

Antica

R I S T O R A N T E

PARTY MENU #1 \$70

Upgrade Option: Add 3-hour Premium Open bar for \$110

FIRST COURSE CHOICE OF

BURRATA

burrata cheese, Herman's tomatoes, extra virgin olive oil, basil

ARUGULA SALAD

baby arugula, virgin olive oil, lemon, shaved parmigiana reggiano, walnuts

PROSCIUTTO MELON

36-month aged prosciutto San Daniele, melon

POLPETTINE

homemade veal meatballs, tomato sauce, 36- month age Parmigiano-reggiano

SECOND COURSE CHOICE OF:

POLLO CASTELLI

chicken breast with roasted peppers, shitake mushrooms, white wine

GNOCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

BOLOGNESE

fettuccine pasta, traditional veal ragu, 24-month-aged Parmigiano-Reggiano

SALMONE

grilled salmon, cherry tomatoes, olive oil, lemon sauce, extra virgin oil

Family style

Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT CHOICE OF:

Cheesecake, Tiramisu, Chocolate Cake

prices are subject to a 20% Service Charge and an 8.875% Tax



Vegetarian options are available upon request

Antica

R I S T O R A N T E

PARTY MENU #2 \$80

Upgrade Option: Add 3-hour Premium Open bar for \$120

FIRST COURSE- COMBO PASTA

RAVIOLI DELLA CASA
ricotta ravioli, Parmigiano-Reggiano

GNOCCHI
homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

SECOND COURSE:

ARUGULA SALAD
baby arugula, virgin olive oil, lemon, shaved Parmigiano Reggiano, walnuts

THIRD COURSE CHOICE OF:

EGGPLANT PARMIGIANA
tomato, parmigiano-reggiano

POLLO CASTELLI
chicken breast, oasted peppers, shitake mushrooms, white wine

VITELLO
veal scaloppine, roasted porcini, wild mushrooms

SALMONE
grilled salmon, cherry tomatoes, olive oil, lemon sauce, extra virgin oil

Family style
Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT CHOICE OF:

Cheesecake, Tiramisu, Chocolate Cake

*prices are subject to a 20% Service Charge and an 8.875% Tax Vegetarian
options are available upon request*





PARTY MENU #3 \$90

Upgrade Option: Add 3-hour Premium Open bar for \$130

FIRST COURSE CHOICE OF:

HOT ANTIPASTO

Combination of calamari, scallops, baked clams

ARUGULA SALAD

baby arugula, virgin olive oil, lemon, shaved parmigiana reggiano, walnuts

SECOND COURSE- COMBO PASTA

RAVIOLI DELLA CASA

ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

CHICKEN MARTINI

chicken breast breaded in parmigiano, white wine sauce

EGGPLANT PARMIGIANA

tomato, parmigiano-reggiano

SALMONE

grilled salmon, cherry tomatoes, olive oil, lemon sauce

STEAK

sliced prime ribeye steak, fresh herbs

Family style

Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT CHOICE OF:

Cheesecake, Tiramisu, Chocolate Cake

prices are subject to a 20% Service Charge and an 8.875% Tax

Vegetarian options are available upon request





PARTY MENU #4 \$95

Upgrade Option: Add 3-hour Premium Open bar for \$135

FIRST COURSE CHOICE OF:

HOT ANTIPASTO

Combination of calamari, scallops, baked clams

ARUGULA SALAD

baby arugula, virgin olive oil, lemon, shaved parmigiana reggiano, walnuts

SECOND COURSE- COMBO PASTA

RAVIOLI DELLA CASA

ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO CASTELLI

chicken breast, baby artichoke, wild mushrooms, white wine

EGGPLANT PARMIGIANA

tomato, parmigiano-reggiano

CHILLEAN SEABASS

pan seared, lemon sauce

STEAK

sliced prime ribeye steak, fresh herbs

Family style

Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT CHOICE OF:

Cheesecake, Tiramisu, Cannoli

prices are subject to a 20% Service Charge and an 8.875% Tax

Vegetarian options are available upon request





PARTY MENU #5 \$105

Upgrade Option: Add 3-hour Premium Open bar for \$145

FIRST COURSE CHOICE OF

BURRATA

burrata cheese, Herman's tomatoes, basil oil

PROSCIUTTO MELON

36- month aged prosciutto San Daniele, melon

POLPO ALLA GRIGLIA

grilled octopus, arugula, lemon dressing

SECOND COURSE- COMBO PASTA

RAVIOLI DELLA CASA

ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO Mt. ETNA

chicken breast, sweet and cherry peppers, aged reduced balsamic vinegar

EGGPLANT PARMIGIANA

tomato, Parmigiano-Reggiano

RACK OF LAMB

grilled lamb chops

CHILIAN SEA BASS

pan seared, lemon sauce

FILETTO AL BAROLO

filet mignon, red wine reduction

Family style

Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT CHOICE OF:

Cheesecake, Tiramisu, Cannoli

*Prices are subject to a 20% Service Charge and an 8.875% Tax
Vegetarian options are available upon request*



BUFFET PARTY MENU #1 \$65

Upgrade Option: Add 3-hour Premium Open bar for \$105

COLD STATION

ARUGULA SALAD

baby arugula, virgin olive oil, lemon, tomatoes,
shaved parmigiana Reggiano, walnuts

CAPRESE DI MOZZARELLA

sliced beefsteak tomato, fresh mozzarella, extra virgin olive oil

HOT STATION

RAVIOLI DELLA CASA

ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

POLLO FRANCESE

chicken breast, eggs, lemon, white wine sauce

ATLANTIC SALMON

grilled salmon, cherry tomatoes, olive oil, lemon sauce

CHEF'S GREEN VEGETABLES

Sauteed in extra virgin olive oil

DESSERT

Cheesecake, Tiramisu, Chocolate Cake

Prices are subject to a 20% Service Charge and an 8.875% Tax

Vegetarian options are available upon request





BUFFET PARTY MENU #2 \$80

Upgrade Option: Add 3-hour Premium Open bar for \$120

COLD STATION

ARUGULA SALAD

baby arugula, virgin olive oil, lemon, tomatoes,
shaved parmigiana Reggiano, walnuts

CAESAR SALAD

baby arugula, virgin olive oil, lemon, tomatoes,
shaved parmigiana Reggiano, walnuts

CAPRESE DI MOZZARELLA

sliced beefsteak tomato, fresh mozzarella, extra virgin olive oil

HOT STATION

POLPETTINE

Homemade veal meatballs, tomato sauce, 36-month age Parmigiano-Reggiano

RAVIOLI DELLA CASA

ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

POLLO CASTELLI

chicken with roasted peppers, shitake mushrooms,

ATLANTIC SALMON

grilled salmon, cherry tomatoes, olive oil, lemon sauce

STEAK

hand sliced, marinated in rosemary oil, char grilled

Family-Style

Chef's green vegetables, sauteed in extra virgin olive oil

DESSERT

Cheesecake, Tiramisu, Chocolate Cake

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options are available upon request*