



GROUP MENU

- \$30 LUNCH -

APPETIZER

PROSCIUTTO FRITTA

Cambozola Grand Noir, prosciutto, pickled onions

MINISTRONE SOUP

Seasonal vegetables, cavatelli noodles, beans, Calabrian chili oil, parsley, tomato vegetable stock

HOUSE SALAD

Grape tomato, red onion, iceberg lettuce, honey herb croutons, Grana Padano, red wine vinaigrette

ENTRÉE

MEATBALL SUB

San Marzano tomato sauce, truffle aioli, garlic butter, fresh basil, toasted filone, served with house salad

CHARCUTERIE SUB

Assorted cured salami, aged white cheddar, Calabrian Chili Aioli, arugula, hot house tomatoes, pickled red onions, fresh basil, toasted filone, served with house salad

CLASSIC ALFREDO

White wine, cream, linguine, Grana Padano

ROSE RIGATONI

Thick tube pasta, San Marzano tomatoes, cream, dried olives, oven dried tomatoes, Calabrian chili

DESSERT

MARIO'S GELATI

All prices plus taxes



GROUP MENU

- \$45 DINNER -

APPETIZER

TRUFFLE ARANCINI

Parmesan foam, truffle risotto, panko crust

WAGYU BEEF CARPACCIO

Oven dried tomatoes, micro arugula, dehydrated olives, truffle aioli, Pecorino Romano and toasted filone

HOUSE SALAD

Grape tomato, red onion, iceberg lettuce, honey herb croutons, Grana Padano, red wine vinaigrette

ENTRÉE

FOREST MUSHROOM PASTA

Cavatelli, roasted mushrooms, charred pearl onions, truffle cream, Grana Padano, micro herbs

SPAGHETTI AND MEATBALLS

Slow cooked house made meatballs, San Marzano tomato sauce, herbed ricotta, Grana Padano, fresh basil

SPAGHETTI CARBONARA

Speck, guanciale, free-range egg yolks, Pecorino Romano, fresh black pepper

CHICKEN PARMESAN

Spaghetti, grape tomato pomodoro, basil, mozzarella

DESSERT

NONNA'S LEMON TART

Lemon custard, coconut crumble, vanilla bean gelato, meringue

MARIO'S GELATI

All prices plus taxes