

*Host a cocktail party in our bar and lounge,
or add on an arrival drinks / cocktail hour before your seated event with the following menu options:*

STATIONS

La Nonna

A "GRANDMA'S TABLE" OF IMPORTED ITALIAN MEATS AND CHEESES, CAPRESE SALAD,
HOUSE MADE GARDINIERA, OLIVES, MARINATED VEGETABLES, STUFFED PEPPERS
TARALLI, FRESELLE, BREADSTICKS

La Salumeria

LOCAL AND IMPORTED MEATS AND CHEESES,
HOUSEMADE CRACKERS, CONDIMENTS AND GARNISHES

Il Fornaio

FROM OUR OWN BAKERY: ASSORTED BRUSCHETTA AND CROSTINI, MINI PIZZAS, FOCACCIA, STUFFED BREADS

Il Pescatore

RAW BAR TOWERS OF OYSTERS, CLAMS, SHRIMP COCKTAIL AND MORE RAW BAR FAVORITES
LIVE SCHUCKING AVAILABLE

PASSED

HOT

Lobster Arancini

SHERRY, TOMATO, BUTTER POACHED LOBSTER

Sweet Corn Bisque

CRACKED PEPPER POP CORN, BASIL OIL

Mini Meatballs

IN SUNDAY SAUCE

Pizzette

ASSORTED MINI PIZZAS

Pancetta wrapped Shrimp

GLAZED WITH VIN COTTO

Fried Artichokes

TONNATTO AIOLI

Crispy Polenta

WITH TRUFFLED PARMIGIANO REGGIANO

Devils on Horseback

GOAT CHEESE STUFFED, BACON-WRAPPED DATES

Fried Olives

FILLED WITH GORGONZOLA

Focaccia di Recco

GARLIC FLATBREAD

COLD

Sliced Filet Mignon

GORGONZOLA MOUSSE, GARLIC CROSTINO

Pesto Grilled Shrimp Cocktail

SAN MARZANO COCKTAIL SAUCE

Prosciutto and Melon

CANTELOUPE AND PROSCIUTTO DI PARMA

Antipasto Spiedini

AN ANTIPASTO ON A SKEWER: MEATS, CHEESES, VEGETABLES

Crab Toast

MUSTARD AIOLI, CRISPY CAPERS, TOASTED BAGUETTE

Tuna Tartare

CAESAR VINAIGRETTE, CRISPY PASTA CHIP

Whipped Ricotta Dip

ROSEMARY FOCACCIA, CANDIED PISTACHIO, WILDFLOWER HONEY

Lobster Salad

ON BRIOCHE WITH LEMON AND MICRO BASIL

Duxbury Gem Oysters

SHALLOT AND PINK PEPPERCORN MIGNONETTE

Crostini Misti

ASSORTED SEASONAL CROSTINI

pricing available upon request