

CA  
SA

pernoi

events menu \$65.00 per person

PANE select two to be shared

GIARDINIERA • *House pickles, sicilian caponata, baby artichokes, roasted peppers, roasted olives, roasted garlic puree*

FISH • *Poached shrimp, cured salmon, smoked sturgeon, marinated mussels, amoglio, crema, smoked apple butter, pickles*

ANTIPASTI • *Parmigiano Reggiano, roasted peppers, warm olives, buffalo mozzarella, marinated artichokes, roasted garlic, eggplant caponata, house ricotta, pickles*

CHARCUTERIE • *Artisanal salami, mortadella, terrine, bresaola, smoked sausage, nuts, smoked apple butter, pickles*

PANE add ons \$3.00 supplement

SAUSAGE STUFFED PEPPERS  
• *House made sausage, hot banana peppers*

BRAISED MEATBALLS •  
*Anson mills polenta, tomato, parmigiano*

BEEF CARPACCIO • *Arugula, lemon oil, caper berries*

COURSE TWO select one

SEASONAL PUREE • *vegan vegetable puree soup*

ITALIAN WEDDING SOUP • *Chicken meatballs, escarole, farm egg drop*

CAESAR SALAD salad • *Warm crouton, anchovy dressing, parmigiana*

MIXED GREEN SALAD • *Tender greens, radishes, viniagrette*

COURSE THREE

select three for your guests to choose from on the day of your event

RIGATONI SPICY PALAMINO

TAGLIATELLI BOLOGNESE • *House-made local farm egg pasta, Chef's Ragù*

FETTUCINE AL TARTUFO • *Perigord truffles, local wild mushrooms*

CHICKEN MILANESE • *Arugula, parmigiano*

TUSCAN CHICKEN • *Salsa verde, arugula salad*

LAMB OSSO BUCO • *Risotto milanese, herb crumb, red wine jus*

HALIBUT AQUA PAZZA • *Shellfish broth, calabrian chili, english peas*

WHOLE ROASTED BRANZINO • *Thin potato, artichoke, salmoriglio sauce*

\$8 supplement

VEAL CHOP PARMIGIANA • *Bone in chop, marinara, buffalo mozzarella 2 per 6*

\$15 supplement

BISTECCA FIORENTINA • *18 oz aged Wagyu, confit squash, grilled onion 1 per 6*

\$19 supplement

DESSERT select one

TIRAMISU • *Lady fingers, sweet mascarpone mousse, dark chocolate*

COOKIE PLATTER • *Pistachio biscotti, amaretti, seasonal jam cookieS to be shared by the table*

CANNOLI CAKE • *Cinnamon cake, sweet ricotta cream, orange marmalade, chocolate crunch, pistachio streusel*

GELATO AFFOGATO • *Bacco vanilla gelato, espresso*