

THE HAPPENING MENU 1

Arancini, Truffle Croquette, Veal Meatballs and Ricotta

SELECTION OF 2 PASTAS AND 3 PIZZAS

Fusilli Broccoli Rabe and Sausage

Roasted garlic & EVOO

Rigatoni Vodka

Bacon, tomato cream, basil

Pappardelle Bolognese

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Rigatoni Al Pesto

Arugula pesto, garlic, toasted pine nuts

Ravioli Pomodoro

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Margherita

San Marzano tomato sauce, fresh mozzarella, basil

Classico

San Marzano tomato sauce, mozzarella

Bianca Tartufo

Ricotta, mozzarella, parmigiano reggiano, sautéed spinach, truffle

Wood and Fire

Homemade burrata, marinated cherry tomatoes, fresh garlic, basil

Piccante

San Marzano tomato sauce, fresh mozzarella, spicy soppressata, honey

Charred Vegetable

Eggplant, zucchini, portobello, fresh mozzarella

Grandma

Square pie, San Marzano tomato sauce, fresh mozzarella, garlic oil, basil

Prosciutto and Arugula

Prosciutto di Parma, fresh mozzarella, pomodoro, parmigiano reggiano, EVOO

\$35 PER PERSON

Menus subject to 20% gratuity & applicable taxes

THE HAPPENING MENU 2

Arancini, Truffle Croquette, Veal Meatballs and Ricotta, Goat Cheese Panini

SELECTION OF 2 SALADS

Wood and Fire

Arugula, haricot vert, grape tomato, radish, feta, cucumber, pickled onions, homemade Italian dressing

Delray Salad

Mixed greens, strawberries, apples, grapes, raisins, candied pecans, gorgonzola, sweet balsamic

Kale and Romaine

Crispy ciabatta, parmigiano reggiano, crispy capers, white anchovies, roasted garlic vinaigrette

SELECTION OF 2 PASTAS AND 3 PIZZAS

Fusilli Broccoli Rabe and Sausage

Roasted garlic & EVOO

Rigatoni Vodka

Bacon, tomato cream, basil

Pappardelle Bolognese

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Rigatoni Al Pesto

Arugula pesto, garlic, toasted pine nuts

Ravioli Pomodoro

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Margherita

San Marzano tomato sauce, fresh mozzarella, basil

Classico

San Marzano tomato sauce, mozzarella

Bianca Tartufo

Ricotta, mozzarella, parmigiano reggiano, sautéed spinach, truffle

Wood and Fire

Homemade burrata, marinated cherry tomatoes, fresh garlic, basil

Piccante

San Marzano tomato sauce, fresh mozzarella, spicy sopresata, honey

Charred Vegetable

Eggplant, zucchini, portobello, fresh mozzarella

Grandma

Square pie, San Marzano tomato sauce, fresh mozzarella, garlic oil, basil

Prosciutto and Arugula

Prosciutto di Parma, fresh mozzarella, pomodoro, parmigiano reggiano, EVOO

\$47 PER PERSON

Menus subject to 20% gratuity % applicable taxes

THE HAPPENING MENU 3

**Arancini, Truffle Croquette, Veal Meatballs and Ricotta, Goat Cheese Panini
Meat and cheese platter**

SELECTION OF 2 SALADS

Wood and Fire

Arugula, haricot vert, grape tomato, radish, feta, cucumber, pickled onions, homemade Italian dressing

Delray Salad

Mixed greens, strawberries, apples, grapes, raisins, candied pecans, gorgonzola, sweet balsamic

Kale and Romaine

Crispy ciabatta, parmigiano reggiano, crispy capers, white anchovies, roasted garlic vinaigrette

SELECTION OF 3 PASTAS AND 4 PIZZAS

Fusilli Broccoli Rabe and Sausage

Roasted garlic & EVOO

Rigatoni Vodka

Bacon, tomato cream, basil

Pappardelle Bolognese

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Rigatoni Al Pesto

Arugula pesto, garlic, toasted pine nuts

Ravioli Pomodoro

Pomodoro, parmigiano reggiano, fresh herbs, EVOO

Margherita

San Marzano tomato sauce, fresh mozzarella, basil

Classico

San Marzano tomato sauce, mozzarella

Bianca Tartufo

Ricotta, mozzarella, parmigiano reggiano, sautéed spinach, truffle

Wood and Fire

Homemade burrata, marinated cherry tomatoes, fresh garlic, basil

Piccante

San Marzano tomato sauce, fresh mozzarella, spicy soppressata, honey

Charred Vegetable

Eggplant, zucchini, portobello, fresh mozzarella

Grandma

Square pie, San Marzano tomato sauce, fresh mozzarella, garlic oil, basil

Prosciutto and Arugula

Prosciutto di Parma, fresh mozzarella, pomodoro, parmigiano reggiano, EVOO

SELECTION OF 2 ENTREES

Chicken Marsala

Organic chicken breast, roasted mushrooms, caramelized onions, marsala demi

Chicken Parmigiana

Breaded chicken breast, fresh mozzarella, parmigiano reggiano, basil, San Marzano tomato sauce

Pan Seared Salmon

Grilled Italian artichokes, wood roasted peppers, crispy fingerling potatoes, puttanesca sauce, herb oil

Braised Short Ribs

Sautéed arugula, roasted carrots, cremini mushrooms, hazelnuts, rosemary mashed potato, crispy speck

Ribeye steak option additional \$12 per person

SELECTION OF 2 SWEETS

Zeppoli's with Nutella

Profiteroles stuffed with vanilla gelato

Tiramisu

\$59.50 PER PERSON

Menus subject to 20% gratuity % applicable taxes