

GROUP MENU EXECUTIVE CHEF JOEL OTT





## PIZZA PARTY \$34 per person

### **APPETIZER**

### LITTLE GEM CAESAR

Crisp lettuce, Romano cheese, garlic and focaccia croutons

## **ENTREÉ**

(Served Family-Style)

## NY-STYLE HAND TOSSED PIZZA

Variety of toppings baked in our wood fire oven and finished with roasted garlic butter

## JUMBO CHICKEN WINGS AND TENDERS

House marinated and seved with a variety of dipping sauces (Honey mustard, buffalo, smokey BBQ, ranch and buttermilk gorgonzola)

## SMASH SLIDERS

Caramelized onions, sharp cheddar, applewood smoked bacon, lettuce and tomato

### **DESSERT**

Chef's selection of gelato, cookies and brownies

20% gratuity will be added for parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# SLICE OF OTTIMO \$52 per person

## **CHEESY STUFFED CRUSTS**

Mozzarella stuffed pizza dough, served with house marinara sauce

## **APPETIZER**

### ROASTED BEET SALAD

Yellow and red beets, red wind vinaigrette, ubriaco cheese and toasted pistachio

or

### FRENCH ONION SOUP

Rich beef broth, caramelized onion, crostini and gruyere cheese

### ENTREÉ

## **CHICKEN PARM**

Crispy fried chicken, melted mozzarella cheese and house marinara with house pasta

or

## \*OTTIMO DUROC PORKCHOP

Herb-crusted and pan-seared with cremini mushrooms, hot cherry peppers, confit cherry tomatoes and wilted spinach

or

## \*MEDITERRANEAN BRANZINO

Sautéed cherry tomatoes, olives & zucchini, lemon and fine olive oil

### **DESSERT**

Seasonal cheesecake with mango compote and white chocolate ganache

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## CHEF'S TASTING \$68 per person

### **APPETIZER**

## TOMATO AND BURRATA SALAD

Marinated tomatoes, balsamic and fig dressing and sliced prosciutto di parma

### **PASTA**

### FRESHLY MADE RIGATONI

Roasted Italian sausage and pink basil tomato sauce

## **ENTREÉ**

## \*SCOTTISH SALMON

Sicilian style sauteéd spinach with pine nuts and rasins

or

## \*BOROLO SHORT RIBS

Served with baby carrots & roasted galic mashed potatoes and red wine reduction

or

### LEMON MASCARPONE CHICKEN

Served with wild mushroom rice pilaf, baby carrots and lemony mascarpone sauce

### **DESSERT**

Tres leche tiramisu, marsala sabayon, espresso crème

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