

. IL DOLCE .
FAR NIENTE

CEFALÙ

SEASIDE



SICILIAN

GROUP DINING

Lunch

a 3 hour event between the hours of 11am and 4pm

ENTIRE PRIVATE DINING ROOM
\$1680 food and beverage minimum - seats up to 48

MAIN DINING ROOM
\$2975 food and beverage minimum - seats up to 85

MAIN DINING ROOM + PRIVATE DINING ROOM
\$4725 food and beverage minimum - seats up to 135

LOUNGE (SEMI PRIVATE)
\$1225 food and beverage minimum - seats up to 35

Dinner

a 3 hour event between the hours of 4pm-11pm

SUNDAY-FRIDAY
ENTIRE PRIVATE DINING ROOM
\$3120 food and beverage minimum - seats up to 48

HALF OF THE PRIVATE DINING ROOM
\$1560 food and beverage minimum - seats up to 24

SATURDAY
ENTIRE PRIVATE DINING ROOM
\$4500 food and beverage minimum - seats up to 48

HALF OF THE PRIVATE DINING ROOM
\$2250 food and beverage minimum - seats up to 24

Wine Room

Seating for up to 10 guests in our private wine room
\$400 food & beverage minimum prior to tax & gratuity

- *OUR GROUP DINING INCLUDES 3 HOURS OF EVENT SPACE
- *ALL MINIMUMS ARE PRIOR TO 11% TAX AND 22.5% GRATUITY
- *WE REQUIRE A \$500 DEPOSIT TO SECURE YOUR DATE
- *WE DO NOT PROVIDE LINENS FOR THE TABLES, BUT WE WOULD BE HAPPY TO RENT THEM FOR YOU FOR AN ADDITIONAL FEE



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SICILIAN

Lunch PACKAGE

Your lunch experience includes a 3 course individually plated lunch beginning with warm bread, grated parmesan and evoo, as well as coffee and tea service

\$35/PERSON

plus tax and gratuity

SALAD *select one salad*

Fork + Knife Caesar

CAESAR DRESSING, BRIOCHE
CROUTONS, PARMIGIANO SLIVERS

Shredded Sicilian

ICEBERG, CHICKPEAS, SALAMI,
RICOTTA SALATA, EVOO

Greens + Parm Salad

ARUGULA, SLIVERS OF PARMIGIANO,
BLACK TRUFFLE DRESSING

ENTRÉE *select one entrée**

CHICKEN PICCATA
OLIVE OIL COD
CHICKEN PARMESAN
CACIO E PEPE BUCATINI
CHICKEN MILANESE
EGGPLANT PARMIGIANA
ROASTED SALMON (\$5 UPCHARGE)

**you may also offer a choice tableside entrée for an additional \$5 per person and that includes custom printed menus at each setting*

**for choice entrées, we ask that you narrow it down to 3 selections*

SIDES *select two sides*

broccoli rabe
asparagus
wild mushrooms
risotto
potato purée
smashed potatoes
sweet potatoes
busiate marinara
cacio e pepe bucatini

DESSERT *select one dessert*

Celati or Sorbetti

**please select one flavor for all guests*

VANILLA | CHOCOLATE | PISTACHIO | STRACCIATELLA | ALMOND
RASPBERRY SORBETTO | LEMON SORBETTO

Mini Cannoli

DARK CHOCOLATE CHIPS, RICOTTA

\$1.25 per person cake cutting fee will be charged for any cakes brought in

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SICILIAN

Dinner PACKAGE

Your dinner experience includes a 5 course individually plated dinner beginning with warm bread, grated parmesan and evoo, as well as coffee and tea service

\$65/PERSON

plus tax and gratuity

STARTERS *select two*

**starters are served family style*

Bruschetta

ROMA TOMATOES, BASIL, SHAVED PARMIGIANO, WOODFIRE CRUST

360 Day Aged Prosciutto

FRESH BURRATA, PARMESAN FOCACCIA, BASIL, EVOO

Margherita Woodburning Pizzas

FIORDILATTE, POMODORO, BASIL

Arancini Tradizionale

MEAT SAUCE, PEAS, MOZZARELLA

Veal Meatball

VEAL, BEEF & PORK MEATBALL, BASIL-INFUSED TOMATO SAUCE, PARMESAN BÉCHAMEL

SALAD *select one*

Fork + Knife Caesar

CAESAR DRESSING, BRIOCHE CROUTONS, PARMIGIANO SLIVERS

Shredded Sicilian

ICEBERG, CHICKPEAS, SALAMI, TOMATO, RICOTTA SALATA, EVOO

Beefsteak Tomato Salad

RED TROPEA ONIONS, MINT, BALSAMIC, EVOO

Greens + Parm Salad

ARUGULA, SLIVERS OF PARMIGIANO, BLACK TRUFFLE DRESSING

PASTA *select one*

Bucatini Marinara

BUCATINI PASTA, TOMATO SAUCE, AGED PECORINO

Orecchiette

MILD ITALIAN SAUSAGE, RAPINI, GARLIC, RICOTTA SALATA

Cacio e Pepe Bucatini

AGED PECORINO, PARMIGIANO, BLACK PEPPERCORN

ENTRÉE *select one**

CHICKEN PICCATA

OLIVE OIL COD

VEAL MILANESE

CHICKEN PARMESAN

EGGPLANT PARMESAN

6OZ FILET MIGNON (\$12 UPCHARGE)

**you may also offer a choice tableside entrée for an additional \$5 per person and that includes custom printed menus at each setting*

**for choice entrées, we ask that you narrow it down to 3 selections*

SIDES *select two*

broccoli rabe | asparagus | wild mushrooms | risotto | potato purée | smashed potatoes

DESSERT *select one*

Cielati + Sorbetti

VANILLA | CHOCOLATE | PISTACHIO | STRACCIATELLA | ALMOND
STRAWBERRY SORBETTO | LEMON SORBETTO

Mini Cannoli

DARK CHOCOLATE CHIPS, RICOTTA

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SICILIAN

Sips

SPRITZ BAR

choice of 2 spritzes offered for 2 hours - \$19/person

**minimum of 24 guests (all guests over 21 years of aged are charged)*

APEROL SPRITZ

Prosecco
Aperol
Sparkling Water
Sliced orange garnish

HUGO SPRITZ

Prosecco
St. Germain Elderflower Liqueur
Sparkling Water
Sliced lemon and mint garnish

LIMONCELLO SPRITZ

Prosecco
Limoncello
Sparkling Water
Sliced lemon garnish

TROPICAL APEROL SPRITZ

Prosecco Rosé
Aperol
Sparkling Water
Tropical flower garnish

MIMOSA BAR

2 hours of service - \$17/person

**minimum of 24 guests (all guests over 21 years of aged are charged)*

Champagne

Orange, Mango and Peach Juices

Fresh Fruit to garnish

A LA CARTE

coffee & tea are included in the package. All other beverages are additional

House Wine, Prosecco or Champagne : \$40/bottle

Carafe of Juice: \$20

Mocha Espresso Martini: \$16

Mimosa: \$13

Mocktails: \$10

Soft drinks: \$3.75

Cappuccino: \$5.75

Espresso: \$4.75

San Pellegrino: \$7/liter

Acqua Panna: \$7/liter

**please see our main menu for our extensive list of cocktails, martinis, beer and wine*

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SICILIAN

Kids

10 and under

includes choice of beverage, main and dessert

Choice of main

BUTTER BUSIATE

BUCATINI MARINARA

CHEESE PIZZA

Choice of dessert

GELATO

VANILLA | CHOCOLATE | PISTACHIO | STRACCIATELLA | ALMOND

SORBETTO

STRAWBERRY SORBETTO | LEMON SORBETTO

LUNCH: \$15/CHILD | DINNER: \$25/CHILD