

Osteria 166

166 Franklin St 14202-2407 · +17168583118 · Updated: Jan 14, 2026

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CONTORNO 3

Zuppa Del Giorno

Tomato Basil with Asiago Crotons

Vegatali Del Giorno

Charred Broccolini

Risotto Del Giorno

Goat Cheese and Caramelized Onion

PRIMO 1

Primo \$17.00

House Board Port wine cheddar, marinated cheese curd, pickled red cabbage, house made pickles, roasted garlic hummus, sundried tomato pesto, pickled hot peppers and celery, roasted peppers and grilled squash

SECONDO 3

Bistecca Twin \$34.00

peppercorn-crusteD filet mignon with red wine demi-glace and charred broccolini over mixed mushroom risotto

Faro Island Salmon \$28.00

pan seared salmon over risotto, saffron brodo, P.E.I. mussels, beech mushrooms, kale and tomato confit

Scallops and Prosciutto Bucatini \$30.00

pan seared scallops, crispy prosciutto, sundried tomato, arugula, toasted pine nuts, bucatini pasta in a lemon basil crema

TONIGHT'S FEATURED WINE 2

Gagliole Rubiolo

Gagliole Valletta

APPETIZERS 6

Fried Brussels Sprouts \$14.00

Crispy pancetta, roasted fennel, blistered tomato, arugula, lemon, Gorgonzola, fennel pollen

Parmigiana Rivisitata \$14.00

Breaded eggplant, yellow tomato sauce, smoked Mozzarella

Stuffed Pepper Risotto Sticks	\$14.00
Our signature appetizer. Crispy, lightly-breaded risotto sticks with herbs, banana pepper, Italian sausage, Pecorino Romano, pepperoncini-infused rosé sauce	
Jewels of Spring Burrata	\$18.00
Hand-made Burrata, shaved garden radish, spring pea pesto, shaved asparagus, Prosciutto, served with warm olive bread	
The Carl	\$14.00
House-made Italian sausage topped with our giant meatball, sautéed cherry peppers, onions, Sunday Sauce and melted Mozzarella	
Grilled Calamari	\$16.00
Arugula, parsley sauce, potatoes, whipped garlic, Calabrian marinated grilled calamari, charred lemon	

FLAT IRON PIZZA 4

Workingman's Dead	\$16.00
Wild boomers, toasted hemp seeds, chicken sausage, roasted peppers, spinach, smoked Mozzarella, roasted garlic	
Osteria Pepperoni	\$15.00
Parmagiano-Reggiano cream sauce, pepperoni, Mozzarella	
Stuffed Pepper	\$16.00
Stuffed banana peppers, sliced cherry peppers, Mozzarella, Marinara	
Margherita	\$16.00
Basil pesto, tomato confit, fresh Mozzarella di Bufala	

SOUP & SALAD 7

Auntie Kim's Pasta Fagioli	AVAILABLE OPTIONS
Auntie Kim's specialty. Tomato-cheese broth, escarole, canellini beans	Side: \$4.00
	Entrée: \$6.00
Osteria House Salad	AVAILABLE OPTIONS
Field greens, artichoke relish, marinated olives, tomatoes, Grana Padano, lemon mint vinaigrette	Side: \$7.00
	Entrée: \$13.00
Beet Salad	AVAILABLE OPTIONS
Roasted beets, citrus, blackberry, fresh Ricotta, hazelnuts, fennel frond, orange-hazelnut vinaigrette	Side: \$8.00
	Entrée: \$14.00
Ancient Grain Salad	AVAILABLE OPTIONS
Barley, black quinoa, farro, fresh fennel, arugula, preserved tomato, dehydrated chickpeas, tomato vinaigrette	Side: \$9.00
	Entrée: \$15.00
Spring Has Sprung	AVAILABLE OPTIONS
Shaved asparagus, fava beans, spring peas, cucumber, shallot, Grana Padano, spinach, toasted walnut vinaigrette	Side: \$9.00
	Entrée: \$15.00
Antipasto Wedge	\$14.00
Heart of Romaine, chopped tomato, cucumber, soppressata, artichoke, olives, fresh Mozzarella, pickled onion, anchovies, crispy pancetta, crostini, red wine vinaigrette	

Osteria's Caesar Salad

AVAILABLE OPTIONS

Crisp chopped Romaine, anchovy, toasted focaccia croutons, Parmigiano-Reggiano, caesar dressing

Side: \$9.00

Entrée: \$15.00

SALAD - ADD ON 4

Grilled Chicken or Porchetta	\$6.00
Grilled Shrimp	\$7.00
Petite Filet Mignon or Salmon	\$9.00
Scallops	\$12.00

BUCKETS OF BALLS 2

The Italian "Dozen"	\$50.00
11 of nani's Meatballs	
Marinara Sauce	\$6.00
jar of our family sauce	

LUNCH SPECIAL 1

Large House or Caesar Salad and One Pizza	\$20.00
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FAMILY FAVORITES 3

The Family's Spaghetti and Meatballs	\$13.00
Freshly made spaghetti in Nani's famous Sunday Sauce, Ricotta, meatballs (Vegetarian meatballs are available at the same price)	
Bucatini Carbonara	\$15.00
Our take on an old favorite. Our house-made rendered Guanciale in a light Parmesan cream, with fresh cracked black pepper, garlic, fresh egg yolk and Pecorino-Romano	
Sausage and Campanelle	\$15.00
Your choice of our house-made herb & chicken sausage or Italian sausage, with broccolini, garlic and rosé sauce tossed with campanelle pasta	

SPECIALTIES 4

Formaggi Ravioli	\$13.00
Vignarola and Grana Padano	
Porchetta e Gnudi	\$14.00
Chestnut flour Gnudi, Italian pulled pork, rendered pancetta, swiss chard, caramelized onion and clarified pork jus	
Bucatini alla Matriciana	\$13.00
Guanciale, tomato confit, white wine, Pecorino	

Cacio e Pepe	\$11.00
Pappardelle, cracked black pepper, Pecorino	

CHOICE 1 6

Soup
House Salad
Caesar Salad
Brussels Sprouts
Meatball
Risotto of Day

CHOICE 2 5

Half Chicken Florentine
2 Meatball Sliders
2 Porchetta Sliders
Side of Pasta
Half Sausage & Camp

SANDWICHES 6

Italian Pulled Pork Sliders (3)	\$12.00
Slow-roasted Porchetta with house rub, fennel, garlic, lemon-dressed arugula, Pecorino-Romano, pickled onions	
Pitillo Bomb	\$14.00
Giant Nani meatball with Ricotta, smashed between a bianco roll	
Wagyu Burger	\$15.00
A half-pound of American Wagyu beef topped with sliced Roma tomatoes and field greens on a toasted bianco roll	
Chicken Florentine Panini	\$13.00
Spinach, grilled chicken, marinated Roma tomatoes, red pepper aioli and Mozzarella, pressed on fresh daily baked bread	
Chicken Parmesan Sandwich	\$12.00
Breaded chicken topped with Marinara, Mozzarella and Parmesan on a rustic garlic roll	
Filet Mignon and Stuffed Pepper Sandwich	\$20.00
Half-pound filet mignon topped with a roasted stuffed banana pepper on a rustic garlic roll	

SIDES 10

Meatball	\$6.00
Vegetarian meatballs are available at the same price	
Italian Sausage	\$6.00
Truffle-Parmesan Fries	\$6.00
Risotto of the Day	\$8.00
Eggplant Parmesan	\$8.00
Market Vegetable	\$6.00
Stuffed Banana Pepper	\$8.00
Fresh Kettle Chips	\$4.00
Side of Pasta	\$7.00
Choose any pasta with choice of Marinara sauce, Sunday Sauce, Alfredo sauce, Cacio e Pepe, Aglio e Olio or Basil Pesto Parmesan	
Side of Sunday Sauce	\$4.00
The Pitillo Family recipe is traditionally prepared on Sundays. Slow-cooked pork, beef and the finest tomatoes are simmered all day	

SALAD - ADD ONS 4

Grilled Chicken or Porchetta	\$6.00
Grilled Shrimp	\$7.00
Petite Filet Mignon or Salmon	\$9.00
Scallops	\$12.00

SPARKLING 5

La Marca Prosecco Italy 187ml	\$8.00
Sophia Sonoma 187ml	\$11.00
Ecco Domani Prosecco Italy	\$27.00
Veuve Clicquot France 375ml	\$56.00
Charles Heidsick France	\$73.00

CHARDONNAY 6

Osteria House Selection	AVAILABLE OPTIONS
	\$7.00
	\$25.00

La Merika Central Coast California	AVAILABLE OPTIONS	
		\$8.00
		\$30.00
Storypoint California	AVAILABLE OPTIONS	
		\$10.00
		\$38.00
Sonoma-Cutrer Russian River Sonoma		\$46.00
Cakebread Napa Valley		\$90.00
Far Niente Napa Valley		\$100.00

PINOT GRIGIO 3

Osteria House Selection	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Stellina Di Notte Italy	AVAILABLE OPTIONS	
		\$8.00
		\$29.00
Masi Masianco Veneto		\$37.00

SAUVIGNON BLANC 3

Osteria House Selection	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Mohua New Zealand	AVAILABLE OPTIONS	
		\$9.00
		\$33.00
Squealing Pig New Zealand		\$38.00

RIESLING 2

Osteria House Selection	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Washington Hill Washington State	AVAILABLE OPTIONS	
		\$8.00
		\$29.00

WHITE ZIN 1

Osteria House Selection	AVAILABLE OPTIONS
	\$7.00
	\$25.00

SPECIALTY WHITES 6

Osteria House Selection Moscato	AVAILABLE OPTIONS
	\$7.00
	\$25.00
Chateau St Jean Bijou Rosé California	AVAILABLE OPTIONS
	\$8.00
	\$29.00
Ruffino Orvietto Classico Umbria	\$28.00
Modello Bianco Masi	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Fontana Candida Roma Bianco Italy	\$38.00
Caymus Conundrum California	\$43.00

CABERNET SAUVIGNON 12

Osteria House Selection	AVAILABLE OPTIONS
	\$7.00
	\$25.00
Steakhouse Washington	AVAILABLE OPTIONS
	\$8.00
	\$29.00
Slow Press Paso Robles	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Chateau St Jean Alexander Valley	\$46.00
Oberon Napa	\$50.00
Beringer Knights Valley	\$56.00
Newton Napa County	\$64.00
Stags Leap Napa	\$84.00
Faust Napa Valley	\$90.00
Cakebread Napa Valley	\$100.00
Caymus Cabernet Napa Valley	\$125.00

MERLOT 2

Osteria House Selection	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Souverain California	AVAILABLE OPTIONS	
		\$9.00
		\$33.00

PINOT NOIR 5

Osteria House Selection	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Lost Angel California	AVAILABLE OPTIONS	
		\$8.00
		\$29.00
Murphy Goode California	AVAILABLE OPTIONS	
		\$10.00
		\$38.00
La Crema Sonoma Valley		\$50.00
Etude Carneros		\$56.00

ITALIAN REDS 11

Cavicchioli Lambrusco Emilio-Romagna	AVAILABLE OPTIONS	
		\$7.00
		\$25.00
Vicolo Chianti Tuscany	AVAILABLE OPTIONS	
		\$8.00
		\$29.00
Banfi Col Di Sasso Toscana		\$8.00
Modello Rosso Masi	AVAILABLE OPTIONS	
		\$8.00
		\$32.00
Vicolo Primitivo/Red Zinfandel	AVAILABLE OPTIONS	
		\$9.00
		\$33.00
Cantina Zaccagnini Montepulciano d'Abruzzo		\$37.00

Monte Antico Toscana Tuscany	\$38.00
Masi Campofiorin Veronese Veneto	\$39.00
Villa Antinori Chianti Classico Firenze	\$66.00
Renieri Brunello Di Montalcino Tuscany	\$80.00
Masi Costasera Amarone Veneto	\$100.00

SPECIALTY REDS 8

Osteria Shiraz Selection	AVAILABLE OPTIONS
	\$7.00
	\$25.00
19 Crimes Red Blend Australia	AVAILABLE OPTIONS
	\$9.00
	\$33.00
Altos Del Plata Malbec Mendoza	AVAILABLE OPTIONS
	\$9.00
	\$33.00
Caymus Conundrum California	\$43.00
Achaval Ferrer Malbec Mendoza	\$46.00
Petit Petit Syrah California	\$56.00
The Prisoner Paso Robles	\$64.00
BV Tapestry Napa	\$89.00

FEATURED COCKTAILS 12

Aperol Spritzer

Nick's favorite, and the #1 cocktail in Italy! Aperol and Prosecco splashed with club soda

166 Stinger

Jack Daniel's Tennessee Honey and Cointreau splashed with sweet and sour and orange juice, served on the rocks

Campari Watermelon Cooler

Campari and fresh watermelon juice splashed with club soda

Contessa

St. Germain muddled with fresh strawberries and topped with our House Pinot Grigio, splashed with club soda over ice

Raspberry Crush Martini

Stoli Razberi, St. Germain, Chambord and sour mix

French Pear Martini

Grey Goose Pear, St. Germain, lemon juice, Prosecco and a sugared rim

Bella Blue

Stoli Blueberry Vodka splashed with cranberry juice and lemonade, muddled with blueberries and topped with our House Moscato served over ice

Spiked Lemonade

Tito's Vodka, muddled cucumbers, lemonade and Triple Sec

Strawberry Cucumber Limeade

Stoli Razberi Vodka, muddled strawberries and cucumbers with fresh lime juice splashed with Sprite

Negroni

Bombay Sapphire Gin, Antica Carpano and Campari

White Sangria

Deep Eddie Peach, Triple Sec, Pinot Grigio, ginger ale, orange juice, pineapple juice and fresh fruit

Le Melon Mule

Grey Goose Le Melon, ginger beer and fresh lime juice

AFTER DINNER DRINKS 3

The White Italian

Three Olives Espresso Vodka, Almond Baileys and milk

Irish Coffee

Jameson and Baileys

Nuts & Berries

Chambord, Amaretto and cream

SCOTCH 11

Balvenie 14 Year

Macallan 12 Year

Oban 14 Year

Glenfiddich 15 Year

Highland Park

Port Charlotte

Laphroaig 10 Year

Bruichladdich

Dalmore 12 Year

Monkey Shoulder

Glenlivet 12 Year

PORT 1

Taylor Fladgate 20 Year Tawny

DIGESTIVI 5

Cividina Grappa

Fernet Branca

Monternegro Amaro

Sambuca

Limoncello

DESSERT 7

Gelato \$8.00

Spumoni, Monte Lemon, Monte Rosa Strawberry, Orange Blossom Honey, Gingerbread, Chocolate

Frangelico Tiramisu \$8.00

with Nutella hazelnut mousse, espresso-dipped Ladyfingers and fresh whipped cream

Caramel Budino \$8.00

topped with toasted almonds and warm caramel sauce

Dark Chocolate Terrine \$8.00

with Grand Marnier smoked bacon and toasted almonds

Molten Chocolate Espresso Cake \$8.00

served with ganache and chocolate gelato

S'more Graham Cracker Zeppole \$8.00

rolled in graham cracker and sugar with a side of ganache and mini marshmallows

Canoli Dip and Chips \$8.00

DROP-OFF LUNCH CATERING 6

Hot Lunch

Two pastas: Sausage & Campanelle in a spicy cream sauce with rapini and Penne in marinara. Served with Osteria house salad and house-made warm bread and cookies

Flat Iron Pizzas

Sheet Pizzas Available upon request

Classic

Mozzarella, basil and tomato

Cheese and Pepperoni

Arugula and Zucchini

Shredded zucchini, eggplant puree, tomato, Provolone and arugula

Carne

Pancetta, sausage and prosciutto

OFFICE LUNCH CATERING 4

Sandwich Platters

Sandwich platters include a sampling of menu items and are served with an Osteria house green salad, house-made Parmesan truffle potato chips, and a house-made spicy pickle

Original

Includes a sampling of the following menu items: Italian Pulled-Pork Sandwich, Eggplant Sandwich, Sausage Sandwich, Woppy Joe!, Caprese Chicken Sandwich, Vegetable Wrap

Something Extra

Includes a sampling of the following menu items: Steak Sandwich, Italian Panini, Italian Pulled-Pork Sandwich, Eggplant Sandwich, Sausage Sandwich, Woppy Joe!, Caprese Chicken Sandwich, Vegetable Wrap

The Vip

Catering to include a sampling of the following menu items: Shrimp Wrap, Fish Sandwich, Steak Sandwich, Italian Panini, Italian Pulled-Pork Sandwich, Eggplant Sandwich, Sausage Sandwich, Woppy Joe!, Caprese Chicken Sandwich, Vegetable Wrap. Served with an Osteria House green salad, house-made Parmesan truffle potato chips, house-made spicy pickle, and a chocolate chip cookie

HOT FOOD STATIONS 5

Warm Bread

Grilled Vegetables

Parmesan Roasted Potatoes

Osteria House Salad

Osteria Meat Balls

PASTA 4

Pasta with Nani's Sunday Sauce

Chicken Lasagna

Sausage Campanelle

Bolognese

ENTRÉE 3

Chicken Milanese

Eggplant Parmesan

Carved Bistro Steak with Chianti Mushroom Sauce

ADD-ONS 5

Antipasto Tray

Caprese Salad

Fruit Salad

Osteria Pasta Salad with Garden Fresh Vegetables

Assorted Sodas and Bottled Water

DESSERTS 3

Cookie & Brownie Platter

Mini Cheese Cakes

Zeppoles

VENUES 11

Knox Farms

Ellicott Square Building

Griffis Sculpture Park

Naval Ship-USS Little Rock

Rosebuds Estates

Science Museum

Alleghany State Park

Chestnut Ridge

Buffalo Harbor State Park

Lecthworth State Park

Frank Lloyd Wrights Rowing Boathouse

APPETIZERS & HORS D'OEUVRES 17

Italian Antipasti Display \$12.00

with cured & dried, artisan-crafted and imported sliced meats, cheeses, roasted vegetables, pickled vegetables, olive, fresh bread and crostini

Spinach and Artichoke Parmesan Dip	\$5.00
hot spinach & artichoke dip with crispy flat bread	
Sausage-Stuffed Pepper Risotto Bites	\$5.00
with spicy tomato cream sauce (3 pieces pp)	
Seasonal Fruit Display	\$5.00
with sliced melons & citrus, in-season berries, grapes and pineapple	
Vegetables and Dips	\$5.00
with carrot, celery, cucumber, bell pepper, tomato and select market vegetables with creamy dip	
Cheese Display	\$7.00
with select imported and domestic, cut and wedge cheeses, crostini and crackers	
Cheese, Fruit and Crudit�	\$9.00
with assorted domestic cheese, veggies, fruits, bread and dip	
Hummus and Dips Display	\$6.00
with selection of fresh vegetables, pita, flatbread and crostini, served with baba ganoosh, roasted pepper hummus, tahini-garlic hummus and olive tapenade	
The Persian Table	\$9.00
with naan bread, pita, hummus, marinated olives, tzatziki, marinated feta, tabbouleh, fresh & roasted vegetables, and whipped roasted red pepper & feta dip	
Classico Meatball	\$7.00
choice of mini Italian, Swedish, chicken, or vegetarian meatballs (about 4 pieces per guest)	
Four Corners Pizza	\$48.00
sheet pizza loaded with four different sauces, cheeses and toppings (about 4 pieces per guest)	
Chicken Wings	\$75.00
tossed in your choice of two sauces: garlic parmesan, Buffalo hot sauce, agrodolce or barbecue, served with carrots, celery sticks and blue cheese dressing	
Kettle Chips and House Dips	\$5.00
house-made kettle chips served with a selection of house-made dips	
Sushi Array	\$12.00
with California roll, spicy tuna roll, salmon roll and tuna roll, served with wasabi, ginger and soy sauce (5 pieces per guest)	
Stuffed Banana Peppers	\$7.00
chargrilled Hungarian peppers, oven stuffed with ricotta cheese, herbs and breadcrumbs (1.5 per guest)	
Shrimp Cocktail	\$9.00
freshly poached shrimp on ice with cut lemons and house-made cocktail sauce (3 pieces per guest)	
Brie En Croute	\$5.00
a wheel of french brie baked in pastry, draped in raspberry sauce and fresh raspberries, served with crostini	

Tomato Confit and Ricotta Crostini	\$52.00
Tomato, Olive, Feta and Basil Pita	\$65.00
Tahini Goddess Crudité Shooters	\$65.00
Tortellini Skewers	\$65.00
Antipasto Skewers	\$75.00
Caprese Skewers	\$75.00
Berry and Mascarpone In a Fillo	\$75.00
Spicy Tuna Sushi Roll	\$105.00
Salmon Sushi Roll	\$105.00
California Sushi Roll	\$100.00
Shrimp Cocktail "Shooter"	
Grilled Shrimp Skewers	
Seared Tuna and Cucumber Canape	\$100.00
Scallop Ceviche	\$125.00
Smoked Salmon Crostini with Aioli	\$105.00
Beef Carpaccio Crostini	\$150.00
Coconut Curry Chicken Canape	\$75.00
Pesto Chicken and Cheese Pinwheel	\$65.00
Beef Tenderloin Crostini	\$150.00
with horseradish crème and arugula	

HOT HORS D'OEUVRES 34

Ricotta and Spinach Stuffed Mushrooms	\$65.00
Crab-Stuffed Mushrooms	\$125.00
Sausage-Stuffed Mushrooms	\$75.00
Artichoke Heart Milanese	\$65.00
Artichoke Heart Francese	\$65.00
Spanakopita	\$75.00
Vegetarian Pot Stickers	\$50.00

Cream Cheese Stuffed Jalapeño	\$75.00
Fig and Mascarpone Satchet	\$100.00
Fried Mozzarella	\$50.00
Asiago and Asparagus In a Pastry	\$75.00
Mini Grilled Brie and Apricot Sandwiches	\$125.00
Select Gourmet Pizza	\$50.00
Mini Grilled Cheese	\$75.00
Bacon-Wrapped Scallops	
Bacon-Wrapped Scallops	\$100.00
Spicy Escarole-Stuffed Clams	
Coconut Shrimp with Sweet Chili	\$105.00
Mini Crab Cakes	
Crab-Stuffed Shrimp with Bacon	
Lobster-Stuffed Artichoke Hearts	
Chicken Cordon Bleu Lollies	\$85.00
Sausage-Stuffed Pepper Risotto Bites	\$50.00
Baby Sausage Stuffed Peppers	\$75.00
Grilled Sausage Skewers	\$50.00
Petite Vegetarian 'Meatball'	\$65.00
Chicken Meatballs	\$65.00
Swedish Meatballs	\$65.00
Mini Nani's Meatballs	\$65.00
Chicken and Waffle Bites	\$75.00
Chicken Milanese Canape	\$75.00
Chicken Pot Sticker	\$50.00
Crispy Chicken	\$50.00
Lamb Lolly Chops with Rosemary Dijon	
Petite Beef Wellington	\$100.00

Spit Roasted Whole Pig

1/3# cooked meat per person; with KC Style BBQ Sauce, Carolina Style BBQ Sauce, Green Salad and Dressings, Skillet Corn Bread and Fresh Rolls

BBQ CHICKEN OR BRATS & SMOKED SAUSAGE 10

Buttered Corn on the Cob

Baked Beans

Watermelon

Smashed Red Potatoes

Roasted Red Potato

Coleslaw

Three Potato Salad

Texas Caviar Bean Salad

Macaroni Salad

Macaroni and Cheese

GRANDPA'S ROAST 1

Porchetta Seasoned Pig Roast

1/3# cooked meat per person; with Smoked Tomato Sauce, Fennel Agrodolci Sauce, Romaine Salad and Dressings and Fresh Focaccia Bread

GRANDPA'S ROAST#1 3

Garlic and Rosemary Roasted Chicken

Italian Sausage

with Peppers and Onions

Nani's Meatballs In Sunday Sauce

ALL THE WORLD 3

Whole Spit Roasted Lamb

with rosemary and garlic

Whole Roasted Pig

Italian, German or Spanish Style

Spit Roasted USDA Choice Beef Sirloin

SEAFOOD BOIL #1 2

Smoked Chicken Breast

International Sausage Selections

SEAFOOD BOIL #2 4

Classic Chef's Garden Salad

Romaine Salad

Iceburg Wedge Salad

Greek Salad

MAIN 4

Osteria Package \$26.00

Domestic bottled beer and select red & white wine. Plus: Cheese and Vegetable Crudités with Crostini, Gourmet Pizza, Osteria Chips and Dip

Riserva Package \$32.00

Domestic bottled beer and select red & white wine. Plus: Antipasti Display, Gourmet Pizza, Porchetta and Woppy Joe Sliders, Osteria Chips and Dip

Buffalo Package \$39.00

Well liquor, domestic bottled beer and select red & white wine. Plus: Mini Beef on Weck, Gourmet Pizza, Wings, Chips and Dip

Shower Package \$36.00

Domestic beer and your choice of one: mimosa, bellinis or sangria. Plus: Antipasti Display, Risotto Bites, Hummus Display, Salad in a Mason Jar | Martini Glass, Grilled Cheese and Tomato Soup Shooters

ENHANCEMENTS 10

Risotto Bites \$25.00

Mini Meatballs \$35.00

Fried Mozzarella \$25.00

Italian Sausage and Peppers \$30.00

Chicken Pot Stickers \$25.00

Vegetable Pot Sticker \$25.00

Chicken Wings \$45.00

Boneless Wings \$40.00

Stuffed Jalapeno \$50.00

Crispy Pierogies \$35.00

BUFFALO DESSERT ADD-ONS 4

Charlie Chaplin	
Loganberry or Vernors Float Station	
Sponge Candy Ice Cream	
Chips and "Buffalo" Dip	

UPGRADE 2-HOUR OPEN BAR 3

Well Liquor	\$9.00
Call Liquor	\$13.00
Premium Liquor	\$16.00

SIGNATURE STATIONS 9

Chef's Chopped Salad Bar	AVAILABLE OPTIONS
with Romaine lettuce, cucumber, tomato, Parmigiano-Reggiano cheese, olives, artichoke hearts, radishes, bell peppers, chickpeas and assorted dressings: chopped-to-order, tossed with dressing and served by our attending chef	\$12.00 Add Chicken, Shrimp or Vegan Soy Option (pp): \$3.00
Oysteria Raw Bar	\$16.00
chef-attended raw bar with fresh shrimp cocktail, shucked-to-order middle neck clams, and fresh oysters, served with mignonette sauce, cocktail sauce and lemons	
Smashed Potato Bar	\$10.00
whipped potato, sweet potato and smashed baby reds, served with sour cream, gravy, chives, roasted garlic cloves, corn, cheese, bacon, ham, marshmallows, nuts and honey	
Tuscan Risotto	\$12.00
creamy risotto and polenta made-to-order with your select ingredients: Parmesan cheese, tomato confit, goat cheese, spinach, wild mushrooms, peas, artichokes, caramelized onions and a choice of two: beef tips, shrimp, chicken, sausage, chicken sausage	
Farmer's Market Green Bar	AVAILABLE OPTIONS
seasonal greens, Romaine lettuce, grape tomatoes, cucumber, carrots, cranberries, beans, brown rice, farro, Parmesan cheese, olives, artichoke relish, bacon and croutons, served with assorted dressings and fresh bread	\$11.00 Add Chicken, Shrimp or Vegan Soy Option (pp): \$3.00
Live Action Pasta	AVAILABLE OPTIONS
penne & campanelle pastas with marinara & alfredo sauce, served with an array of fresh ingredients like olives, tomatoes, broccoli, garlic & mushrooms with white wine, olive oil and garlic	\$15.00 Add Chicken, Shrimp, Meatballs or Vegan Protein (pp): \$3.00 Add Gluten-Free Pasta or Ancient Grain (pp): \$2.00

Macaroni and Cheese Madness	\$11.00
traditional cheddar mac & cheese, smoked Gouda mac, and Buffalo mac, served with peas, diced tomatoes, spinach, pesto, roasted peppers, toasted garlic breadcrumbs, broccoli and a choice of two meats: bacon, pulled pork, shrimp, fried chicken	

Baja Taco Fiesta	\$11.00
hard and soft shells, seasoned ground beef, pulled chicken, braised pork, sour cream, limes, cilantro, guacamole, salsa, cheese, black beans, rice, pico de gallo, lettuce, olives, jalapeños, and hot sauces	

Fry Me To the Moon	\$12.00
Crispy french fries, sweet potato fries and tater tots, with cheddar cheese sauce, bacon, gravy, cheese curd, chili, green onions, honey, marshmallow crème, nuts, assorted cheeses, blue cheese, ketchup, aioli and hot sauce. Chef-Attended Wrap bar. Hot grilled chicken, roasted turkey, chilled roast beef, roasted tofu and assorted lettuce, with basil pesto, aioli, mustard, lemon parsley vinaigrette, tomatoes, chopped olives, roasted peppers, hummus, vegetable relishes and more, served with a choice of white, wheat or pesto wraps	

PASTA STATION 5

Chicken Sausage and Campanelle
Cheese Tortellini and Peas Alfredo
Pasta with Garlic and White Wine Sauce
Orecchiette with Spinach and Chicken
Penne Pasta Bolognese

SLIDER STATIONS 7

Italian Pulled Pork
Crushed Meatball
Sausage Patty with Peppers & Onions
Chicken Milanese
Chicken Sausage
Mini Burger
Veggie Burger

SLIDER STATIONS UPGRADES 3

Crab Cake Slider	\$3.00
Shrimp Burger	\$3.00

Veal Milanese	\$2.00
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CARVING STATIONS 11

Roasted Top Round of Beef	\$10.00
seasoned with sea salt, pepper, rosemary and thyme, served with au jus	
Garlic-Studded Prime Rib of Beef	\$16.00
with whole cloves of roasted garlic and herbs, served with aromatic au jus	
Herb-Roasted Turkey Breast	\$8.00
roasted with herb butter and poultry spices, served with turkey gravy	
Spinach and Asiago Stuffed Pork Loin	\$9.00
boneless pork loin spiral stuffed with cheese and spinach	
Roasted Rack of Pork	\$9.00
with honey, apricot jam, black pepper and caramelized onions	
Smoked Honey-Glazed Ham	\$7.00
hickory-smoked with wildflower honey and brown sugar	
Leg of Lamb	\$11.00
with mint pesto, garlic and sun-dried tomato	
Salmon En Croute	\$12.00
Atlantic salmon with herbs and mustard in puff pastry	
Rack of Lamb	
Tenderloin of Beef	\$19.00
with rosemary, dijon and worcestershire	
Beef Tenderloin Wellington	\$25.00
beef and wild mushrooms with foie gras in puff pastry	

A LA CARTE DINNER 14

Provençal Vegetable and Risotto	\$19.00
Stuffed Eggplant and Creamy Polenta	\$22.00
Roasted Vegetable Terrine	\$23.00
Grilled Swordfish Bruschetta	\$25.00
Haddock, Tomato, Herbs and Olives	\$22.00
Salmon and Artichokes Bearnaise	\$27.00
Shrimp and Scallops Scampi Gratin	\$29.00
Asiago and Spinach Stuffed Chicken	\$24.00

Chicken Francese with Lemon-Caper Sauce	\$24.00
Roasted Chicken Breast with Jus	\$26.00
Veal Picatta with Lemon-Caper Sauce	\$28.00
Grilled Sirloin of Beef with Demi Glaze	\$29.00
Carved Roasted Filet of Beef	\$36.00
Grilled Twin Petite Filet Mignon	\$38.00

TREAT YOUR GUESTS TO A DUET ENTREE WITH 6

Lobster Tail	
Crab Meat	\$8.00
Petite Breast of Chicken	\$8.00
Petite Filet Mignon	\$11.00
Grilled Salmon	\$9.00
Scallops	\$12.00

CHOICE OF SOUP OR SALAD 4

Salads	
Garden Salad	
Caesar Salad	
Roasted Vegetable Farro	

SOUPS 4

House-Made Pasta Fagioli	
Chicken and Couscous	
Vegetarian Mushroom Bisque	
French Onion	
+\$3 pp	

STARCH 4

Rice Pilaf	
Roasted Potatoes	

Mashed Potatoes

Risotto

STANDARD DESSERTS 3

Cookies and Brownies

Cheesecake and Dessert Bars

Ice Cream or Sherbet

PREMIUM DESSERT 7

New York Cheesecake

Tiramisu

Gelato

Strawberry Shortcake

Peach Cobbler a la Mode

Chocolate Cake

Berries, Fresh Fruit and Cream

DOWNTOWN DINNER BUFFET 1

Displayed Antipasti

with meats, cheeses, vegetables and dip, served with crostinis

HORS D'OEUVRES 12

Tomato Confit and Ricotta Crostini

Caprese Skewers

Ricotta and Spinach Stuffed Mushroom

Sausage and Stuffed Pepper Risotto Bites

Artichoke Hearts Milanese

Spanakopita

Tomato, Olive and Feta Pita

Tomato Bruschetta

Chicken Milanese Canape

Fresh-Baked Bread and Butter

Farmer's Market Salad

Chef's Select In-Season Vegetables

STARCH OR PASTA 5

Smashed Potato

Roasted Potato and Rice Pilaf

Baked Penne with Marinara

Macaroni and Cheese

Bow Ties with Tomato and Pesto

ENTRÉES 7

Baked Meatballs

Chicken Francese

Roasted Bone-In Chicken

Carved Angus Top Round

Roasted Cod

Grilled Sirloin

Roasted Salmon and Artichokes

PASTA OR STARCH 9

Baked Penne and Marinara

Rice Pilaf

Roasted Potatoes

Proteins

Choose two

Baked Meatballs

Chicken Francese

Roasted Bone-In Chicken

Carved Angus Top Round

Roasted Cod

METROPOLITAN DINNER BUFFET 1

Displayed Antipasti

with meats, cheeses, vegetables and a dip with crostinis

CORPORATE CASUAL LUNCH 3

Big City Deli Platter \$12.00

roasted turkey, roast beef, ham & salami with American & Provolone cheeses, fresh bread & rolls, mayo, mustard, seasoned oil, lettuce, tomato, onion and pickles, served with fresh-made kettle chips and a choice of two sides

Farmer's Garden Bar \$14.00

Mixed greens, tomatoes, olives, assorted cheeses, carrots, cucumbers, artichoke hearts, olives, sprouts, beans, croutons, ancient grains, with lemon vinaigrette, creamy red wine vinaigrette and a choice of two sides. Choice of two proteins: Ham, Bacon, Turkey, Shrimp, Steak, Chicken

Crafted Wraps and Sandwich Platter \$16.00

Choice of three wrap varieties, served with house pickles, condiments, a choice of three sides and a standard dessert. Choice of three wraps: Chicken Caesar Wrap, Turkey Wrap, Chicken Milanese Wrap with Parmesan Cheese and Arugula, Chilled Roast Beef Sandwich, Turkey Club with Bacon, Roasted Vegetable Hummus Wrap with Roasted Veggies and Wild Greens

UPGRADES 6

Crab Salad \$6.00

Tuna Salad \$3.00

Chicken Salad \$2.00

Lobster Salad \$10.00

Egg Salad \$2.00

Ham Salad \$2.00

SOUP STATION 4

House-Made Pasta Fagioli

Vegetarian Minestrone

Chicken and Couscous

Wild Mushroom Bisque

A LA CARTE LUNCH 13

Steak and Kale Salad \$17.00

with tomatoes, pickled red onions, Romano cheese, and white balsamic vinaigrette

Chicken Caesar Salad \$15.00

with roasted marinated chicken, fresh chopped romaine, croutons, anchovy and house-made Caesar dressing

Chicken Milanese Salad	\$17.00
with breaded chicken cutlet, arugula, pickled onions, tomato, shaved Parmigiano-Reggiano and lemon vinaigrette	
Roasted Vegetable and Grains Salad	\$15.00
farro with roasted zucchini, peppers, red onion and sun-dried tomato vinaigrette	
Roasted Vegetable Terrine	\$16.00
with goat cheese, squash and roasted peppers, served with rice pilaf	
Tomato, Olive and Eggplant Ratatouille	\$16.00
over Parmesan risotto	
Wild Mushroom Ravioli	\$19.00
with lemon beurre blanc	
Roasted Haddock	\$17.00
with citrus and herbs, served with rice pilaf and market vegetables	
Chicken Sausage and Campanelle	\$16.00
with broccolini and house-made chicken sausage in a spicy blush sauce	
Roasted Herb and Cheese Stuffed Chicken Breast	\$19.00
with rice pilaf and market vegetables	
Chicken or Veal Milanese	AVAILABLE OPTIONS
with a lemon caper sauce, olive oil tossed penne pasta and arugula & tomato salad	
	\$18.00
	\$21.00
Filet of Sirloin	\$17.00
with roasted tomato demi glaze, served with rice pilaf and market vegetables	
Petite Filet Mignon	\$19.00
topped with a roasted garlic and demi glaze with rice pilaf and market vegetables	

STANDARD DESSERT 4

Cookies and Brownies

Cheesecake and Dessert Bars

Ice Cream or Sherbet

Fresh Seasonal Fruit

CUP OF SOUP 4

House-Made Pasta Fagioli

Chicken and Couscous

French Onion

Vegetarian Mushroom Bisque

COUNTRY LUNCH 4

Choice of One Soup

Choice of One Salad

Choice of Two Sandwiches

Choice of One Dessert

CITY LUNCH 5

Fresh Garden Salad

Fresh Garden Salad

Choice of Two Pasta or Starch

Choice of One Entrée

Choice of One Dessert

METRO LUNCH 5

Fresh Garden Salad

Market Vegetable

Choice of Two Pasta or Starch

Choice of Two Entrées

Choice of One Dessert

SOUP 2

House-Made Pasta Fagioli

Chicken and Couscous

SALADS 3

Fresh Garden Salad

Romaine Caesar Salad

Roasted Vegetable Farro Salad

PREMIUM UPGRADE 7

New York Cheesecake

Tiramisu

Gelato	
Strawberry Shortcake	
Peach Cobbler a la Mode	
Chocolate Cake	
Berries, Fresh Fruit and Cream	

BREAKFAST AND BRUNCH 5

Continental	\$12.00
bagels with cream cheese & accompaniments, assorted breakfast pastries, fresh fruit and yogurt	
Classic Breakfast	\$14.00
english muffin breakfast sandwich with fresh eggs, cheese and a choice of ham, bacon or sausage, served with fresh fruit and yogurt	
Country Club Brunch	\$16.00
chef-made eggs to order and omelets with ham, cheese, onion, peppers, tomatoes and mushrooms, served with home fries, choice of bacon or sausage and fruit salad	
Nani's Breakfast Buffet Table	\$18.00
scrambled eggs, crème brûlée French toast with fresh berries & maple syrup, bagels with cream cheese & accompaniments, assorted pastries, breakfast sausage, bacon and skillet potatoes	
Cosmopolitan Brunch	\$22.00
pepper, onion & sausage fritatta, ricotta scrambled eggs, crème brûlée French toast with fresh berries & maple syrup, chicken gravy over focaccia biscuits, breakfast sausage, bacon, skillet potatoes, fresh fruit and assorted breakfast pastries	

ADD ONS 5

Sausage Gravy	\$1.00
Cheddar Grits and Shrimp	\$6.00
Braised Chicken and Gravy	\$3.00
Poached Eggs	\$2.00
Blackened Shrimp	\$6.00