



→ WINE + CUCINA ←

2023 SUMMER PARTY
PACKAGES

FOOD PACKAGES

Food Package 1

Choice of Three Appetizers

\$20 per person

Make three selections from our Shareable Section.

Includes a house salad

Food Package 2

Choice of Five Appetizers

\$26 per person

Make five selections from our Shareable Section.

Includes a house salad

Food Package 3

Appetizers & Entrees

\$35 per person

Make four selections from our Shareables & Salads offerings

Select two entrees to be served family style for your group

BEVERAGE PACKAGES

Beverage Package 1

Open Beer & Wine Bar

\$22 per person

Selection of craft beer, and red & white wine

Beverage Package 2

Open Beer, Wine, & Mixed Drink Bar

\$26 per person

Selection of craft beer, red & white wine and well spirits

Beverage Package 3

Open bar plus three of our House Cocktails

\$31 per person

Selection of craft beer, red & white wine, mixed well drinks,
and three of our house specialty cocktails

All events over 20 people will have a rental fee associated with them.

A 20% deposit is required to finalize booking of party and reserve the space.

All cancellations must be made no later than 3 days before the event.

In the event that a cancellation isn't made within this time parties will forfeit deposit.

The serving of alcoholic beverages is reserved to those guests aged 21 or older with valid ID.

All parties are planned for two hours, and can be extended for additional charges.

OLIVES AND OIL



→ WINE + CUCINA ←

2023 SUMMER PARTY
PACKAGES

SHAREABLE

Spiedini

Thin Sliced Steak Skewer | Fresh Herbs | Scallions
Horseradish Crema

Seared Mushroom crostini

Local Mushrooms | Herbed Goat Cheese
Housemade Crostini

Rigatoni a la Vodka cups

Fresh Rigatoni | Sweet Sausage | Garlic | Shallots
Vodka Sauce | Parmesan Reggiano | Ricotta

Arancini

Risotto | Parmesan Reggiano | Fontina | Garlic
Vodka Sauce

Eggplant Chips

Deep Fried | Pomodoro | Parmesan

Meatball bites

Old School Meatballs | Ricotta
Pomodoro | Brioche Bun

Garlic Bread Bruschetta

Garlic Bread | Tomato | Garlic | Onions | Balsamic |
Mozzarella

SALAD

Caesar salad

Romaine | House Caesar Dressing | Croutons | Parmesan

Olives salad

Spring Mix | Olives | Heirloom Tomatoes
Local Cucumbers | Vincotto Dressing

Chopped Farro salad

Chopped Romaine | Balsamic Onions | Cucumber | Citrus
dressing | Toasted Farro | Gorgonzola

A LA CARTE

carne e formaggio

\$7 per person

Chef's Selection of artisanal cheese | meats
fresh made bread | fresh spreads

new haven style apizza

\$4-6 per person

Cheese-\$4

Vegetable-\$5

Meat-\$6

raw bar "mp"

Choice of local Shrimp, Oysters, and Clams

ENTREES

RIGATONI ALA VODKA

Rigatoni | Sausage | Ricotta | Parmesan

BOLOGNESE

Pork Base | Red Wine | Homemade Rigatoni
Pomodoro | Parmesan Reggiano

CHICKEN PARMESAN

Spaghetti | Mozzarella | Chicken | Pomodoro

GARLIC BUTTER STEAK

12oz NY Strip | Truffled Fingerling Potatoes | Tomato &
Cucumber Salad Garlic Butter

TRUFFLE RISOTTO

Garlic | Mushrooms | Parmesan | Swiss Chard

PAN ROASTED SALMON

Risotto | Sun Dried Tomatoes | Mushrooms | Herbs |
Swiss Chard