

Private Dining Events
Available for parties with a minimum of 12 guests.

FEES+INFO

Bottle Service 2.5\$ per bottle

Ice Bucket refill 3\$

Bring your own dessert, 9.5\$ per unit of dessert. Additional fee if served by staff.

Full a la carte menu will be available for 2.5pp and if group is smaller than 18.

For tiers without dessert, it can be added for \$5.5(per person)

All parties with over 15 people have 3 hours included. Additional time: \$30 for 30 minutes.

Drinks are not included in our private menus

All guest info and tier info will be locked in 10 days prior to the party.

Lunch pricing: 2\$ off tier list price or add 1 selection of appetizer.

**For Friday and Saturday Parties: (Less than 20 guests)
-At arrival times 4:00-4:45pm or 8:15pm. -Rental fee is 3pp**

Sunday Events:

-Rental fee is 4-9\$ per person over 20 guests

Tuesday-Thursday Events:

-Rental fee is 2.5\$ per person over 12 guests.

-Over 20 guests fee is 3-7\$ per person.

MOST POPULAR:

Preferred Dining: Price is done per item, fee 2.5\$ per person

Course 1: Order as many appetizers a la carte as you would like beforehand

Course 2: Upon arrival have the whole pasta bar available(party size under 16)

This excludes steak, salmon filet, and braised short rib entrees.

Course 3: dessert: tiramisu or pane fritto

(CUSTOM TIERS ARE WELCOMED)

Tier 1: 29pp

Course 1: appetizer- choose up to 3

Course 2: Pasta Entree: have 4 selections available, guests choose 1

Tier 2: 36pp

Course 1: appetizer- choose up to 3

Course 2: Salad- choose 1, served family style

Course 3: Pasta Entree: have 5 selections available, guests choose 1

Tier 3: 40pp

Appetizer: Salumeria-see below for instructions **sub for 3 appetizers**

Course 2: Pasta Entree- 5 selections, guests choose 1

Course 3: dessert- tiramisu or pane fritto tasting

Tier 4: 43pp

Course 1: Salad- choose 1, served family style

Course 2: Pasta Entree- 5 selections, guests choose 1

Course 3: dessert- tiramisu or pane fritto tasting

Course 4: cheese board(chef curated)

Tier 5: 47pp

Course 1: appetizer- choose up to 4

Course 2: Pasta- 2 selections, guests choose 1

Course 3: Entree-1 selection (Steak or Salmon) (Headcount required)

Tier 6: 47pp

Course 1: appetizer- choose up to 4

Course 2: Salad- choose 1, served family style

Course 3: entree- 5 selections, guests choose 1

Course 4: dessert- choose 2, headcount required for parties 18+ people

Tier 7: 53pp

Course 1: Appetizer-choose up to 4

Course 2: Salad- choose 1, served family style

Course 3: entree- selection of 5, guests choose 1

Course 4: dessert: tiramisu or pane fritto tasting

Course 5: cheese board tasting (chef curated)

Appetizers: (served family style)

- chicken meatballs
- mussels
- sausage polenta
- caprese
- fried crab and ricotta bites(+1)
- salmon tartare(+2)
- beets+goat
- caponata w/crostini
- chef crostini trio, avocado aioli, ricotta w/basil vinaigrette, salsa verde w/feta
- bresaola(+2)
- parmafresh(+2)
- soup du jour(personal portions)

Salads:

- Simple Salad:

Choose 2 Toppings: Red onions, Juicy Tomatoes, Kalamata olives, Pecorino Cheese, walnuts.

Choose 1 dressing: balsamic vinaigrette, Caesar, Lemon Vinaigrette, Basil Vinaigrette, Ranch.

- Mediterranean
- salame(+1.5 except for tiers 4-7)
- strawberry(+1.5 except for tiers 4-7)

Substitute Family Style salad above with the personal size bowl for each guest with the "Simple Salad" at no extra cost.

Salumeria: (Additional selection-2pp)

Choose up to 4 selections for your tray. Portions will be made in proportion to your guest count.

- prosciutto di parma
- sopressata
- mortadella
- provolone
- mild white cheddar
- daily local cheese
- drunken cheese
- fontina
- dolce gorgonzola
- pecorino
- pecorino calabrese
- asiago
- truffled cheese

Pasta Bar

- ragu bolognese
- vegan bolognese
- neopolitan ragu
- shrimp aurora(+1.5)
- carbonara di salmon(+1)
- zucchini e funghi(+1)
- carbonara
- pesto basilico
- sweet basil pomodoro
- arrabbiata
- chicken meatballs
- salmone cremoso(+1)
- puttanesca
- pesto pistacchio
- funghi cremosi
- farm cheese fondue
- rocco
- pesto rosso

Entree: Please ask if you would like to add one of the options below in the "Pasta Entrée" selections (headcount required ahead of time)

- wild caught pan-seared salmon(+7 for all tiers except #5)
- Grass fed steak(+6.5 for all tiers except #5)
- risotto al gorgonzola
- risotto giallo zafferano con salsiccia
- Lobster Ravioli with crab sauce(+4.5)

Dessert:

Tiramisu

Chocolate mousse

Strawberry mousse

Coppa mascarpone

Pane fritto(fried donuts served with lemon custard)

3.5pp

Pane fritto tasting (fried donuts served with lemon custard)

Kids Party Menu: \$9 per child (up to age 13)

Menu- kids choose their pasta for # 1,2,3

Choose 1 entree

1. Farm cheese fondue (dolce zola's version of mac and cheese)
 2. Pomodoro
 3. Butter sauce
 4. Spaghetti and Chicken Meatballs
 5. Italian chicken tenders served with mashed potatoes
- +4 for Dessert: chocolate mousse or coppa mascarpone

**Full chef tasting-85pp (available Tuesday, Wednesday, Thursday, Sunday)
(Not offered for parties larger than 30)**

Course 1: Chef-curated appetizers

Course 2: soup of the day

Course 3: seasonal salad

Course 4: chef curated entree tastings from menu

Course 5: choose 1 dessert

Course 6: cheese board chef curated