

FIGRELLA

3 COURSE DINNER PRIX-FIXE \$43 per person

item availability may change

ANTIPASTI all three items served family style

Arancini Arancini stuffed with Sweet Corn, Smoked Mozzarella & Fontina on Tarragon Meyer Lemon Ricotta

Baby Lettuces Little Gems, Young Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers,

Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing

Nonno's Meatballs Marinara, Parmigiano & Parsley

PIZZA served family style (preselect two)

Margherita Pie Tomato, Basil & Fior di Latte

Burrata Pie D.O.P. Cherry Tomato, Fresh Basil & a Whole Ball of Angelo & Franco Burrata

Marinara Pie San Marzano & Bianco Napoli Tomatoes, Garlic, Sicilian Oregano & Olio Verde

NYC Style Pepperoni Pie Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano

Salsiccia Pie House-made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde

Funghi Pie Oyster Mushrooms, Cremini Mushrooms, Rosemary, Garlic, Crescenza & Fontina val d'Aosta

Sweet Corn Pie Brentwood Sweet Corn, Chili Flake, Pt. Reyes Gouda, Mozzarella di Bufala, Parmigiano, & Pickled Torpedo Onions

Heirloom Tomato Pie Marinated Gavel Farms Beefsteak & Brandywine Tomatoes, Mozzarella di Bufala, Garlic, Lots of Basil

Spring Onion and Spigarello Pie Star Route Farms Spring Onion, Spigarello, Chili, Garlic Cream, Mozzarella, Pecorino & Black Pepper

PASTA served family style (preselect two)

Spaghetti alla Cacio e Pepe Black Pepper, Pecorino & Butter

Bucatini alla Pomodoro Cherry Tomatoes, Garlic, Basil & Parmigiano

Casereccia alla norma Eggplant, Sungold & Early Girl Tomatoes, Pecorino, Ricotta Salata & Basil

Rigatoncini al Bolognese Classico Pork and Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary

SECONDI (optional, add \$15/ person) both items, served family style

Chicken Milanese Sungold Tomatoes, Basil, Oregano, Shallot Red Wine Vinaigrette

DESSERT served family style

Guillard Chocolate Budino Hazelnuts & Sea Salt

Summer Fruit Crumble Stonefruit, Strawberries & Blueberries, Oat Crumble Topping & Whipped Cream

BEVERAGE PACKAGES all guests must participate

\$35/ person, 2 hr unlimited (add \$10 / person for every additional 1/2 hr) soft drink, beer, prosecco, red & white wine chosen by our wine director,

\$65/ person, 'double down' package soft drink, beer, prosecco, red & white wine chosen by our wine director, and spritz cocktail. unlimited for the duration of your event (5:00 to 9:30)

Spritz Carafe \$45/ carafe Pour your own Cappelletti Spritzes at the table. Serves 5.

Preselect Wine 1 Week in Advance To be charged by the bottle