



PRIVATE DINING MENUS

Seated Dinner

\$65 per person
all items served family style

FIRST

SEASONAL SUMMER SALAD

baby arugula, cherry tomatoes, shaved pecorino,
lemon vinaigrette

SOUTHERN ITALIAN ANTIPASTI

assortment of house-cured salumi, cheese,
sott' olio items

SECOND

MARGHERITA

san marzano tomatoes, fior di latte mozzarella, basil,
extra virgin olive oil

STELLA

ricotta-stuffed crust, san marzano tomatoes,
mozzarella, house-made pork sausage, basil

DIAVOLA

san marzano tomatoes, fior di latte mozzarella, salami
picante, calabrese chili peppers

AMALFITANA

mozzarella di bufala, sorrento lemons, basil,
extra virgin olive oil

THIRD

GELATO & BISCOTTI

chef's selection of seasonal gelato &
our home-made biscotti

Buffet Dinner

\$55 per person

SALADS & BITES

OLIVES

orange zest, rosemary

EGGPLANT CAPONATA

grilled rustic bread

SEASONAL SUMMER SALAD

baby arugula, cherry tomatoes, shaved pecorino,
lemon vinaigrette

PIZZA & SANDWICHES

MARGHERITA

san marzano tomatoes, fior di latte mozzarella, basil,
extra virgin olive oil

STELLA

ricotta-stuffed crust, san marzano tomatoes,
mozzarella, house-made pork sausage, basil

MINI FOCACCIA SANDWICHES

assorted mini sandwiches on our
house-made focaccia

DESSERT

BISCOTTI

assortment of our house-made biscotti



PRIVATE DINING MENUS

Passed Canapes

\$18/person per hour – first two hours
\$10/person for each additional half hour
choice of four

OLIVE ASCOLANA

breaded and fried olives, filled with pork, chicken & mortadella

SCAMPI

garlic, olive oil, toasted almonds, breadcrumbs

BRUSCHETTA AL POMODORO

house-made focaccia, tomato, basil, garlic,
red onion, extra virgin olive oil
vegetarian

ARROSTICINI

skewers of grilled lamb with rosemary
gluten-free

POLPETTE DI PANE

fried "meatless meatballs" of bread, egg, parsley,
pecorino cheese, san marzano tomatoes

ARANCINI SICILIANI

arborio rice, saffron, peas, tomato, mozzarella
vegetarian

TUNA CRUDO

sicilian pistachios
gluten-free

CAPRESE SKEWER

mozzarella, cherry tomato, basil, olive oil
vegetarian

EGGPLANT INVOLTINI

fried strips of eggplant, filled with ricotta, basil,
parmigiano, san marzano tomatoes
vegetarian

Stations & Platters

priced per person, served for two hours

AFFETTATO MISTO – \$22

assortment of house-cured salumi and
traditional southern Italian antipasti

ARTISAN CHEESE BOARD – \$18

assortment of artisan cheese, bread & jam

RAW BAR – \$125

chilled oysters, clams, mussels, shrimp cocktail, crudo,
crab legs and lobster salad

NEAPOLITAN PIZZA STATION – \$40

select any two

PASTA STATION – \$45, *Select Two:*

Gnocchi Sorrentina

with tomato, basil, smoked mozzarella

Gnocchi or Ravioli al Cacio Pepe

Porchetta Stuffed Agnolotti

with brown butter, sage, and amaretti cookie

Ravioli al Pesto

Ravioli al Pomodoro

PORCHETTA STATION – \$45

hand-carved with broccoli rabe and long hot peppers

MINI PANINI STATION – \$35

assorted bite-sized sandwiches on
house-made focaccia



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Standard Beverage Package

\$55 per person, two hours

\$10 per person each additional 1/2 hour

WINE

sommelier selected house red & white

BEER

Birra Lucana Blonde Lager
Neshaminy Creek "Countryline" IPA

SPIRITS

Smirnoff vodka, Gordon's gin, Bacardi rum,
Old Granddad bourbon, Ezrabrooks rye,
Espolon tequila

**SOFT DRINKS, JUICE & ZERO PROOF
COCKTAILS**

Premium Beverage Package

\$75 per person, two hours

\$10 per person each additional 1/2 hour

WINE

sommelier selected premium sparkling,
red & white

BEER

Birra Lucana Blonde Lager
Neshaminy Creek "Countryline" IPA

SPIRITS

Grey Goose vodka, Bluecoat gin, Smith &
Cross rum, Bullet bourbon, Dickel rye,
Casamigos tequila

**SOFT DRINKS, JUICE, ESPRESSO, COFFEE
& ZERO PROOF COCKTAILS**

**Consumption & Cash Bar
Options Also Available!**