



## PRIVATE DINING MENU

**Pinot Room**  
Max of 24 Guests

**Chianti Room**  
Max of 48 Guests

**Food and Beverage Minimum**  
**Ask our Event Manager**

**22% applied to Bill**  
**(20% Gratuity | 2% Set-up)**  
**Room Fees are Applicable**

# A la Carte & Enhancements

## Platters

Serves Approx. | Small- 2oppl / Large- 4oppl

### Signature Antipasto

**\$ 125/ 200**

Marinated Olives &  
Artichoke Hearts, Fresh  
Mozzarella, Fire Roasted  
Peppers, Grilled Seasonal  
Vegetables, Spicy Salami,  
Imported Prosciutto,  
Sliced Baguette

### Assorted Cheeses

**\$ 100/150**

Domestic Cheeses,  
Assorted Crackers,  
Seasonal Fruit

### Court Bouillon Shrimp

**\$5 per piece**

Served with Cocktail  
Sauce & Lemon

## Antipasti A La Carte on Menu

*See Individual Pricing*

## House-Made Desserts

### Minis

Cookie Platter for 20 **\$55** Cannolis per Dozen **\$32**

Assorted Italian Cookies Fresh Sweetened Ricotta

### Whole Cakes

**\$2 per person Cake Cutting Fee**

Cappuccino Crunch Cake **\$55**

espresso chocolate brownie crust layered with heath bar  
crunch & cappucino mousse topped with whipped cream

Peanut Butter Pie **\$55**

oreo cookie crust filled with creamy peanut butter  
covered with fudge topping

Tiramisu **\$55**

sweet italian marscapone cheese & kahlua custard,  
betweens layers of espresso and rum laced lady  
fingers topped with imported chocolate

Flourless Chocolate Torte **\$50**

decadent ghirardelli chocolate cake topped with  
powdered sugar and raspberry sauce

Out of house Dessert Fee **\$3**

Per person

# LUNCH & BEREAVEMENT

\$35

## Lunch Sized Portions

Served Family style

### Salad: Choice of {1}

#### Classic Caesar

Crisp Romaine,  
Croutons,  
Pecorino Romano

#### House

Fresh Greens, Tomatoes,  
Red Onions, Gorgonzola,  
Balsamic Vinaigrette

## Entrees

### Choose {2} Protein :

#### Homemade Meatballs

Traditional Tomato Sauce

#### Chicken Marsala

Baby Spinach, Roma  
Tomatoes, Button  
Mushrooms, Marsala Wine

#### Eggplant or Chicken

##### Parmesan

Traditional Tomato  
Sauce, Mozzarella

#### Chicken Limone

Tomato, Capers, Lemon,  
White Wine, Garlic

### {1} Build Your

#### Own Pasta :

#### Choose 1 :

Penne  
Fusilli  
4- Cheese Ravioli

#### Choose 1 :

Vodka  
Traditional Tomato  
Pesto  
Bolognese  
4-Cheese Alfredo

## Shareables: Choose {2}

#### Greens & Beans

Escarole, White Beans,  
Sausage, Pecorino Romano

#### Grilled Asparagus

Garlic & Olive Oil

#### Risotto

Asiago

#### Brussel Sprouts

Caramelized Onion,  
Pancetta, Balsamic

#### Brocollini

Garlic & Olive oil

#### Tuscan Fries

Boca Spice

# ABRUZZO PACKAGE

# \$45

Served Family style

## Salad: Choice of {1}

### Classic Caesar

Crisp Romaine,  
Croutons,  
Pecorino Romano

### House

Fresh Greens, Tomatoes,  
Red Onions, Gorgonzola,  
Balsamic Vinaigrette

## Entrees

### Choose {2} Protein :

#### Homemade Meatballs

Traditional Tomato Sauce

#### Chicken Marsala

Baby Spinach, Roma  
Tomatoes, Button  
Mushrooms, Marsala Wine

#### Eggplant or Chicken

#### Parmesan

Traditional Tomato  
Sauce, Mozzarella

#### Chicken Limone

Tomato, Capers, Lemon,  
White Wine, Garlic

### {1} Build Your Own Pasta :

#### Choose 1 :

Penne  
Fusilli  
4- Cheese Ravioli

#### Choose 1 :

Vodka  
Traditional Tomato  
Pesto  
Bolognese  
4-Cheese Alfredo

## Shareables: Choose {2}

### Greens & Beans

Escarole, White Beans,  
Sausage, Pecorino Romano

### Grilled Asparagus

Garlic & Olive Oil

### Risotto

Asiago

### Brussel Sprouts

Caramelized Onion,  
Pancetta, Balsamic

### Brocollini

Garlic & Olive oil

### Tuscan Fries

Boca Spice

# CAPRI PACKAGE \$50

Station Style

## Included Cold Platter Station:

**Assorted Cheeses**

Soft & Hard Cheeses

\*\*\*Add Antipasto \$5pp

## Select {2} Stations

### Salad Station:

#### Build Your Own Salad

**Protein**- Chicken Cutlet (Grilled or Panko Crusted)

**Topplings**- Onion, Tomato, Artichoke Hearts,

Kalamata Olives, Roasted Peppers, Feta

**Dressings**- Balsamic Vinaigrette, Boca Blue Cheese,

Lemon Oregano

### Pasta Station:

#### Papa Joe's

Homemade Meatball,  
Traditional Tomato  
Sauce, Pecorino Romano

#### Chicken Alfredo

Broccoli Florets, Button  
Mushrooms, Four  
Cheese Alfredo

### Pizza & Wings Station:

#### Spinach

Garlic, olive oil, baby spinach,  
artichoke hearts, asiago,  
mozzarella

#### Pepperoni

Pepperoni, Mozzarella,  
Tomato Sauce

#### Italian Wings

Crispy Chicken, Roasted Garlic,  
Rosemary Hot Sauce, Boca Blue Cheese

# TUSCANY PACKAGE \$55

Served Family style

## **Starter: Choose {2}**

### **Seasonal Bruschetta**

Tomato, Basil

### **Greens & Beans**

Escarole, White Beans,  
Sausage, Pecorino Romano

### **Calamari**

Polenta Crusted Squid,  
Hot Banana Peppers,  
Signature Marinara

### **Arancini**

Chef's Selection

## **Salad Choice of {1}**

### **Classic Caesar**

Crisp Romaine,  
Croutons,  
Pecorino Romano

### **House**

Fresh Greens, Tomatoes,  
Red Onions, Gorgonzola,  
Balsamic Vinaigrette

## **Composed Entrees: Choose {2}**

### **Chicken French**

Sherry, Lemon, Pecorino  
Romano. Baby Spinach

### **Shrimp Pancetta**

Shrimp, Pancetta, Baby  
Spinach, Button Mushroom,  
Tomato Basil Cream, Fusilli

### **Mahi Mahi**

Roasted Butternut Squash  
Risotto, Red Onion, Apple  
Riesling Compote

### **Chicken Alfredo**

Broccoli Florets, Button  
Mushrooms, Four Cheese  
Alfredo

### **Pork Tenderloin**

Butternut Squash Ravioli,  
Caramelized Onion, Maple  
Dijon Glaze

### **Mezzaluna Ravioli**

Four Cheese Ravioli, Tomato  
Basil Cream, Baby Spinach,  
Pesto

### **Braised Short Rib**

Yukon Gold Mashed Potatoes  
Broccolini, Bordelaise