

Cicchetti

THE CANTINA

Private dining

Family Style

A shared spread down the length of the table, bacaro style.

To start — our signature crostini, vegetarian and meat

For the table — charcuterie and cheese, warm noon bread and EVOO, house-marinated olives, roasted spiced cashews, Greek-style lemon potatoes

Salads — arugula, fennel, parmigiano DOP; endive, walnuts, dried apricots, anchovy vinaigrette

Mains, to share — four large meatballs in tomato sauce; baked stuffed tomato rice; salmon cake, cannellini puree, Calabrian chili crema

To close — house-made tiramisù; olive oil cake

Seated Dinner

Individually plated, a course at a time.

To start — our signature crostini

Salad — choice of arugula and fennel, or endive, walnuts and dried apricots

Main — choice of meatballs, baked stuffed tomato rice, or salmon cake

To close — tiramisù or olive oil cake

Additions

Beef tonn , roast beef, tuna dip, capers

Crostone, bagna cauda, ricotta, sliced tomato

Salad with tuna, Tonno Callipo, Yukon Gold potatoes, Tropea red onion

Both menus are starting points and can be built around your group. We accommodate dietary restrictions with advance notice. Wine, cocktails and spritzes from our full bar, charged as ordered.