

COCKTAIL & APPETIZER MENU



ITALIAN RESTAURANT & BAR

PIZZAS (Choice of 3)

Margherita Pizza

San Marzano Tomato Sauce, Mozzarella, Basil

Bloomsdale Spinach Pizza

Bloomsdale Spinach, Scallions, Feta, Gruyere, Grana Padano, Lemon Zest

Roasted Mushroom Pizza

Mascarpone, Grana Padano, Scallions

House Made Lamb Sausage Pizza

Buffalo Mozzarella, Asparagus, Caramelized Fennel, Frisee,

ANTIPASTI (Choice of 3)

Crudo

King Salmon Crudo, Smoked Maldon Salt, Lemon Zest, Watermelon Radish Salad, Pickled Ramps

Lonza

House Cured Lonza, Grilled Summer Fig, Saba

Polenta Fritta

Crispy Organic Polenta, House made Pork Sausage, Chives

Bruschetta

Wood Grilled Bread, Roasted Bell Peperonata, Burrata cheese, Basil

Pork Meatballs

Roasted Pork, San Marzano Tomato Sauce, Ricotta Salata, Mint

ADDITIONAL STATIONED OPTIONS:

DOLCI +\$5.00/person

Semifredo

Praline Crunch, Milk Chocolate Mouse, White Chocolate Genache, Salted Caramel, Raspberry Sorbetto

Tiramisu

(Non traditional) – Roasted Summer Apricots, Housemade Ladyfingers, Mascarpone Crema, Toasted Pecans, Salted Caramel

CHEESE & SALUMI + \$7.00/person

Seasonal Fruit Marmellata, Spiced Nuts, Pickled Vegetable Salad, Crostini

All Tray Passed

2 Hour Time Frame Includes:

Six Appetizers, Unlimited Original Cocktail, House Red or White Wine,
Draft Beer, or N/A Beverages

\$33.00 per person

Excludes Tax 9% and Gratuity 18%

For Premium Spirits

+\$4.00/person

Chef
Bryant Wigger