



PRIVATE DINING MENU

Pinot Room

Max of 24 Guests

Chianti Room

Max of 48 Guests

Food and Beverage Minimum

Ask our Event Manager

Jasmyn Santana 585.282.9323

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

Stromboli Platter

\$50/80

Pepperoni or Spinach Artichoke

Court Bouillon Shrimp

\$5 per piece

Served with Cocktail Sauce & Lemon

House-Made Desserts

Minis

Cookie Platter for 20 \$55

Assorted Italian Cookies

Cannolis per Dozen \$32

Fresh Sweetened Ricotta

Whole Cakes

\$2 per person Cake Cutting Fee

Cappuccino Crunch Cake \$55

espresso chocolate brownie crust layered with heath bar crunch & cappuccino 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, between 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

Hand Passed

Minimum of 50 Pieces per Selection

Applewood Smoked Bacon Scallops \$5

Fried Polenta- Roasted Red Pepper \$3

Croquettes- Chef's Choice \$2.5

Caprese Skewers- Mozzarella, Tomato, Basil \$3.5

Arancini- Four Cheese & Roasted Garlic \$2.5

Meatball- Traditional Tomato Sauce \$ 3.5

Antipasti A La Carte

Individual Pricing

See our Full Dinner Menu

LUNCH ABRUZZO

\$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

Broccoli Florets

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

Broccoli Florets

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)

Toppings- 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 & Artichoke

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

Arancini

Chef's Selection

Greens & Beans

Escarole, White Beans,
Sausage, Pecorino Romano

Calamari

Polenta Crusted Squid, Hot Banana
Peppers, Signature Marinara

Salad Choice of {1}

Classic Caesar

Crisp Romaine, Croutons,
Pecorino Romano

House

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

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

Italian Farro, Asparagus, Red
Bell Peppers, Red Onions,
Pineapple Salsa

Chicken Alfredo

Broccoli Florets, Button
Mushrooms, Four Cheese
Alfredo

Pork Tenderlion

Butternut Squash Ravioli,
Caramelized Onion, Maple
Dijon Glaze

Mezzaluna Ravioli

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

Grilled Rib Eye (+\$3 pp)

Gorgonzola Butter, Asparagus,
Red Onions, Fennel, Roasted
Potatoes