



## SOCIAL BAR

**CHIPS & DIP** 19.  
Truffled Potato Chips, Caramelized Onion,  
Calabrian Cheese

**ANTIPASTO BOARD** Sm 78. / Lg 156.  
Cured Meats, Aged Cheese, House Made Mozzarella,  
Accompaniments

**ASSORTED CROSTINIS** 20. per dz  
Olive Tapenade & Salami / Tomato & Mozzarella / Shrimp, Feta &  
Corn / Speck & Fig / Coppa & Peperonata / Broccolini, Roasted  
Pepper & Mozzarella / Moroccan Spiced Hummus / Artichoke  
Mista / Calabrian & Scallion Spread

**EVVIVA ANTIPASTI BOARD** Sm 78. / Lg 156.  
Artisan Cured Meats, Aged Cheeses, House-Made Mozzarella,  
Marinated Artichoke Salad, Balsamic Pearls, Accompaniments

**ARANCINI** 28. per dz  
Arborio Rice, Sweet Fennel Sausage, Mozzarella, Seasoned  
Panko, Pesto, Spicy Ragu

**WOODSTONE WINGS** 26. per dz  
Fresh Herb, Romano Cheese, Calabrian Sweet-Chili Sauce

**NONNA'S MEATBALLS** 27. per dz  
House-Made Meatballs, Marinara, Pecorino

**MEDITERRANEAN VEGETABLE PLATTER** Sm 32. / Lg 64.  
Zucchini, Squash, Roasted Pepper, Tomato, Mushroom, Broccolini,  
Roasted Garlic, Balsamic Reduction.

## GREENS & SANDWICHES

*Small 6-8ppl Large 12-15ppl*

**EVVIVA SALAD** 24. / 48.  
Artisan Greens, Cucumber, Olive, Roasted Pepper, Red Onion,  
Tomato, Crouton, Mozzarella, White Balsamic Vinaigrette

**CAESAR SALAD** 22. / 44.  
Romaine, Ciabatta Crouton, Parmigiano, Caesar Dressing

**GORGONZOLA SALAD** 24. / 48.  
Romaine, Arugula, Roasted Red Pepper, Red Onion,  
Grape Tomato, Gorgonzola Dressing

**CAPRESE** 24. / 48.  
Arugula, Mozzarella, Tomato, Balsamic Glaze

*Add: Marinated Steak\* \$9, Shrimp \$8, Salmon\* \$9,  
Pulled Pesto Chicken \$6 per person*

**ASSORTED SANDWICH PLATTER**  
\*All sandwiches are halved and served with  
Truffled Potato Chips. *Minimum order of 6 Sandwiches\**  
CAPRESE 11.  
CHICKEN CLUB 13.  
CURED MEAT SANDWICH 13.  
FALAFAL 11.  
STEAK\* 15.

## BUILD YOUR OWN

**PICK YOUR PASTA**  
Mafaldine / Orecchiette / Tagliatelle / Rigatoni

**PICK YOUR SAUCE**  
Marinara / Arrabiata / Pesto Cream / Alfredo / Scampi

**PICK YOUR PROTEIN**  
Sausage 38. / 76. Chicken 35. / 70.  
Meatballs 38. / 75. Shrimp 44. / 88. Salmon 56. / 112.  
Roasted Vegetables 34. / 68

## ITALIAN INSPIRED

*Small 6-8ppl Large 12-15ppl*

**BRAISED BOAR CACCIATORE** 90. / 180.  
Green Bell Pepper, Local Mushroom, Fontina Polenta,  
Herb Blend, Pecorino Romano, Crispy Carrot

**SALMON\*** 80. / 160.  
Lemon Ricotta Risotto, Blistered Tomato, Super Green Spinach,  
Pickled Chard

**SHORT RIB** 95. / 185.  
Potato Puree, Chard, Red-Wine Brodo, Charred Leek &  
Horseradish Cream

**ORECCHIETTE** 55. / 110.  
Bianco Sausage, Broccolini, Red Pepper Flake, Lemon,  
White Wine Reduction, Grana Padano

## ITALIAN CLASSICS

*Small 6-8ppl Large 12-15ppl*

**BOLOGNESE** 57. / 115.  
Rigatoni, Porcini Mushrooms, Beef & Pork Bolognese,  
Crushed Tomato, Parmigiano, Truffle Salt

**CHICKEN PARMIGIANA** 42. / 84.  
Marinara, House-Made Mozzarella, Pesto, Braised Tomato Sauce

**CHICKEN MARSALA** 42. / 84.  
Pan Seared Chicken, Fregola, Spinach, Cremini Mushroom, Marsala  
Wine Crema, Cranberry-Onion Chutney

**LASAGNA** 45. / 90.  
Ricotta, EC Cheese, Marinara, Herbs, Grana Padano

## SIDES

**GARLICKY BROCCOLINI** 40.  
Garlic, Shallot, Broccolini, Truffle Salt

**RISOTTO** 35.  
Wild Mushroom, Parmigiano

**ROASTED SPROUTS** 40.  
Crispy Bacon, Caramelized Shallot

## DESSERTS

**CANNOLIS** 35.



## Friends & Family Gathering Menu

\*These menu items may be served raw or under cooked. Consuming raw or under cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.\*