

FAMILY STYLE DINNER

\$125 Large Party Menu, required for 8+ guests

FROM THE MOZZARELLA BAR

Family Style

FETT'UNTA

sourdough toast, garlic, extra virgin olive oil

BURRATA & CONDIMENTI WITH

*basil pesto, romesco, black olive tapenade
& caperberry relish*

ANTIPASTI

Family Style

LITTLE GEM LETTUCE

green goddess & candied pepitas

SHAVED BRUSSELS SPROUTS

Douro almonds, pecorino & mint

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

PRIMI

Family Style

PICI

semi-dried tomatoes, basil & garlic

ORECCHIETTE

fennel sausage & swiss chard

SECONDI

Family Style

BEEF TAGLIATA

hanger steak, arugula, aceto balsamico & parmesan

CHICKEN ALLA DIAVOLA SU CROSTONE

roasted onion & chicken jus

WHOLE BRANZINO ALLA PIASTRA

herb salad & charred lemon

CONTORNI

Family Style

GRILLED CARROTS

dill yogurt, cumin & coriander

CHARRED BROCCOLINI

garlic & lemon-mustard vinaigrette

DOLCI

Family Style

CHERRY BERRY CRISP

almond oat streusel, vanilla gelato

COCKTAILS

ROSA SPRITZ

Cocchi Rosa, grapefruit, rosemary & Prosecco · 16

MOZZA ROYALE

Haku Vodka, creme de cassis, lemon & Prosecco · 17

ARMATA

*Banhez Mezcal, Campari, red vermouth,
orgeat, lime & orange* · 17

GORDON'S CUP

Roku Gin, cucumber, lime & salt · 17

FLORENTINO

*Bacardi White Rum, Planteray pineapple,
Strega, St. Germain, honey & lime* · 18

L'OMBRA

*Maker's Mark Bourbon, Sfumato Amaro,
Carpano Botanic Bitter, pineapple & lemon* · 16

NEGRONI CLASSICO

*Bombay Gin, Campari, Cinzano Rosso
& Cocchi Torino vermouths* · 16

NORTHWEST OLD FASHIONED

Woodinville Rye, burnt sugar & bitters · 18

ESPRESSO MARTINI

*Wheatley Vodka, Borghetti Caffè,
Toschi Nocello & espresso* · 18

LYRE'S - AMALFI SPRITZ

sparkling non-alcoholic bittersweet spritz · 13

BEERS

PILSNER

Peroni Nastro Azzuro bottle · 8

FARMHOUSE PALE ALE

Oxbow can · 9

HAZY IPA

DC Brau Joint Resolution can · 9

AMBER LAGER

Menabrea Ambrata bottle · 9

VINO AL BICCHIERE

LE BOLLICINE (6oz/177ml)

PROSECCO *La Gioiosa*

Brut Veneto | NV 17

FRANCIACORTA *Barone Pizzini*

"Animante" Brut Nature Lombardia | NV 32

LAMBRUSCO DI SORBARA *Cleto Chiarli*

"Vecchia Modena" Emilia Romagna | NV 19

VINI BIANCHI (6oz/177ml)

VERDICCHIO DEI CASTELLI DI JESI *Garofoli*

"Macrina" Marche | 2022 15

GRECO BIANCO *Librandi*

"Ciro" Calabria | 2025 16

VERMENTINO *Argiolas*

"Is" Sardegna | 2025 18

GRÜNER VELTLINER *Abbazia di Novacella*

Südtirol | 2024 23

CHARDONNAY BLEND *Bastianich*

"Vespa Bianco" Venezia Giulia | 2019 21

VINO ROSATO (6oz/177ml)

LAGREIN *Elena Walch*

"20/26" Vigneti delle Dolomiti | 2023 17

VINI ROSSI (6oz/177ml)

NERELLO MASCALESE *Tenute Nicosia*

"Lenza di Munti" Sicilia | 2019 19

GRIGNOLINO *Crealto*

"Marcaleone" Piemonte | 2023 20

NEBBIOLO *Azienda Agricola Boasso*

Barolo Piemonte | 2021 37

SANGIOVESE *Poggio Nardone*

Rosso di Montalcino | 2021 21

AGLIANICO DEL VULTURE *Cantine del Notaio*

"Macari" Basilicata | 2023 19

SUPER TUSCAN *Tenuta Sette Cieli Yantra*

"Yantra" Toscana | 2024 22