh mozzarella with bruschetta topping

\$155 pp

**Estimated menu price only.
+ service staff, taxes, and fees*



HORS D'OEUVRES



Signature Hors D'Oeuvres

Antipasto Skewer
salami, pepperoncini, Italian cheese and olive

Flatbreads
Pine nut Pesto | Red Wine Brisket | Funghi | 3-Cheese

Caprese Skewers

Herb Shrimp | served with a lemon basil aioli

Savory Goat Cheese Cheesecake | Seasonal Compote

Slow-roasted tomato and herb tart (v)
Parsley and roasted tomato garnish

Goat cheese olive canapé (v)
Whipped goat cheese, olive tapenade, asparagus, puff pastry canape

Premium Hors D'Oeuvres

Land

Polpettine al Sugo
Mini beef & pork meatballs, San Marzano tomato, stracciatella

Beef Carpaccio Crostini
Lemon aioli, shaved Parmigiano, arugula, EVOO

Battuta di Manzo Tartare Cups
Wagyu beef, Dijon, shallot, pecorino, parsley, egg yolk dressing

Bresaola, Arugula & Parmigiano - Lemon juice, olive oil

Prosciutto e Melone
prosciutto di parma, cantaloupe, basil, balsamic reduction

Arancini of Red Wine Brisket
Chili flake, pecorino, roasted tomato and basil

Grilled lamb chops +5.00 pp
Sicilian pesto

Sweet and spicy italian sausage slider
Peperonata, ricotta, olive oil

Sea

Scallop Crudo
Meyer lemon cream, chili, fennel, herb oil

Mini Lobster Diavolo Tartlets
Lobster ragu in a phyllo cup

Tartare di tonno "taco"
Tuna Tartare, evoo, citrus dressing, avocado, wonton shell

HORS D'OEUVRES



Garden

House Ricotta & Grilled Bread
Fennel, aged balsamic, herb oil, sea salt Fennel, aged balsamic, herb oil,
sea salt

Cacio e Pepe Arancini
Pecorino & black pepper

Panzarotti Bites
Fried dough pockets with mozzarella and tomato sugo

Polenta Grigliata with Taleggio Fonduta
Rosemary roasted mixed mushrooms, fresh herbs

Caponata Siciliana
Crostini rustica, golden raisin balsamic bianco agrodolce, basil

Carciofi Fritti
fried artichoke lollipops with a zesty remoulade

Caramelized onion and gruyère arancini
Roasted garlic aioli, micro

Truffle & parmigiano-reggiano arancini
Truffle bechamel, micro basil

Butternut squash arancini
Chipotle aioli, crispy sage

Mushroom & truffle bechamel arancini
Mushroom risotto, scamorza, fontina, bechamel, crispy mushroom garnish

Burrata
Olive oil crostini, pickled calabrian chili, fleur de sel, micro basil

Wild mushroom crostini
Served warm with truffle oil, fontina and thyme

Fig and mascarpone
Phyllo cup

Stuffed Mushroom (vgn)
artichoke, spinach, vegan cream cheese, vegannaise, vegan parmesan
cheese

Bruschetta ricotta
Toasted Italian Bread, Whipped Ricotta, Asparagus, Summer Vegetables,
Basil Pesto

DISPLAYS, BARS & STATIONS



Deluxe cheese & charcuterie display \$22 pp

~ Cheeses~

Manchego , brie , herb & garlic boursin , humboldt fog, aged white cheddar, sage derby

~ Charcuterie ~

Dry aged salami, prosciutto, soppressata, pâté

~Accompaniments

Fresh berries | grapes on the vine | dried apricots | dried pears | dried figs | candied pecans | toasted walnuts | assorted olives | cornichons | caper berries | pepperoncini | honeycomb | whole-grain mustard | bacon fig jam | fruit preserves | assorted breads. Breadsticks, crackers & crostini

Antipasto display \$17.50 pp

Three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.

Chef-Carved Charcuterie MP

A beautiful display of charcuterie with a chef carving fresh prosciutto to order
This can be added to any of our cheese and charcuterie or display offerings

Organic market experience \$22 pp

The following is for inspiration - we'll adjust for seasonality.

Creamy burrata with olive oil and sea salt

House marinated feta

Artisan breads and olive oil crostini

Miso-roasted roast butternut and japanese pumpkin succotash, pepitas, miso-sesame vinaigrette

Fava bean, baby kale, shaved brussels sprouts, toasted almonds, sherry vinaigrette

Shaved golden beets

toasted pecans, white balsamic vinaigrette



Crostini Bar \$15 pp

Selection of 3 Crostini (larger groups requires chef service)

- Fig, prosciutto and humboldt fog
- Burrata, strawberry bruschetta, balsamic reduction, micro basil
- Grilled flank steak, charred tomato and bleu cheese butter, arugula, charred onion relish
- Honey ricotta and blueberries, cabernet balsamic glaze
- Roasted "ratatouille" summer vegetables and goat cheese
 - Grilled eggplant, smokey eggplant puree
- Sautéed mushroom with fontina and truffle oil (winter/fall)
- Spinach artichoke crostini with crispy bacon bits and toasted hazelnuts
 - Whipped brie with fig compote
- Edamame hummus crostini with pomegranate
- Roasted beets, goat cheese mousse, toasted nuts, micro arugula
- Butternut squash, burrata, crispy sage, pumpkin oil, pepitas (autumn/winter)
- Spring pea and ricotta puree, burrata, prosciutto, lemon olive oil, micro mint (spring summer)
- Balsamic grilled stone fruit with burrata, prosciutto and basil (spring summer)



DISPLAYS, BARS & STATIONS



Polenta Bar \$20 pp

Creamy Polenta

Select two:

Veal osso buco

Beef bolognese

Sausages and peppers

Sausage, spinach, and burst grape tomatoes

Meatballs al forno

Steak tagliata - blistered tomatoes, roasted garlic, arugula

Select three:

Sauteed wild mushrooms & leeks

Blistered cherry tomatoes

Basil pesto

Roasted puttanesca

Chili, bacon and sweet charred fresh corn

Summer yellow and green zucchini with broccoli pesto

Pasta Bar \$20 pp

On display - Select 3

Penne & basil marinara

Traditional tomato sauce, olive oil, basil

Spicy arrabbiata gemelli

Shaved garlic, red pepper, tomato, torn basil

Rigatoni & red wine bolognese

Traditional meat sauce

Fusilli & kale spinach pesto

Toasted pine nuts, garlic, basil, capers

Orecchiette & white wine parmesan sauce

Garlic, butter, cream, parmesan

Cheese tortellini in saffron cream sauce

Fresh basil and parmesan

Cacio e pepe

Penne tossed with butter, black pepper and grana padano topped with grated pecorino.

Wild mushroom ravioli

Sauteed spinach, brown butter and sage

Pesto orzo

Arugula, grape tomatoes and pine nuts

Spaghetti and meatballs

Fettuccine with red sauce and homemade meatballs

Includes grated parmesan & crushed red chili flakes

DISPLAYS, BARS & STATIONS



Pasta Alla Ruota Station \$30 pp

Our chef prepares a fresh pasta in a parmesan wheel. Spooning hot "fork friendly" pasta into the wheel to melt the cheese into the dish with butter (dalla forma). Gluten-free pasta available separately

Select One:

Fresh Pasta
guests select from a red wine beef ragu or light truffle cream sauce

Cacio e pepe
Pasta tossed with butter, black pepper and grana padano topped with grated pecorino

Rigatoni & red wine bolognese
Traditional meat sauce

Fusilli & kale spinach pesto
Toasted pine nuts, garlic, basil, capers

Orecchiette & white wine parmesan sauce
Garlic, butter, cream, parmesan

Penne carbonara
Finished with pancetta, egg yolk and pecorino romano

Al pesto
Fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

Burrata Bar \$16 pp

Our chefs prepared fresh burrata – includes heirloom tomatoes, tomato coulis tapenade, sweet basil, crostini extra virgin olive oil, cracked pepper, fleur de sel

Includes:

Vine-ripened and heirloom tomatoes
A variety of roasted beets
Fresh basil
Arugula
Plain and infused extra virgin olive oils (roasted garlic, basil, meyer lemon)
Fresh pesto
Lightly pickled red onion
Toasted pine nuts and pecans
Balsamic vinegar
(Summer) peaches and strawberries
A variety of fine salts – flakey, pink himalayan, truffle salt, etc
Fresh ciabatta and focaccia breads

Bread and Butter Tasting Bar \$12 pp

Warm mini loaves of bread presented with a seasonal tasting of three compound butters - we'll also offer sweet cream and salted butters

DISPLAYS, BARS & STATIONS



Pizza Station \$15 pp

Select Three:

Blanca | Shredded mozzarella, ricotta, parmesan

Margherita | Buffalo mozzarella, blistered cherry heirloom tomato, marinara, chiffonade basil

Market vegetable

Herb-roasted zucchini, yellow squash, red onion, marinara, sweet bell peppers, shredded mozzarella, parmesan powder

BBQ chicken | Smoked gouda cheddar jack, bbq sauce, cilantro

Meat lover | Artisan pepperoni, sweet Italian sausage crumble, shredded mozzarella, marinara

Smoked salmon* \$5 pp supplement | Smoked salmon, meyer lemon crème fraiche, caviar, crispy capers, pickled shallot

Pine nut pesto | Fontina, mozzarella, parmesan, tomato, basil, pine nuts

Brisket | Red wine caramelized onions, romesco sauce (nf)

Burrata and grilled peach (summer) | Caramelized onions, smoked gouda, baby spinach, whole grain mustard vinaigrette

Prosciutto and parmigiano reggiano | Arugula, olive oil, lemon juice and pine nuts

Pesto chicken and artichoke | Pesto, chicken, mozzarella, artichokes, parmesan, fresh basil and pine nuts

Truffled mushroom medley | Sautéed mushrooms, truffle oil, cippolini onions, fontina cheese, fresh herbs

Autumn harvest | Roasted butternut squash, kale, ricotta, caramelized onions, toasted pepitas and Goat cheese

Fennel and Italian sausage | Mozzarella, fresh basil and pomodoro sauce

Crispy asparagus and leeks | Gruyere, pesto, fresh peas, shaved parmesan

White clam and bacon | Swiss chard, tomatoes, shallots and pecorino

Triple Cheese | golden blend of mozzarella, creamy provolone, and mild cheddar with light tomato sauce

Italian Grilled Cheese Bar \$12 pp

Goodfella | mozzarella, provolone, razor-shaved garlic, calabrian chilies, basil, rustic bread

Mozzarella in Carozza

Mozzarella, Fontina & Prosciutto | Melted mozzarella and fontina with thinly sliced prosciutto, fig-honey jam, rustic sourdough

SWEET EXPERIENCES



Flaming Espresso and Donuts \$15 pp

Fresh yeast-raised donuts, flambéed in amaretto-espresso caramel, topped with coffee gelato, salted caramel sauce, softly whipped mascarpone cream, and candied hazelnut crumble.

The Tiramisu Bar \$15 pp

An interactive station - A trio of tiramisus

Classic Tiramisu

layered with espresso-rum soaked ladyfingers, mascarpone cream, cocoa

Lemon Tiramisu

with limoncello-soaked sponge, citrus mascarpone, and candied zest

Pistachio Tiramisu

with pistachio cream, delicate sponge, and crushed pistachios



Chef-Run Cannoli Station \$12 pp

A live dessert station featuring full-sized crisp cannoli shells filled to order by our chefs with lightly sweetened ricotta cream. Guests customize their cannoli with a selection of classic Italian finishes, including chocolate chips, crushed pistachios, candied citrus, and powdered sugar.

Affogato Bar \$15 pp

Vanilla gelato with hot espresso and classic Italian toppings including crushed biscotti, cannoli bits chocolate sauce
Adult guests can add liquor- choice of Frangelico, Amaretto and Sambuca

Bombolini Station \$12 pp

Pillowly donuts served by our chef | Guests enjoy their bombolone topped with espresso caramel, chocolate sauce, mascarpone cream, powdered sugar, and seasonal Italian-inspired garnishes.

Chef's Mini Dessert Bar \$15 pp

Assorted fan-favorite desserts including chocolate pot de crème, fruit tarts, chocolate salted caramel tarts, tiramisu, mini cheesecakes with fresh raspberries, lemon shortbread bars, dessert bars and cookies



Mini Dessert Bar

Select 6 for \$18 pp - Examples:

Mini Cannolis

Chocolate Budino | Silky Italian chocolate pudding, olive oil & flaky salt
Vanilla Bean Panna Cotta | Seasonal berry compote or blood orange gelée

Lemon olive oil pudding cake | crème fraîche whipped cream

Boccone dolce | meringue, bittersweet chocolate, strawberries, cream

Olive Oil Cake | Orange, rosemary, whipped mascarpone

Gianduja Mousse | Chocolate-hazelnut cream, sea salt

Chocolate Salami | Cocoa biscuit log, powdered sugar

Lemon Almond Biscotti | Citrus zest, toasted almonds

Dark Chocolate Hazelnut Biscotti | Gianduja-style chocolate, hazelnuts

Lemon Butter Cake | Lemon butter cake, citrus glaze, crème fraîche whip

SALADS



Radicchio, Fennel & Asian Pear
Gorgonzola, candied walnuts, apple vinaigrette

Roasted Baby Beet Salad
Goat cheese, pistachios, aged balsamic, evoo

Herb Caesar with Endive & Gem
Parmigiano Reggiano, garlic crumbs, fresh herbs

Charred Snap Pea & Feta Salad
Sardinian feta, pistachio-miso pesto, crispy lentils

Fennel, Citrus & Arugula Salad
Shaved pecorino, chili flakes, lemon vinaigrette

Roasted Mushroom & Radicchio Salad
Rosemary, garlic confit, sherry vinaigrette, Parmigiano

Caprese
Vine-ripe tomatoes, buffalo mozzarella, micro basil, toasted pine nuts,
maldon salt, extra virgin olive oil, white balsamic vinaigrette

Tuscan Kale
Shaved brussels sprouts, candied walnuts, currants, granny smith apples,
pecorino, red wine vinaigrette

Grilled Asparagus and Herb Salad
Toasted almonds, basil, mint, parsley, lemon-sesame vin

Marinated Artichoke and Garbanzo
Gem lettuce, olive, feta, house vinaigrette

Bright Spring Salad
Lemon ricotta, asparagus, snap pea, radish, toasted pistachio, fresh herbs,
citrus vinaigrette

Beet Carpaccio*
Goat cheese mousse, roasted beet carpaccio, baby arugula, shallot,
candied pecans, white balsamic vinaigrette

Burrata*
Vine-ripened tomato, oven-roasted tomato, torn croutons, maldon, upland
cress. Red wine herb vinaigrette

Peach Burrata*
Peach, tomato, burrata, basil, toasted pine nuts,
white balsamic vinaigrette

ENTREES



Silver

Steak Tagliata
with blistered tomatoes, roasted garlic, arugula, shaved parmesan

Parmesan-Crusted Chicken Piccata
Crispy panko and parmesan crusted chicken breast, chicken velouté,
capers, Italian chili flakes and parsley

Chicken Roulade
Spinach & ricotta, sun-dried tomato cream sauce, parmesan tomato chip

Chicken Roulade
Goat cheese and sun-dried tomato, lemon beurre blanc, lemon zest,
micro basil

Roasted Chicken Breast | Airline Chicken Breast (Gold)
~Marsala, wild mushrooms, marsala sauce, crispy prosciutto
~White wine lemon caper velouté, crispy capers, herbs
~Roasted tomato fondue, parmesan tomato chip
~Herb roasted, porcini cream sauce, crispy sage
~Rosemary garlic jus, rosemary sprig, garlic chips

Seared Salmon
Lemon supreme & parsley gremolata, parsley oil and micro celery

Gold

Chianti-Braised Beef Short Ribs | chianti demi, beet purée, golden beet oil

Short Rib "Alla Milanese"
Red wine-braised beef short rib, caramelized shallot, roasted root
vegetables

Lasagna al Forno
Beef Bolognese, béchamel, Parmigiano

Chicken Milanese
Crispy breaded chicken, roasted garlic potatoes, caper brown butter,
lemon

Chicken Saltimbocca
Pan-seared chicken breast fillet, prosciutto, and sage, white wine pan jus

Mahi Mahi
Nduja vinaigrette, pickled shaved fennel, orange, olive, micro

ENTREES



Platinum

Sous Vide and Grilled Filet Mignon
Roasted garlic demi, micro thyme

Bistecca alla Griglia
Grilled New York steak, arugula, shaved Parmigiano, salsa verde

Pan-Seared Branzino
Fregola sarda, red pepper coulis, extra-virgin olive oil

Seared Halibut
Chive caper beurre blanc, crispy capers, chive batons

Scottish Salmon
Lemon supreme & parsley gremolata, parsley oil, lemon zest

Osso Buco
slow-braised beef shanks cooked with wine, vegetables, and stock

Swordfish alla Siciliana
Grilled swordfish, cherry tomato, olive, caper, oregano

Lamb Loin Scottadito
Grilled lamb, rosemary, garlic, olive oil

Seared Duck Breast
Cherry-vin cotto reduction, herbs

Specialty Diet

Celeriac & Porcini Lasagna (VGN GF)
Brown rice Lasagna pasta, celeriac puree, porcini mushroom ragu, vegan parmesan

Cauliflower Steak Milanese
Breaded cauliflower, with arugula, cherry tomato confit, and salsa verde

Mushroom & Barley Risotto (V)
With mascarpone truffle oil, mushroom jus, micro herb

ACCOMPANIMENTS



Vegetables

Shaved Brussels Sprouts | Mint, almonds, pecorino
Broccolini | Finished with lemon, garlic and pepper flakes
Parmesan Roasted Asparagus
Burrata & Braised Leeks | Mustard vinaigrette & breadcrumbs
Seasonal Vegetable Medley

Starch

Polenta | Creamy polenta, mascarpone, wild mushrooms

Roasted Garlic Potatoes

Farro Risotto | Parmesan, cavolo nero, parsley, and lemon

Herb Polenta Cake

Risotto ai Funghi
Carnaroli rice, porcini and wild mushrooms, Parmigiano, parsley
plated/family-style

Risotto Croquette (Seasonal)

Creamy parmesan Polenta

Roasted garlic whipped potato puree

Pasta

We recommend serving family-style for a warm, convivial touch.

Amatriciana
Tomato, guanciale, pecorino

Orecchiette
Fennel sausage, Swiss chard, pecorino

Short Rib Ravioli
Sunchoke, black trumpet mushroom, parmesan

Squid Ink Cavatelli*
Lobster Diavolo ragu, pepperoni, wasabi pea breadcrumb

Frutti di Mare Squid Ink Tagliatelle
Prawns, calamari, white fish, tomato-chili marinara

Paccheri al Pomodoro & Basil
Slow-cooked tomato sugo, Parmigiano, fresh basil

Cacio e Pepe Tonnarelli
Pecorino Romano, cracked black pepper, olive oil

Lasagna al Forno
Beef Bolognese, béchamel, Parmigiano

Braised Beef Ragù Pappardelle
Rosemary oil, Parmigiano