

# Italian Trattoria Menu

A culinary journey focused on authentic, scratch-made, and highly sophisticated Italian cuisine. \$95/guest\*

# **Appetizer**

#### **Autumn Arancini Di Riso**

aged parmesan, gruyere, pumpkin, porcini, and spinach risotto balls, served with a walnut feta crème

# Soup & Salad

## **Classic Italian Wedding Soup**

tender mini-meatballs, fresh spinach, acini di pepe pasta, and aromatic vegetables, swimming in a delicate, savory house chicken broth

## **Charred Tuscan Salad**

crunchy romaine with savory slow-roasted Tuscan cherry tomatoes, oil-cured kalamata olives, creamy sautéed butter beans, and smoky charred red onion. finished with a rich, house-made basil-parmesan vinaigrette

## Premium Entrée Selections

Please choose one. You may upgrade to an entrée duo (offering two main choices) for a supplemental upgrade.

## Fig-Infused Wild Boar Ragu

slow-simmered wild boar in a deeply savory sauce of fig balsamic and rich beef bone broth, served over wide, Tuscan herb ribbon pasta

## **Elevated Chicken Marsala**

pan-seared chicken cutlets in a rich, deeply savory Marsala wine reduction with mixed wild mushrooms and fresh Italian parsley

## **Artichoke & Spinach Stuffed Shells**

jumbo pasta shells filled with creamy ricotta, roasted artichoke hearts, fresh spinach, and aged parmesan, baked in a vibrant San Marzano marinara

## Vegetable Side

## Sautéed Broccolini with Lemon Ricotta

tender broccolini sautéed with toasted pine nuts and a rich, warm anchovy vinaigrette, finished with dollops of creamy lemon ricotta

## Dessert

### Classico Tiramisù

Layers of rich espresso and dark rum soaked Savoiardi biscuits, nestled beneath a cloud of sweet, hand-whipped Mascarpone crema, finished with a dusting of imported cocoa powder

<sup>\*</sup>Pricing is for delivery or pick up only. Does not include equipment/service fee, delivery fee, gratuity, or taxes. Pricing tiers available for groups of 15 or more.