

CAFE SPIAGGIA

Family Style Dinner

*groups 10-30, 75.00 per person

ANTIPASTI

pre-select two

BURRATA

apple pear mostarda, grilled focaccia

DELICATA SQUASH

fonduta, controne honey, hazelnuts

EMILIA ROMAGNA ON A PLATE

gnocco fritto, Prosciutto di Parma, fonduta, balsamico

EGGPLANT

romesco, leeks, marcona almonds

BRUSSELS SPROUTS

pancetta, honeycrisp apples, pistachios, squash

KALE & CAULIFLOWER

hen of the woods, roasted cauliflower, bagna cauda, almonds, pecorino romano

PASTA

pre-select two

GNOCCHI

wild boar ragu, Parmigiano Reggiano, basil

CACIO E PEPPE

spaghetti, black pepper, olive oil, parmigiano reggiano

GEMELLI

chicken confit, pesto, carrot

ZITI

braised pork, broccoli rabe, chili, lemon

BUCATINI

guanciale, pecorino romano, Calabrian chili

CAVATELLI

roasted mushroom, thyme, parmigiano reggiano

LUMACHE

bolognese, parmigiano reggiano

LINGUINE

manila clams, controne, spring onion

MAIN

pre-select two

OCTOPUS

tuscan bean stew, olive, arugula

BRAISED PORK SHOULDER

polenta, onion jam, broccoli rabe

BLACK COD

artichokes, calabrian chili, pine nuts

SKIRT STEAK

blackberry, arugula, grana padano

KING CRAB

bucatini, calabrian chili, mascarpone, radish

DOLCI

HOUSEMADE GELATO & ITALIAN COOKIES

CHARCUTERIE BOARD

supplement 15

Includes Chef Tony Mantuano's selection of charcuterie from 'Nduja Artisan Salumeria accompanied by the cheese of the day for your reception

A FOOD & BEVERAGE MINIMUM IS REQUIRED TO RESERVE
NON REFUNDABLE DEPOSIT OF 500.00 IS DUE AT THE TIME OF RESERVATION
FINAL MENU OPTIONS MUST BE SUBMITTED THREE BUSINESS DAYS PRIOR TO EVENT DATE
THE GUARANTEED GUEST COUNT IS DUE THREE BUSINESS DAYS PRIOR TO EVENT DATE
A SERVICE CHARGE OF 22% AND 11.5% SALES TAX WILL BE ADDED TO FINAL BILL

WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.