



## Cocktail Reception

### Passed Hors D'oeuvres

	SM*	LG*
Fried Mozzarella <i>with tomato basil dipping sauce</i>	60	110
Tomato Mozzarella Bruschetta	65	130
Miniature Beef Meatballs	75	150
Antipasto Skewer	75	150
Beef Sliders	80	150
Caprese Skewers <i>GF</i>	50	90
Stuffed Mushrooms	70	130
Scallops & Bacon	80	150
Shrimp Cocktail <i>GF</i>	70	130
Wild Mushroom Arancini	75	150
Melon & Prosciutto	75	150
Prosciutto Wrapped Asp	75	150
Chicken Parm Crostini	80	160

### Dessert Platters *(all items are bite-size portions)*

Carrot Cake		150
Banoffee Pie		150
Chocolate Cake		150
Cannolis		140

*\*Small serves approx. 25 guests*

*\*Large serves approx. 50 guests*

### Stationary Platters

	SM*	LG*
Vegetable Crudité <i>GF</i> <i>assorted fresh seasonal vegetables and dip</i>	40	80
Cheese Board	75	150
Chef's Antipasti Board	120	225
Sausage & Broccoli Rabe	80	150
Coal Fired Wings <i>your choice of lemon herb rubbed or buffalo</i>	65	130
Garlic Bread	40	80
Caesar Salad	90	170
Arugula Salad <i>olives, parmesan, red onion, blistered tomato, balsamic vinaigrette</i>	95	185
Lolla Rossa Salad <i>roasted beet, feta, candied walnut, grapefruit vinaigrette</i>	95	185
Garden Salad <i>Tomato, cucumber, onion, carrot, cherry pepper &amp; balsamic vinaigrette</i>	80	150

*All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity*

*\* GF – Items donated with this symbol can be prepared gluten free upon request. Please inform if you would like the dish to be prepared gluten free.*

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## Wood Fired Pies

*12" Pies from our Marra Forni Brickoven*

**Margarita** **\$14**

Tomato, fresh mozzarella, basil & EVOO

**Formaggio** **\$15**

Mozzarella, ricotta, gruyere, Romano,  
roasted garlic & pesto

**Salami** **\$15**

Tomato, mozzarella, pepperoni & Romano

**Napoletana Cheese** **\$13**

Add toppings available

**Forager's** **\$16**

Wild mushrooms, caramelized onions,  
thyme, ricotta, gruyere & truffle oil

**Popeye** **\$15**

Mozzarella, feta, spinach, roasted garlic &  
olives

**West Coast** **\$16**

Mozzarella, fig jam, prosciutto, bleu cheese,  
peppadew, onion & arugula

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## Coal Fired Pies

*16" Pies from our Woodstone Hearth Oven*

<b>Piccante</b>	<b>\$19</b>	<b>Salsiccia</b>	<b>\$18</b>
Tomato, pepperoni, sausage, mozzarella, banana peppers		Tomato, mozzarella, sausage, ricotta, broccoli rabe	
<b>Polpetta</b>	<b>\$19</b>	<b>White Clam</b>	<b>\$20</b>
Tomato, mozzarella, caramelized onions, ricotta cheese, meatball		Béchamel sauce, mozzarella, garlic, oregano, bacon	
<b>Vegetarian</b>	<b>\$19</b>	<b>Steak &amp; Cheese</b>	<b>\$20</b>
Tomato, zucchini, cauliflower, red peppers, onions, mushrooms, olives		Shaved steak, blue cheese, peppadew, mozzarella, ricotta, arugula	
<b>Hawaiian</b>	<b>\$18</b>	<b>Jack's Original Cheese Pie</b>	<b>\$15</b>
Tomato, ham, pineapple, mozzarella, gruyere			
<b>Swine &amp; Sprouts</b>	<b>\$19</b>	<b>Additional Toppings:</b>	
Tomato, roasted Brussels sprouts, pork belly, mozzarella, garlic, balsamic reduction		<b>\$2</b> – tomato, onion, yellow peppers, red peppers, garlic, olives, broccoli, banana peppers, ricotta cheese, pesto sauce	
		<b>\$3</b> – bacon, chicken, pepperoni, meatball, sausage, anchovy, ham, mushroom, spinach	
		<b>\$4</b> – shrimp, steak, calamari, prosciutto, clam, chicken cutlet, mussels	

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