



GROUP MENU

\$45 Per Person

First Course

Minestrone Soup

White beans, vegetables, kale, ditalini pasta & pesto

Locally Grown Lettuces

Shaved fennel, mint, basil, chives, honey champagne vinaigrette

Second Course

Brick Oven Chicken

Roasted garlic mashed potatoes, grilled asparagus, chicken jus

Seared Salmon

Succotash, scallion & parsley gremolata

Tagliatelle

Traditional Bolognese, ground beef, pork, touch of cream, Parmesan

Third Course

Tiramisu

Layers of mascarpone, lady fingers & espresso

***Menu price does not include gratuity and tax

All group dinners include beverage service of Iced Tea or Soft Drinks, Coffee with Dessert Zocca Olive Bread with Balsamic Olive Oil



GROUP MENU

\$55 Per Person

First Course

(Served Family Style)

Antipasto

Imported meats and cheese, pickled vegetables, wine gelée

Crispy Calamari

Fried lemons, shishito peppers & fennel, Parmesan, spicy marinara & lemon aioli

Second Course

(Select 1)

Caesar

Hearts of romaine, parmesan cheese, croutons, creamy garlic dressing

Caprese

Vine-ripened tomatoes, hand-pulled mozzarella, arugula, citrus basil oil & balsamic

Third Course

Seared Salmon

Succotash, scallion & parsley gremolata

Fettuccine

Grilled chicken, alfredo sauce, garlic, Pecorino Romano

Spaghetti

Oversized meatballs, marinara sauce, house-made ricotta

Fourth Course

Tiramisu

Layers of mascarpone, lady fingers & espresso

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GROUP MENU

\$65 Per Person

First Course

(Served Family Style)

Antipasto

Imported meats and cheese, pickled vegetables, wine gelée

Crispy Calamari

Fried lemons, shishito peppers & fennel, Parmesan, spicy marinara & lemon aioli

Beef Tip Flatbread

Red wine artichokes, tahini vinaigrette, roasted tomatoes, goat cheese, caramelized onions

Second Course

(Select 1)

Minestrone Soup

White beans, vegetables, kale, ditalini pasta & pesto

Kale & Roasted Grape

Avocado, goat cheese, spicy pecans, balsamic vinaigrette

Third Course

(Select 3)

Brick Oven Chicken

Roasted garlic mashed potatoes, grilled asparagus, chicken jus

Tuscan Filet

Beef tenderloin, pear & ginger mostarda, grilled asparagus, oven roasted potatoes

Ravioli

Shrimp scampi stuffed, garlic, white wine & lemon butter sauce

Seared Salmon

Succotash, scallion & parsley gremolata

Fourth Course

Crème Brûlée

Vanilla bean, almond biscotti, berries

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GROUP MENU

\$70 Per Person

First Course

(Served Family Style)

Antipasto

Imported meats and cheese, pickled vegetables, wine gelée

Crispy Calamari

Fried lemons, shishito peppers & fennel, Parmesan, spicy marinara & lemon aioli

Bruschetta

Peach & tomato, goat cheese and rosemary-basil infused wildflower honey

Second Course

(Select 1 Salad)

Minestrone Soup

White beans, vegetables, kale, ditalini pasta & pesto

Kale & Roasted Grape

Avocado, goat cheese, spicy pecans, balsamic vinaigrette

Caesar

Hearts of romaine, Parmesan cheese, croutons, creamy garlic dressing

Third Course

(Select 3)

Tuscan Filet

Beef tenderloin, pear & ginger mostarda, grilled asparagus, oven roasted potatoes

Ravioli

Shrimp scampi stuffed, garlic, white wine & lemon butter sauce

Lamb Chops

Pea risotto, seasonal vegetables, lavender-honey infused jus

Baked Cod

Lemon polenta, cauliflower & asparagus, brown butter-citrus sauce & white anchovy aioli

Fourth Course

Crème Brûlée

Vanilla bean, almond biscotti, berries

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