

# GROUP MENUS

## ☆ HARRY'S FAVORITES ☆

SEATED LUNCH OR DINNER  
FOR GROUPS OF 8 OR MORE  
\$39++ PER PERSON

### APPETIZERS

CHOICE OF:

**CRISPY CHICKEN WINGS** fennel spice, hot honey, rosemary crema *gf*  
**OR MEATBALLS** tomato sauce, ricotta, toasted focaccia

CHOICE OF:

**CRISPY POLENTA FRIES** spicy ketchup *v, gf*  
**OR MOZZARELLA STICKS** zesty pomodoro sauce *v*

### SALADS

SELECTION OF TWO:

**ESCAROLE CAESAR** lemon, anchovy, parmesan, garlic breadcrumbs  
**ROASTED CORN PANZANELLA** focaccia croutons, cherry tomato  
red onion, radish, basil, parmesan, creamy dressing *v*  
**ENDIVE SALAD** pickled onion, avocado, pistachios, dill, citrus vinaigrette *v, gf*  
**CHICKPEA SALAD** celery, salami, cucumber, tomato, radish, sesame seeds *gf*  
**SHAVED ZUCCHINI** olive-pistachio tapenade, herbs, grana padana, lemon *v, gf*

### PIZZAS

SELECTION OF THREE LARGE:

**FEATURE PIZZA ON THE MONTH!** ask about the pizza of the month for more details  
**PROSCIUTTO & HOT HONEY** fresh mozzarella, parmesan, basil  
**ROCK SHRIMP** manchego, grilled lemon, scallion, cilantro  
**SHORT RIB** slow roasted short rib, caramelized onion, arugula  
**STRACCIATELLA** tomato sauce, shaved garlic, basil *v*  
**ITALIAN SAUSAGE** fresh mozzarella, sauteed greens, peppers & onions, tomato sauce  
**MUSHROOM TRUFFLE** creminis, porcini cream, black truffle, taleggio, fontina, parmesan *v*  
**SPICY PEPPERONI** tomato sauce, chile flake, fontina, fresh mozzarella, arugula  
**MARGHERITA** fresh mozzarella, tomato sauce, basil *v*  
**CLASSIC CHEESE** tomato sauce, fontina, parmesan *v*

### DESSERT

SELECTION OF TWO:

**WARM CHOCOLATE CHUNK COOKIE** *v*  
**TOASTED OLIVE OIL CAKE** peach compote, whipped cream *v, gf*  
**CHOCOLATE BUDINO** salted caramel, hazelnut crumble, cocoa nib, soft whipping cream *v, gf*

# ✦ HARRY'S FAVORITES ✦

EXAMPLE MENUS

\$39++ PER PERSON

## APPETIZERS

**CRISPY CHICKEN WINGS** fennel spice, hot honey, rosemary crema *gf*

**CRISPY POLENTA FRIES** spicy ketchup *v, gf*

## SALADS

**ESCAROLE CAESAR** lemon, anchovy, parmesan, garlic breadcrumbs

**CHICKPEA SALAD** celery, salami, cucumber, tomato, radish, sesame seeds *gf*

## PIZZAS

**MARGHERITA** fresh mozzarella, tomato sauce, basil *v*

**SPICY PEPPERONI** tomato sauce, chile flake, fontina, fresh mozzarella, arugula

**MUSHROOM** cremini mushrooms, porcini cream, taleggio & fontina cheeses, parmesan *v*

## DESSERT

**WARM CHOCOLATE CHUNK COOKIE** *v*

**TOASTED OLIVE OIL CAKE** peach compote, whipped cream *v, gf*

## APPETIZERS

**MEATBALLS** tomato sauce, ricotta, toasted focaccia

**MOZZARELLA STICKS** zesty pomodoro sauce *v*

## SALADS

**ROASTED CORN PANZANELLA** focaccia croutons, cherry tomato  
red onion, radish, basil, parmesan, creamy dressing *v*

**ENDIVE SALAD** pickled onion, avocado, pistachios, dill, citrus vinaigrette *v, gf*

## PIZZAS

**CLASSIC CHEESE** tomato sauce, fontina, parmesan *v*

**ITALIAN SAUSAGE** fresh mozzarella, sauteed greens, peppers & onions, tomato sauce

**ROCK SHRIMP** manchego, grilled lemon, scallion, cilantro

## DESSERT

**WARM CHOCOLATE CHUNK COOKIE** *v*

**CHOCOLATE BUDINO**

salted caramel, hazelnut crumble, cocoa nib, soft whipping cream *v, gf*

# GROUP MENUS

## ✦ CASUAL RECEPTION ✦

STATIONARY OR PASSED  
FOR GROUPS OF 12 OR MORE  
\$39++ PER PERSON

## HORS D'OEUVRES

SELECTION OF THREE:

GREEN OLIVES fennel, orange *v, gf*

HOUSEMADE FOCACCIA herb butter *v*

MEATBALLS tomato sauce, ricotta

CRISPY POLENTA FRIES spicy ketchup *v, gf*

MOZZARELLA STICKS zesty pomodoro sauce *v*

LITTLE PROSCIUTTO SANDWICHES focaccia, stracciatella, olive oil, parmesan

## PIZZAS

SELECTION OF THREE:

PIZZA OF THE MONTH! ask about the pizza of the month for more details

PROSCIUTTO & HOT HONEY fresh mozzarella, parmesan, basil

ROCK SHRIMP manchego, grilled lemon, scallion, cilantro

SHORT RIB slow roasted short rib, caramelized onion, arugula

STRACCIATELLA tomato sauce, shaved garlic, basil *v*

ITALIAN SAUSAGE fresh mozzarella, sauteed greens, peppers & onions, tomato sauce

MUSHROOM TRUFFLE creminis, porcini cream, black truffle, taleggio, fontina, parmesan *v*

SPICY PEPPERONI tomato sauce, chile flake, fontina, fresh mozzarella, arugula

MARGHERITA fresh mozzarella, tomato sauce, basil *v*

CLASSIC CHEESE tomato sauce, fontina, parmesan *v*

## DESSERT

WARM CHOCOLATE CHUNK COOKIE *v*

# ***BEVERAGE OPTIONS***

## **BEER & WINE OPEN BAR**

*\$24 FIRST HOUR, \$12 EACH ADDITIONAL HOUR  
(PER PERSON)*

**SPARKLING, RED, WHITE & ROSÉ**

also includes soft drinks & iced tea

## **GENUINE OPEN BAR**

*\$30 FIRST HOUR, \$16 EACH ADDITIONAL HOUR  
(PER PERSON)*

**SKYY VODKA**

**BEEFEATER**

**CORAZON BLANCO**

**BACARDI SILVER**

**DEWARS**

**JIM BEAM BLACK**

**DRAFT BEER**

**SPARKLING, RED, WHITE & ROSÉ**

also includes soft drinks & iced tea

# ***ADDITIONAL INFORMATION***

## **ROOM FEE**

*NON-PRIVATE EVENTS*

**LARGE PARTY SEATING**

For parties of 12 to 24, we will set up tables of 6-12 to accommodate your group size. There is no fee or minimum spend for a party for up to 2.5 hours. For additional time, there is a fee of \$500 per hour.

*PRIVATE EVENTS*

**RESTAURANT BUYOUT**

For parties larger than 24, a buyout of the restaurant is required and a minimum spend will be required depending on the day of the week and the season.

## **MENUS**

Menus are subject to change. Menus are customizable to suit guest's requests and may incur additional charges for adjustments.