



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

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 & balsamic vinaigrette</i>	80	150

**Small serves approx. 25 guests*

**Large serves approx. 50 guests*

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

Piccante **\$19**
Tomato, pepperoni, sausage, mozzarella, banana peppers

Polpetta **\$19**
Tomato, mozzarella, caramelized onions, ricotta cheese, meatball

Vegetarian **\$19**
Tomato, zucchini, cauliflower, red peppers, onions, mushrooms, olives

Hawaiian **\$18**
Tomato, ham, pineapple, mozzarella, gruyere

Swine & Sprouts **\$19**
Tomato, roasted Brussels sprouts, pork belly, mozzarella, garlic, balsamic reduction

Salsiccia **\$18**
Tomato, mozzarella, sausage, ricotta, broccoli rabe

White Clam **\$20**
Béchamel sauce, mozzarella, garlic, oregano, bacon

Steak & Cheese **\$20**
Shaved steak, blue cheese, peppadew, mozzarella, ricotta, arugula

Jack's Original Cheese Pie **\$15**

Additional Toppings:

\$2 – tomato, onion, yellow peppers, red peppers, garlic, olives, broccoli, banana peppers, ricotta cheese, pesto sauce

\$3 – bacon, chicken, pepperoni, meatball, sausage, anchovy, ham, mushroom, spinach

\$4 – shrimp, steak, calamari, prosciutto, clam, chicken cutlet, mussels

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