



DINNER MENU

\$ 7 5 P E R P E R S O N

*salad & dessert served individually plated;
entrees served family style
bread service can be added for \$5 per person*

I N S A L A T A

choice of one, served plated

Insatata Di Rucola

*baby arugula salad with artisan cheese, and seasonal
fruit vinaigrette
vegetarian, gluten-free*

Burrata Primavera

(+\$5 per person)

*Local “pugliese style” burrata with early spring
vegetables, mint, and crispy guanciale vinaigrette
can be made vegetarian, gluten-free*

O R

A N T I P A S T I

*+ \$10 per person
served family style*

Affettato Misto

*assortment of house-cured salumi and traditional
southern Italian antipasti*



D O L C E

choice of one, served plated

Cannoli Siciliani

*fried Sicilian cannoli, sweetened ricotta, chocolate
chips*

Baba Au Rhum

*rum-soaked Neapolitan brioche, crema diplomatica,
amarena cherry*

O R

La Piccola Pasticceria “The Little Pastry Shop”

*(+ \$5 per person)
served family style*

*assortment of mini Italian pastries, cannoli, cakes
and cookies*

S E C O N D I

choice of two

Rigatoni al Pesto

*rigatoni, fresh basil, pine nuts, parmigiano reggiano
gluten-free pasta available, vegetarian*

Asparagus Risotto

*arborio risotto, asparagus, lemon, parmigiano
reggiano
gluten-free, vegetarian*

Tortelloni alla Vignarola

*spinach and ricotta filled tortelloni with spring
vegetables, butter, mint, and orange zest
vegetarian*

Orata alla Griglia

*char-grilled Mediterranean Dorade with wilted
spinach and lemon
gluten-free*

Eggplant Parmigiana

*baked eggplant, buffalo mozzarella, basil, san
marzano tomatoes
vegetarian*

Pollo al Mattone

*char-grilled chicken “under a brick” with green
beans, potatoes and basil pesto
gluten-free*

Tagliata

(+\$5 per person)

*slow roasted beef rib roast, arugula, tomatoes, &
parmigiano reggiano
gluten-free*

Stinco d’Angello

(+\$8 per person)

*braised lamb shank with trapanese-style cous cous,
pomegranate and toasted pistacchios*

gluten-free

Pesce Spada alla Griglia

(+\$8 per person)

*grilled swordfish filet with lemon caper salsa verde,
seasonal vegetables
gluten-free*

*All pricing excludes taxes and fees. All items and prices subject to change. Menus can be served
plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!*



DINNER MENU

\$105 PER PERSON

*served family style; primi and secondi can
be served plated for +\$10 per person
bread service can be added for \$5 per person*

INSALATA

choice of one, served plated

Insatata Di Rucola

*baby arugula salad with artisan cheese, and seasonal
fruit vinaigrette
vegetarian, gluten-free*

Burrata Primavera

*local “pugliese style” burrata with early spring
vegetables, mint, and crispy guanciale vinaigrette
can be made vegetarian, gluten-free*

PRIMI

choice of two

Cavatelli al Sugo

cavatelli with pork sugo and parmigiano reggiano

Asparagus Risotto

*arborio risotto, asparagus, lemon, parmigiano
reggiano
gluten-free, vegetarian*

Maccheroni Alla Chitarra

*“guitar-cut” spaghetti, teramana-style meatballs, San
Marzano tomatoes, parmigiano reggiano*

Tortelloni alla Vignarola

*spinach and ricotta filled tortelloni with spring
vegetables, butter, mint, and orange zest
vegetarian*

Rigatoni alla Pesto

*rigatoni, fresh basil, pine nuts, parmigiano reggiano
gluten-free pasta available, vegetarian*

Linguine allo Sgoglio

*(+\$5 per person)
linguine with mussels, clams, calamari,
and rock shrimp*

SECONDI

choice of two

Orata alla Griglia

*char-grilled Mediterranean Dorade with wilted
spinach and lemon
gluten-free*

Eggplant Parmigiana

*baked eggplant, buffalo mozzarella, basil, san
marzano tomatoes
vegetarian*

Pollo al Mattone

*char-grilled chicken “under a brick” with green
beans, potatoes and basil pesto
gluten-free*

Tagliata

*slow roasted beef rib roast, arugula, tomatoes, &
parmigiano reggiano
gluten-free*

Stinco d'Angello

*braised lamb shank with trapanese-style cous cous,
pomegranate and toasted pistachios
gluten-free*

Pesce Spada alla Griglia

*grilled swordfish filet with lemon caper salsa verde,
seasonal vegetables
gluten-free*

DOLCE

served family style or as a station

La Piccola Pasticceria

“The Little Pastry Shop”

*assortment of mini Italian pastries, cannoli, cakes
and cookies*



RECEPTION STYLE DINNER

\$ 6 5 PER PERSON

*available for groups of 15 or more,
served as stations*

P A S S E D C A N A P E S

Bruschetta al Pomodoro

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

Grilled Mortadella Skewers

*with pistachio pesto
gluten-free*

P A S T A

*choice of two
served with seasonal mixed greens salad*

Penne al Pesto

*penne, fresh basil pesto with pine nuts
vegetarian*

Spaghetti al Cacio e Pepe

*spaghetti, cracked black pepper, cacio di roma
vegetarian, gluten-free pasta available*

Baked Ziti Pomodoro

*baked ziti with buffalo mozzarella, basil, san
marzano tomatoes
vegetarian*

Rigatoni al Ragu

(+\$5 per person)

*wide tube-shaped pasta, pork and beef ragu,
parmigiano reggiano
gluten-free pasta available*

Risotto al Limone

(+\$10 per person)

*arborio risotto, gulf coast shrimp, lemon
gluten-free, can be vegetarian*

S E C O N D I

choice of one

Orata alla Griglia

*char-grilled whole Mediterranean Dorade with
wilted spinach and lemon
gluten-free*

Eggplant Parmigiana

*baked eggplant, buffalo mozzarella, basil, san
marzano tomatoes
vegetarian*

Pollo allo Scarpariello

*roasted half chicken, pork sausage, hot and sweet
peppers, rosemary
gluten-free*

Stinco d'Angello

(+\$10 per person)

*braised lamb shank with trapanese-style cous cous,
pomegranate and toasted pistachios*

D O L C E

GELATI & BISCOTTI

assorted house made gelati with orange scented biscotti



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RECEPTION STYLE DINNER

ADD - ONS

*available for groups of 15 or more,
served as stations*

ANTIPASTI STATION

Affettato Misto **\$22 per person**

*assortment of house-cured salumi and traditional southern
Italian antipasti*

CARVING STATIONS

Porchetta Carving Station **\$50 per person**

*hand-carved with broccoli rabe and roasted long hot peppers
and roasted rosemary potatoes
gluten-free*

Whole-Roasted Salmon **\$40 per person**

*roasted with lemon and herbs, served with sautéed baby
spinach, garlic, and roasted rosemary potatoes
gluten-free*

Standing Beef Rib Roast Carving Station **\$60 per person**

*roasted with lemon and herbs, served with sautéed baby
spinach, garlic, and roasted rosemary potatoes
gluten-free*

DOLCE STATION

La Piccola Pasticceria - "The Little Pastry Shop" **\$15 per person**

assortment of mini Italian pastries, cannoli, cakes and cookies





BRUNCH & LUNCH MENU

\$ 4 5 PER PERSON

salad served individually plated; entrees
served family style

INSALATA

choice of one

Insatata Di Rucola

baby arugula salad with artisan cheese, and seasonal
fruit vinaigrette
vegetarian, gluten-free

Insalata di Cesare

little gem lettuce, radicchio, caesar dressing
roasted garlic breadcrumbs

O R

ANTIPASTI

+ \$10 per person
served family style

Affettato Misto

assortment of house-cured salumi and traditional
southern Italian antipasti



DOLCE

optional, +\$10 per person

La Piccola Pasticceria "The Little Pastry Shop"

assortment of mini Italian pastries, cannoli, cakes
and cookies



SIDES

optional, priced per person

Smoothie di Frutta Assortito - \$7
assorted mini fresh fruit smoothies

Pattate Al Forno - \$6
roasted rosemary potatoes

Fresh Seasonal Fruit - \$6

SECONDI

choice of three

Crespelle alla Nutella

warm nutella-filled crepes, toasted hazelnuts,
whipped cream
vegetarian

Yogurt Parfait

greek yogurt, granola, and fresh berries
vegetarian

Frittata

pan fried sweet peppers, potatoes, onion, eggs
vegetarian, gluten-free

Shakshuka

eggs simmered in san marzano tomatoes,
nduja, red bell peppers, garlic, parsley
gluten-free, can be made vegetarian

Pancake di Ricotta

lemon-ricotta pancakes, lemon curd, marsala-maple
syrup, blueberries
vegetarian

Tiramisu French Toast

brioche, mascarpone tiramisu cream, maple syrup
vegetarian

Spaghetti al Cacio e Pepe

spaghetti, cracked black pepper, cacio di roma
vegetarian, gluten-free pasta available

Baked Ziti Pomodoro

baked ziti with buffalo mozzarella, basil, san
marzano tomatoes

Assorted Focaccia Sandwiches

assorted seasonal sandwiches on house-made
focaccia
can be made vegetarian

Pollo allo Scarpariello (+\$10)

roasted half chicken, pork sausage, hot and sweet
peppers, rosemary
gluten-free

Orata alla Griglia (+\$12)

char-grilled whole Mediterranean dorade with
wilted spinach and lemon
gluten-free

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RECEPTION MENU

available for groups of 15 or more

PASSED CANAPES

*\$18 per person per hour for first two hours;
\$10 per person for each additional half hour
choice of three*

Olive Ascolana

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

Scampi

*shrimp sauteed in garlic, extra virgin olive oil, toasted
almonds, breadcrumbs*

Bruschetta al Pomodoro

*sourdough, tomato, basil, garlic, red onion, 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*

Prosciutto e Melone

*cantaloupe wrapped in prosciutto on a skewer
vegetarian*

Grilled Mortadella Skewers

with pistachio pesto

Grilled Octopus

*heirloom bean salad
gluten-free*

Bomba Calabrese

*Tuna-stuffed Calabrese "cherry bomb" peppers
gluten-free*

Ricotta Crostini

*whipped ricotta, sourdough crostini, honey, pistachio
vegetarian*

PLATTERS & STATIONS

priced per person

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 - \$75

*chilled oysters, clams, mussels, shrimp cocktail, and
tuna crudo*

Pasta Station - \$35, Select Two: *served with seasonal greens salad*

*Rigatoni al Pesto
fresh basil, pine nuts, parmesan reggiano*

Spaghetti al Cacio Pepe

*Porchetta Stuffed Agnolotti
with brown butter, sage, and amaretti cookie
(+\$5 per person)*

*Penne al Bolognese
pork and beef ragu, tomatoes, parmesan*

Baked Ziti Pomodoro

Porchetta Station - \$45

*hand-carved with broccoli rabe and roasted long hot
peppers*

Miniature Panini Station - \$20

*assorted seasonal bite-sized sandwiches on house-made
focaccia*

Neapolitan Pizza Station - \$18

*three selections of Neapolitan pizza from our sister
restaurant Sorellina*

all stations served for two hours



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plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!*



LIBATIONS

*beverage packages are not required -
consumption and cash bars available*

BEVERAGE PACKAGES

STANDARD

*\$55 per person for two hours;
\$15 per person for each additional hour*

Wine

*House Sparkling, Red & White,
selected by our sommelier*

Beer

*New Trail "Crisp" Brewing
Tonewood Brewing "Fuego" IPA*

Spirits

*Stoli Vodka, Beefeater Gin, Don Q Rum, Buffalo
Trace Bourbon, Ezrabrooks Rye,
Cazadores Tequila*

**Soft Drinks, Juice, Coffee &
Zero Proof Cocktails**

PREMIUM

*\$75 per person for two hours;
\$22 per person for each additional hour*

Wine

*Premium Sparkling, White & Red,
selected by our sommelier*

Beer

*New Trail "Crisp" Brewing
Tonewood Brewing "Fuego" IPA*

Spirits

*Grey Goose Vodka, Bluecoat Gin, Smith & Cross
Rum, Bullet Bourbon, Dickel Rye,
Casamigos Tequila*

**Soft Drinks, Juice, Coffee,
Espresso Beverages & Zero Proof Cocktails**

BEER & WINE

*\$45 per person for two hours;
\$10 per person for each additional hour*

Wine

*House Sparkling, White & Red,
selected by our sommelier*

Beer

*New Trail "Crisp" Brewing
Tonewood Brewing "Fuego" IPA*

Featured Cocktails

Add two featured classic cocktails +\$8 per person

**Soft Drinks, Juice, Coffee &
Zero Proof Cocktails**

BRUNCH

*\$35 per person for two hours;
\$12 per person for each additional hour*

Wine

*House Sparkling, White & Red,
selected by our sommelier*

Beer

*New Trail "Crisp" Brewing
Tonewood Brewing "Fuego" IPA*

Cocktails

*Mimosa and Bloody Mary
Espresso Martini or Seasonal Spritz +\$5 per person*

Soft Drinks, Juice, & Coffee



*Spirit packages include the liquor listed plus standard mixers, dry and sweet vermouth and bitters.
All other cocktails will be charged separately on consumption if you choose to make them available.*

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LIBATIONS CONT.

PRE-SELECTED WINES

For groups of 20 or more opting for a consumption or cash bar, please pre-select wines from the following list. Ask for recommended quantities!

Sparkling

Rocchina Prosecco Brut \$62

Acinum Prosecco Rose Extra Dry \$62

Barone Pizzini Animante Franciacorta Docg \$135

White

Pinot Grigio, Nec Otium di Jacopo \$62

Verdicchio, Santa Barbara, Castelli di Jesi Doc \$62

Argiolas "Costamolino" Vermentino di Sardegna Doc
\$67

Grillo, Gorgi Tondi "Coste a Preola" Sicilia Doc

\$67

Cantina Tramin Sauvignon Blanc Trentino Doc

\$70

Cortese, Stefano Massone "Masera" Gavi Docg \$72

Trefethen Chardonnay Oak Knoll Napa Valley \$87

Argillae Orvieto Classico Superiore Doc \$87

Prá "Monte Grande" Soave Classico Doc \$102

Rose

Marchesini Bardolino Classico Doc \$65

Nerello Mascalese, Tenuta Regaleali "Le Rose" \$67

Red

Di Majo Norante Cabernet Sauvignon \$67

Santa Tresa "Rina Russa" Frapatto \$72

Mauro Molino Barbera d'Alba \$77

La Poderina Sangiovese/Petit Verdot \$77

San Felo "Lampo" Sangiovese \$82

Argillae "Sinuoso" Cabernet Blend \$92

Castello di Meleto Chianti Classico \$125

FEATURED COCKTAILS & ZERO PROOF

For groups of 20 guests or more opting for a consumption or cash bar, please select two cocktails and one zero proof to be featured during the event.

Cocktails

Midnight In Alba

Woodford Reserve, Sibona Amaro, Cocoa Bitters,
Angostura Bitters

Oaxaca Negroni

Mezcal, Vermouth Rouge, Campari

Cirneco Dell' Etna

Vodka, Hibiscus, Grapefruit, Rosemary

808 Upshur St.

High West Double Rye, Sfumato, Luigi Francoli,
Bitters

The Bee Sting

Beefeater Gin, Lemon, Calabrese Pepper-Infused
Honey

Aperol Spritz

Aperol, Prosecco, Club Soda

Zero-Proof

Sicilian Sunrise

Blood Orange, Clementine Juice, Sparkling Limonata

Crodino 1965 Zero-Proof Spritz

Aperitivo Non Alcolico "Biondo", Lemon





INTERACTIVE ADD-ONS

priced per person, customization available

PIZZA DEMONSTRATION

Neapolitan Pizza Demonstration

Join Chef Joe Cicala in Sorellina to learn about the art of making Neapolitan pizza. Guests will get their own dough to make assorted panzerotti. Limited to 15 guests per session.

\$35 per person

COOKING CLASS

Pasta, Cookies, & More!

Join Chef Anglea Cicala for a hands-on cooking class focused on a classic Italian dish. Make fresh pasta, marinated antipasti, or traditional Italian cookies.

\$50 per person



COCKTAIL CLASS

Italian Classics with a Twist

Our expert mixologists will teach your guests how to make a classic Italian cocktail plus one of our signature fan-favorites. Recipe card to take home included.

\$45 per person

AMARO FLIGHT

Learn About A Traditional Digestif

Taste three unique and delicious Italian amaros while learning about the history of this traditional end-of-dinner drink.

*\$28 per person
+\$6 for cookie pairing*

CANNOLI

Fill & Decorate Your Own Cannoli

As the perfect dessert enhancement, guests can fill their own cannoli shells and choose from two toppings to make their own Sicilian cannoli. Available as a station!

\$10 per person