

## Reception

\$45.95 PER PERSON (11AM-2PM)

\$65.95 PER PERSON (AFTER 4PM)

20 guest minimum » 90 minute service

### APPETIZERS

*served passed or on display  
choose (6) six*

#### CAPRESE

cherry tomato, fresh mozzarella, basil,  
pesto, balsamic reduction

#### MEATBALL

fresh grated cheese, basil, oil

#### BRUSCHETTA CROSTINI

tomatoes, burrata, basil, EVOO

#### TAGLIATA BEEF CROSTINI

horseradish cream

#### ROASTED VEGETABLE CROSTINI

balsamic glaze

#### BURRATA SPOON

tomato jam

#### CRUDO SPOON

tuna, scallions, soy sauce, EVOO, white  
sesame seeds, crispy bread crumbs

#### CARPACCIO SPOON

house cured beef, cannellini beans,  
arugula, parmigiano, EVOO

#### IL CECIO CROSTINI

puréed tuscan chickpeas, tomato,  
cucumber, onion, olives, herbs, crostini

#### SMOKED SALMON CROSTINI

pickled fennel and orange salad

#### SOPPERATA ROBIOLA CROSTINI

spicy spreadable pork sausage,  
creamy brie

#### FIG TARTLET

whipped herb goat cheese

#### CRISPY PROSCIUTTO TARTLET

balsamic onion jam

#### PROSCIUTTO CROSTINI

ricotta truffle honey

#### MUSHROOM CROSTINI

wild mushroom, garlic

*Continue to page 2* →

*Price does not include alcohol, applicable sales tax (7.5%). Alcohol charges are based on consumption. Options and pricing are subject to change.  
Contact us for additional menu options for children ages 3 to 10.*

## Reception

\$45.95 PER PERSON (11AM-2PM)

\$65.95 PER PERSON (AFTER 4PM)

20 guest minimum » 90 minute service

## OPTIONAL ADD ONS

*additional pricing listed by each item*

### PASTA

*Half Pan \$80 (serves 8-10)  
or Full Pan \$140 (serves 16-20)*

#### MEZZELUNE CIPRIANI

cheese-filled half-moon ravioli, tomato  
cognac cream sauce

#### PENNE BOLOGNESE

meat sauce, shaved parmigiano

### SLIDERS

*one dozen (12) minimum*

#### TAGLIATA SLIDERS

sliced beef sirloin, robiola  
\$66/dozen

#### MINI SALMON SANDWICHES

smoked salmon, cheese, onion,  
seasonings, EVOO  
\$66/dozen

#### MINI BURGERS

caramelized onion, cheddar, aioli  
\$42/dozen

#### GRILLED CHICKEN SLIDERS

pesto, arugula, tomato  
\$48/dozen

### PIZZA

*12" each*

#### LA MARGHERITA

san marzano tomatoes, basil,  
mozzarella  
\$18

#### LA SALSICCIA

homemade sausage, bufala  
mozzarella, medley of mushrooms  
\$20

### DISPLAYS

*each serves 20 guests*

#### BARBE ROSSE

roasted honey beets, robiola cheese,  
micro basil, hazelnuts, EVOO  
\$150

#### ANTIPASTO

prosciutto, mortadella, speck, salami,  
parmigiano, olives  
\$200

#### CARPACCIO DI MANZO

house cured beef, cannellini beans,  
arugula, parmigiano, EVOO  
\$160

#### IL CECIO

pureed tuscan chickpeas, tomato,  
cucumber, onion, olives, herbs, crostini  
\$140

*Price does not include alcohol, applicable sales tax (7.5%). Alcohol charges are based on consumption. Options and pricing are subject to change.  
Contact us for additional menu options for children ages 3 to 10.*