

Group Menu

3 courses plus sides to share

Entrée

Vanella Burratina

hand pulled in the traditional style from Puglia, Italy, with basil emulsion, cucumber, dill and green tomato

NE, CBV

Main

Woodfired Chermoula Chicken

succulent Moroccan marinated chicken breast, cherry tomato, eggplant, chickpea, red pepper chimichurri and garlic toum

NE, DF

or

Spring Gnocchi

daily housemade vegan gnocchi with spring pea “cream,” asparagus, broad beans, peas and Ramarro Farm organic fresh herbs

NE, Vegan

Dessert

Chocolate and Espresso Dome

a decadent fusion of rich espresso and premium Callebaut Belgian dark chocolate whipped into a velvety mousse, topped with a coffee chocolate crumb

NE, Vegan

Make It Bottomless

2 hours

Prosecco, Wine or Jugs of Spritz

55pp

Veuve Clicquot Champagne

95pp

A 10% service fee is applicable to group bookings with 8 or more people.