SIT DOWN EVENT DINING MENU

CHOOSE ONE OF THE BELOW PACKAGES FOR YOUR SIT DOWN MEAL

Luigi's Lunch

$21pp

Option I

One Salad &

Sandwiches

(1 sandwich type per 4 guests)

$23pp

Option II

Chips, Salsa, Guacamole

2 Tacos per person

(up to 3 types of tacos)

$25pp

Option III

One Salad or Side

One Pasta

& LG Pizzas

(1 lg pizza per every 4 guests)

Available from 11am - 4pm. Only available for groups of 30 or less people. NOT available in December.

Tour of Tuscany

$33pp

$16 per child(under 12 years)

Bread Included

One Salad OR One Side

One Pasta

One Entree

Mangia Mangia

$45pp

$18 per child(under 12 years)

Bread Included

One Salad OR One Side

Two Pastas

Two Entrees

Grande Italiano

$58pp

$26 per child(under 12 years)

Bruschetta & Bread Included

Two Salads or Sides

Two Pastas

Two Entrees

Dessert Included: Tiramisu, Chocolate Torte Cake, & Cheesecake

Beverages are not included. Choose the selections for your package from pages 2-3. View the add-on options on pages 4-5. All guests will be sharing the same menu selections, guests do NOT order individually. For a group size of 12 - 30 guests, food is served family style. For 30 or more guests, food is served as a self service buffet. Food will be proportioned to your final headcount, it is not all you can eat. There is a 22% automatic gratuity + 9.875% tax on top of food, beverage & gratuity. Bocce is an additional cost and is not included in the price.

CHOOSE FROM THE FOLLOWING SELECTIONS FOR YOUR MENU PACKAGE, CONTINUED ON PAGE 3

Salads

Caesar
romaine lettuce, croutons & aged parmesan cheese, w/ a classic Caesar dressing
contains anchovies

House
lettuce blend, tomatoes, red onion, gorgonzola cheese, & a traditional Italian vinaigrette
V GF
*(**VV / DF** with cheese on the side)*

Spinach
baby spinach, crispy pancetta, hard cooked egg, & orange segments in a white balsamic Dijon vinaigrette
GF DF
*(**VV** with pancetta & egg on the side)*

Mediterranean
onions, cucumber, tomatoes, basil, feta cheese, kalamata olives, lemon & olive oil dressing
V GF
*(**VV / DF** with cheese on the side)*

Arugula
arugula**,** onion, cucumber, goat cheese, lemon vinaigrette
V GF
*(**VV / DF** with cheese on the side)*

Sandwiches

Cold Cut
Italian cured meats with provolone cheese, lettuce, tomatoes, & pepperoncini

Veggie
cucumber, lettuce, tomatoes, red onion, bell pepper, & avocado spread
VV DF

Chicken Parmesan
breaded chicken breast covered with house marinara, parmesan, & mozzarella

Chicken Saltimbocca
chicken breast, sliced prosciutto, tomatoes, provolone cheese, & pesto aioli ****contains pine nuts***

Meatball
pork/beef meatballs covered in marinara sauce with melted mozzarella

Fried Chicken
fried chicken, provolone cheese, pickles, sriracha mayo & chopped romaine

Sides

Roasted Red Potatoes
red potatoes baked with rosemary, salt, pepper
GF VV DF

Sauteed Vegetables
seasonal vegetables such as carrots, broccoli, green beans, squash, etc. sauteed in olive oil
GF VV DF

Mashed Potatoes
creamy mashed potatoes made with milk, butter, & parmesan cheese
GF V

Roasted Brussels Sprouts
pan roasted, baked with pancetta & reduced balsamic vinegar
$5pp additional
GF DF

Tacos

All Tacos are gluten free & made with:

corn tortillas
red onion, tomatoes, red cabbage, feta cheese, & a tomatillo, avocado, lime salsa

Meat options:
You can pick up to 3

Salmon
Tri-tip
Chicken
Shrimp
*Sweet Potato **VV***

All menu items are nut free except for our pesto sauce which contains pine nuts

Pastas

Pasta Bolognese
your choice of penne or spaghetti pasta with traditional red meat sauce(contains pork & beef)

Penne & Feta V
penne pasta, white cream sauce, sun-dried tomatoes, & feta cheese

Quattro Formaggio V
penne pasta & marinara sauce baked with four cheeses

Fettuccine Alfredo V
cheese alfredo sauce & fettuccine noodles

Chicken & Broccoli
penne pasta with sautéed chicken, broccoli, red pepper flakes, & a light cream sauce

Spaghetti Pomodoro VV DF
spaghetti pasta, chopped tomatoes, garlic, & basil tossed in olive oil

Linguine Aglio Olio VV DF
linguine pasta with sautéed garlic & olive oil

Sausage Penne
penne pasta, Italian sausage, bell peppers, broccoli, parmesan & spinach with a drizzle of olive oil

Pasta Primavera VV DF
your choice of penne or linguine pasta with broccoli, bell pepper, onion, spinach, tomatoes, with choice of olive oil or marinara sauce

Mac & Cheese V
macaroni noodles, cheese sauce, & toasted breadcrumbs on top

Sub gluten free rice penne pasta for GF guests
Not available for white sauce pastas

Entrees

Marinated Tri-Tip GF
thinly sliced beef tri-tip with a mushroom marsala demi-glace

Beyond Hot Sausage VV GF DF
vegan hot Italian style sausage served with bell peppers & onion

Grilled Salmon
grilled salmon with a lemon butter caper sauce

Eggplant Parmesan V
layers of breaded & fried eggplant, marinara, mozzarella, & parmesan

Chicken Piccata
sautéed chicken scaloppini with lemon butter caper sauce

Calabrese Shrimp GF
$10pp additional
2-3pp, served in a spicy calabrese pepper sauce

Chicken Marsala
sautéed chicken scaloppini with a mushroom marsala demi-glace

Chicken Milanese
breaded chicken breast with a lemon butter caper sauce

Lamb Lollipops GF DF
$12pp additional
2 pp- marinated in garlic & mint w/ a balsamic vinegar glaze

Pesto Chicken GF
grilled chicken with Roma tomatoes, basil pesto & parmesan
contains pine nuts

Chicken Parmesan
breaded chicken breast covered with marinara, parmesan, & mozzarella

Lemon Grilled Chicken GF DF
marinated in lemon & Italian seasoning

16" Pizzas

12 or 16 slices

Margherita V
roma tomatoes, extra virgin olive oil, fresh mozzarella & basil

Meat & Veggie
italian sausage, salami, mushrooms, onions, & fresh tomatoes

Carnivore
salami, italian sausage, pepperoni, prosciutto

Supreme Veggie V
red onion, olives, red & green bell peppers, fresh spinach on top

Luigi
pepperoni, italian sausage, black olives, mushrooms

The Cats
prosciutto topped with fresh arugula

The Morelli
burrata, arugula, hot honey, italian sausage

BBQ Chicken
breaded chicken, red onions, bbq sauce, & cilantro

Pepperoni

Plain Cheese V

Sub 12" Gluten Free Pinsa crust for any pizza except for BBQ Chicken
Sub Vegan / dairy free cheese for any pizza

V = Vegetarian GF = Gluten Free VV = Vegan DF = Dairy Free

ADD-ONS FOR ANY PACKAGE

Appetizers

Calamari $65
fried, served with cocktail & remoulade sauces

Italian Sausage GF DF $50
12 pork sausages sliced into bite size pieces, mustard on the side

Calabrese Shrimp GF $68
20 shrimp tossed in calabrese, butter, lemon, garlic sauce

Beyond Hot Italian Sausage VV GF DF $62
12 hot italian style plant based sausage sliced into bite size pieces

Bruschetta V $42
20 crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan

Chips & Salsa VV GF DF $38
*corn tortilla chips with pico de gallo salsa *not celiac safe*
Add Guacamole VV GF DF $18

Antipasto GF $65
*prosciutto, pepperoni, salami, parmesan, provolone, & pepperoncinis *bread on the side*

Fried Ravioli V $48
20 fried cheese ravioli with marinara sauce on the side

Lamb Lollipops GF DF $140
20 New Zealand lamb lollipops marinated in garlic & mint with a balsamic vinegar glaze

Pancetta Wrapped Shrimp GF DF $90
20 shrimp wrapped in pancetta, served atop marinara

Appetizers

Veggie Platter VV GF DF $48
seasonal fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch on the side
Add hummus($10) VV

Fruit PlatterVV GF DF $48
seasonal fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes

Caprese Salad V GF $53
roma tomato, fresh mozzarella, olive oil, balsamic vinaigrette, basil

Crab Cakes $90
20 fresh blue wild crab cakes, with mayonnaise/garlic aioli

Meatball Sliders $90
20 pork/beef meatballs on a brioche roll with red pizza sauce, arugula & gorgonzola cheese

Cheesy Garlic Bread V $40
ciabatta bread with fresh garlic & melted mozzarella cheese, marinara on the side

Chicken Drumettes $60
20 mini drumsticks with a chili, garlic, parmesan glaze & a side of ranch

Meatballs $65
20 pork/beef meatballs with marinara on the side

Fried Chicken Sliders $85
20 fried chicken pieces on a brioche roll, provolone cheese, pickles, sriracha mayo & romaine

16" Pizzas

12 or 16 slices

$31

Margherita V
roma tomatoes, extra virgin olive oil, fresh mozzarella & basil

Meat & Veggie
italian sausage, salami, mushrooms, onions, & fresh tomatoes

Carnivore
salami, italian sausage, pepperoni, prosciutto

Supreme Veggie V
red onion, olives, red & green bell peppers, fresh spinach on top

Luigi
pepperoni, italian sausage, black olives, mushrooms

The Cats
prosciutto topped with fresh arugula

The Morelli
burrata, arugula, hot honey, italian sausage

BBQ Chicken
breaded chicken, red onions, bbq sauce, & cilantro

Pepperoni $24
Plain Cheese V $24

Sub 12" Gluten Free Pinsa crust $25
BBQ Chicken cannot be GF

Sub Vegan / dairy free cheese for any pizza

V = Vegetarian GF = Gluten Free VV = Vegan DF = Dairy Free

ADD-ONS FOR ANY PACKAGE

Sides

See page 2 for descriptions

Roasted Red Potatoes
GF VV DF
$40

Roasted Brussels Sprouts
GF DF
$70

Sauteed Vegetables
VV GF DF
$52

Mashed Potatoes
GF V
$45

Each bowl serves approximately 12-15 guests

Beverage Tab Options

All drinks are based on consumption on site

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount, limit a maximum per glass price, etc.

Entrees

See page 3 for descriptions

Marinated Tri Tip GF
$9pp

Grilled Salmon
$10pp

Beyond Hot Sausage VV GF DF
$9pp

Eggplant Parmesan V
$8pp

Chicken Piccata
$8pp

Calabrese Shrimp GF
$10pp

Chicken Marsala
$8pp

Chicken Milanese
$8pp

Lamb Lollipops GF DF
$12pp

Pesto Chicken GF
$8pp

Chicken Parmesan
$8pp

Lemon Grilled Chicken GF
$8pp

Prices are per piece / per person

You can pick up to 2 entree add-on choices to main menu package

Desserts

Prices are per slice, minimum order is 12 slices

Tiramisu $9pp
V
**contains espresso & brandy*

Chocolate Torte Cake $8pp
V GF
**contains coffee*

NY Style Cheesecake $8pp
V

Combo Platter $7pp V
assortment of all 3 above options, evenly divided between the 3 options
Ex: If you order 15 pieces, you will get 5 pieces of each choice

Outside Dessert Fee $1pp
If you bring in dessert from an outside source, there is a $1 per person fee. We can provide all plates, utensils, & napkins needed.

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