

BOXED LUNCH MENU

\$15 Per Person

BOXES WILL INCLUDE:

Individually Boxed Sandwich OR Personal Pizza
Side Salad
Individually Wrapped Cookie & Chips, house selection

SANDWICH SELECTIONS – Please Select One

CHICKEN KALE WRAP avocado, sun dried tomatoes, crispy chickpeas, and asiago cheese
CHICKEN PARMESAN, marinara, three-cheese blend, garlic-butter brioche bun
MEATBALL SUB, marinara, Fontina & provolone, garlic crunch
TURKEY WRAP spinach, roasted red peppers, red pepper feta dip, avocado, and chickpeas

PERSONAL PIZZAS – Please Select One

CAPRESE, marinated tomatoes, mozzarella, balsamic glaze, fresh basil
“THE QUINN”, local roasted mushrooms, garlic cream, mozzarella, Fontina, truffle oil, chives
SAUSAGE & PEPPERONI, tomato sauce, Parmigiano, Asiago, mozzarella
SEASONAL VEGGIE, seasonal preparation
GODFATHER, salami, soppressata, capicola, sausage, pepperoni, mozzarella, Asiago, Parmigiano, Calabrian chili crunch (+\$2pp)

SIDE SALAD SELECTIONS – Please Select One

CAESAR, romaine hearts, ciabatta crouton, white anchovy, parmesan, lemon
COLD PASTA SALAD orzo, olives, tomatoes, cucumbers, feta cheese, red wine vinaigrette

SEATED FAMILY-STYLE LUNCH

\$35 Per Person

Includes Complimentary Bread & Butter Service to Start

APPETIZERS – Please Select Two

CAESAR SALAD, romaine hearts, ciabatta crouton, white anchovy, parmesan, lemon

TRUFFLE-PARMESAN FRIES, shaved Parmesan, truffle aioli

TOASTED GARLIC BREAD, house-made ricotta & marinara, with olive tapenade

FRESHLY BAKED BRUNCH PASTRY, house selection

HOUSE-MADE CRISPY MOZZARELLA, parmesan-herb crust, marinara & Calabrian chili crunch (+\$2pp)

FONTINA MEATBALLS, beef & Fontina meatballs, polenta, house-made marinara, basil, roasted garlic crumble (+\$2pp)

CRISPY BRUSSELS SPROUTS, Gorgonzola blue cheese, bacon, pepper jelly, balsamic drizzle (+\$2pp)

ENTRÉES – Please Select Two

POWER BOWL SALAD, kale, avocado, Brussels sprouts, butternut squash, pickled cauliflower & red onions, lemon vinaigrette

RICOTTA PANCAKES, berry compote, powdered sugar

SHRIMP & GRITS, sautéed shrimp, marinated tomatoes, pimento cheese grits, garlic-butter, Calabrian chili crunch

BREAKFAST BOWL, bacon, sausage, pimento cheese grits, scrambled eggs

THREE CHEESE RAVIOLI, house-made ricotta, Fontina, Parmigiano, rosato sauce, Calabrian chili crunch

CHICKEN PARMESAN, marinara, three-cheese blend, house-made pasta, alfredo

THE SUGO, beef & pancetta sugo, house-made pasta, oregano, Parmigiano

SALMON CIOPPINO, brussels sprouts, whipped potatoes, lemon-garlic butter

BREAKFAST LASAGNA, house-made pasta, layered potatoes, spinach, smoked ham, fontina, Italian sausage & bechamel sauce (+\$2pp)

SEARED SCALLOPS, seasonal preparation (+\$5pp)

BRAISED SHORT RIB, creamy polenta, Chianti gravy, balsamic-glazed rainbow carrots, cippolini agrodolce (+\$5pp)

FILET MIGNON, brussels sprouts, whipped potatoes, gorgonzola butter, braised shallot sauce (+\$8pp)

DESSERT – Please Select One

CHOICE OF SALTED CARAMEL, CHOCOLATE GELATO or VANILLA ICE CREAM, topped with crunchy caramel corn & caramel drizzle

RASPBERRY SORBET, fresh berries

SIGNATURE TIRAMISU, double layer whipped mascarpone, espresso-amaretto soaked lady fingers (+\$5pp)

SIGNATURE ROMAN STYLE PIZZA ADD ON

served with entrée course

CAPRESE, marinated tomatoes, mozzarella, balsamic glaze, fresh basil (+\$6pp)

SEASONAL VEGGIE, seasonal preparation (+\$6pp)

SAUSAGE & PEPPERONI, tomato sauce, Parmigiano, Asiago, mozzarella (+\$6pp)

“THE QUINN”, local roasted mushrooms, garlic cream, mozzarella, Fontina, truffle oil, chives (+\$7pp)



THE GODFATHER, salami, soppressata, capicola, sausage, pepperoni, mozzarella, Asiago, Parmigiano,
Calabrian chili crunch (+\$7pp)

GROUP DINING RECEPTION PLATTERS

APPETIZER PLATTERS – Serve 10 Guests

SALUMI & CHEESE BOARD,

chef's selection of cured meats & cheeses, house-pickled
veggies, olives, jam, mustard, fruit & nut compote | **\$80**

MARINATED VEGGIE BOARD,

chef's selections of marinated veggies | **\$50**

HOUSE-MADE RICOTTA & OLIVE TAPENADE DIP

with toasted garlic bread | **\$50**

HOUSE-MADE PIMENTO CHEESE,

pepper jelly with toasted garlic bread | **\$50**

TRUFFLE PARMESAN FRIES,

shaved Parmesan, truffle aioli | **\$50**

CRISPY BRUSSELS SPROUTS,

Gorgonzola blue cheese, bacon, pepper jelly, balsamic drizzle
| **\$54**

ITALIAN CHOPPED SALAD,

romaine, salumi, bocconcini, mixed olives, chickpeas,
artichokes, marinated red peppers, giardiniera, parmesan,
heirloom tomatoes, spicy Italian vinaigrette | **\$55**

CAESAR SALAD,

romaine hearts, ciabatta crouton, white anchovy, parmesan,
lemon | **\$45**

POWER BOWL SALAD,

kale, avocado, Brussels sprouts, butternut squash, pickled
cauliflower & red onions, lemon vinaigrette | **\$55**

PARTY PIZZA PLATTERS – 16 Slices Per Pizza

THE GODFATHER,

salami, soppressata, capicola, sausage, pepperoni, mozzarella,
Asiago, Parmigiano, Calabrian chili crunch |
\$28 Per Pizza

"THE QUINN",

local roasted mushrooms, garlic cream, mozzarella, Fontina,
truffle oil, chives |
\$27 Per Pizza

PEPPERONI & SAUSAGE,

tomato sauce, Parmigiano, Asiago, mozzarella |
\$26 Per Pizza

SEASONAL VEGGIE,

seasonal preparation | **\$25 Per Pizza**

CAPRESE,

marinated tomatoes, mozzarella, balsamic glaze, fresh basil |
\$26 Per Pizza

TRAY PASSED HORS D'OEUVRES

All Selections Can Be Tray Passed or Stationary & Are Priced Per Dozen

' ** ' Indicates That A Minimum Of 2 Dozen Must Be Ordered

FILET MIGNON SLIDERS,

arugula, tomatoes, creamy horseradish | \$96

SWEET PEA HUMMUS CUPS,

shaved vegetables & lemon vinaigrette | \$50

SUPPLI,

crispy house-made orzo, Fontina cheese, black truffle aioli | \$36

CAPRESE SKEWERS, **

tomato, fresh mozzarella, basil, balsamic drizzle | \$24

SALUMI SKEWERS, **

Manchego, marinated olives, chef's selection of cured meat | \$36

FONTINA MEATBALL SKEWERS, **

beef & pork Fontina meatballs, marinara, basil | \$30

CHICKEN PARMESAN SLIDERS, **

marinara, three-cheese blend, garlic-butter brioche bun, (halved) | \$72

GRILLED CHEESE SHOOTER, **

cheddar, Asiago, mozzarella with smoked tomato soup | \$60

SHRIMP COCKTAIL, **

poached shrimp with horseradish & lemon | \$48

MINI MAINS

All Selections Can Be Tray Passed or Stationary & Are Priced Per Person

\$10 PER PERSON, PER SELECTION

SEARED SCALLOPS, seasonal preparation

CAPRESE GNOCCHI, pesto sauce, tomatoes, fresh mozzarella

LASAGNA, beef Bolognese, spinach ricotta, provolone, Parmesan, marinara, garlic cream sauce, fresh herbs

THE SUGO, beef & pancetta sugo, house-made pasta, oregano, Parmigiano

CHICKEN PARMESAN, marinara, three-cheese blend, house-made pasta, alfredo

KVAORY SALMON, brussels sprouts, whipped potatoes, lemon-garlic butter

SPAGHETTI & FONTINA MEATBALLS, beef & pork fontina meatballs, tomato-butter sauce, toasted garlic crumble

ROASTED SQUASH RADIATORI, butternut squash, radicchio, gorgonzola dolce cream, toasted walnuts

RISOTTO, seasonal preparation

SHRIMP PUTTANESCA, spicy tomato sauce, house-made pasta, castelvetro olives, crispy capers, Calabrian chili crunch, shaved bottarga

\$13 PER PERSON, PER SELECTION

BRAISED SHORT RIB, creamy polenta, Chianti gravy, balsamic-glazed rainbow carrots, cippolini agrodolce

HAND-ROLLED GNOCCHI, seasonal preparation

THREE CHEESE RAVIOLI, house-made ricotta, Fontina, Parmigiano, rosato sauce, Calabrian chili crunch

PREMIUM ANGUS FILET MIGNON, brussels sprouts, whipped potatoes, gorgonzola butter, braised shallot sauce

LASAGNA WITH SUGO SAUCE, beef Bolognese, provolone, Parmigiano, marinara, garlic-cream sauce, fresh herbs



SEATED FAMILY-STYLE DINNER

\$55 Per Person

Includes Complimentary Bread & Butter Service

Substitute bread service for toasted garlic bread with house-made marinara & ricotta with olive tapenade for an additional \$3pp

APPETIZERS – Please Select Two

FONTINA MEATBALLS, beef & pork Fontina meatballs, polenta, marinara, basil, roasted garlic crumble

TRUFFLE PARMESAN FRIES, shaved Parmesan, truffle aioli

CRISPY BRUSSELS SPROUTS, Gorgonzola blue cheese, bacon, pepper jelly, balsamic drizzle

ROASTED ROMAN-STYLE ARTICHOKES, aioli, Calabrian chili crunch, grilled lemon

BURRATA, seasonal preparation

CAESAR SALAD, romaine hearts, ciabatta crouton, white anchovy, parmesan, lemon

SEARED ITALIAN-HERBED CRABCAKES, roasted red pepper aioli, arugula salad, lemon vinaigrette **(+4pp)**

POWER BOWL SALAD, kale, avocado, Brussels sprouts, butternut squash, pickled cauliflower & red onions, lemon vinaigrette **(+\$2pp)**

ENTRÉES – Please Select Two

CHICKEN PARMESAN, marinara, three-cheese blend

LASAGNA, beef Bolognese, spinach ricotta, provolone, Parmesan, marinara, garlic cream sauce, fresh herbs

SPAGHETTI & FONTINA MEATBALLS, beef & pork fontina meatballs, tomato-butter sauce, toasted garlic crumble

ROASTED SQUASH RADIATORI, butternut squash, radicchio, gorgonzola dolce cream, toasted walnuts

SHRIMP PUTTANESCA, spicy tomato sauce, house-made pasta, castelvetro olives, crispy capers, Calabrian chili crunch, shaved bottarga

THREE CHEESE RAVIOLI, house-made ricotta, Fontina, Parmigiano, rosato sauce, Calabrian chili crunch

THE SUGO, beef & pancetta sugo, house-made pasta, oregano, Parmigiano

KAVORY SALMON, lemon-garlic butter, pesto

HAND-ROLLED GNOCCHI, seasonal preparation

SEARED SCALLOPS, salsa verde **(+\$5pp)**

BRAISED SHORT RIB, Chianti gravy **(+\$5pp)**

PREMIUM ANGUS FILET MIGNON, gorgonzola butter, braised shallot sauce **(+\$8pp)**

SIDES – Please Select Two

CRISPY BRUSSELS SPROUTS, pepper jelly

WHIPPED POTATOES, garlic butter

THREE CHEESE CREAMY POLENTA, goat cheese

FRENCH FRIES, sea salt & rosemary

CAMPANELLE PASTA, choice of marinara, alfredo,
or rosato sauce

HERB RISOTTO, seasonal preparation

BALSAMIC-GLAZED CARROTS, sweet balsamic,
Calabrian chili crunch

DESSERT – Please Select One

SIGNATURE TIRAMISU, double layer whipped
mascarpone, espresso-amaretto soaked
lady fingers

GELATO or SORBET – SELECT ONE FLAVOR

SALTED CARAMEL OR CHOCOLATE GELATO,
topped with crunch caramel corn + caramel drizzle

RASPBERRY SORBET, fresh berries

VANILLA ICE CREAM, fresh berries

SEATED PLATED DINNER

\$70 Per Person

Includes Complimentary Bread & Butter Service (Served Family Style)

Substitute bread service for toasted garlic bread with house-made marinara & ricotta with olive tapenade for an additional \$3pp

FOR THE TABLE – Please Select One served family style

FONTINA MEATBALLS, beef & pork Fontina meatballs, polenta, marinara, basil, roasted garlic crumble
TRUFFLE PARMESAN FRIES, shaved Parmesan, truffle aioli
CRISPY BRUSSELS SPROUTS, Gorgonzola blue cheese, bacon, pepper jelly, balsamic drizzle
ROASTED ROMAN-STYLE ARTICHOKEs, aioli, Calabrian chili crunch, grilled lemon
BURRATA, seasonal preparation
SEARED ITALIAN-HERBED CRABCAKES, roasted red pepper aioli, arugula salad, lemon vinaigrette (+4pp)

SALADS – Please Select One

CAESAR SALAD, romaine hearts, ciabatta crouton, white anchovy, parmesan, lemon
POWER BOWL, kale, avocado, Brussels sprouts, pumpkin seed gremolata, pickled cauliflower & red onions, marinated roasted peppers, marinated chickpeas, lemon vinaigrette (vegan)
ITALIAN CHOPPED SALAD, romaine, salumi, bocconcini, mixed olives, chickpeas, artichokes, marinated red peppers, giardiniera, parmesan, heirloom tomatoes, spicy Italian vinaigrette (+3pp)

ENTRÉES – Please Select Three

CHICKEN PARMESAN, marinara, three-cheese blend, house-made pasta, alfredo
LASAGNA, beef Bolognese, spinach ricotta, provolone, Parmesan, marinara, garlic cream sauce, fresh herbs
SPAGHETTI & FONTINA MEATBALLS, beef & pork fontina meatballs, tomato-butter sauce, toasted garlic crumble
THREE-CHEESE RAVIOLI, house-made ricotta, Fontina, Parmesan, rosato sauce, Calabrian chili crunch
ROASTED SQUASH RADIATORI, butternut squash, radicchio, gorgonzola dolce cream, toasted walnuts
THE SUGO, beef & pancetta sugo, house-made pasta, oregano, Parmigiano
KVAORY SALMON, brussels sprouts, whipped potatoes, lemon-garlic butter
SHRIMP PUTTANESCA, spicy tomato sauce, house-made pasta, Castelvetrano olives, crispy capers, Calabrian chili crunch, shaved bottarga
HAND-ROLLED GNOCCHI, seasonal preparation
SEARED SCALLOPS, seasonal preparation (+\$5pp)
BRAISED SHORT RIB, creamy whipped potatoes, crispy Brussels sprouts, marinated roasted peppers & horseradish cream (+\$5pp)
PREMIUM ANGUS FILET MIGNON, sautéed spinach, crispy fingerling potatoes, blue cheese butter braised shallot sauce (+\$8pp)

DESSERT – Please Select One

SIGNATURE TIRAMISU, double layer whipped mascarpone, espresso-amaretto soaked lady fingers (served family style)
PRATI CHEESECAKE, vanilla bean panna cotta, vanilla wafer crust, Amarena cherries
NUTELLA BROWNIE A LA MODE, warm Nutella brownie, crunchy caramel corn, salted caramel drizzle, scoop of caramel gelato
GELATO or SORBET – SELECT ONE FLAVOR
SALTED CARAMEL OR CHOCOLATE GELATO, topped with crunch caramel corn & caramel drizzle
RASPBERRY SORBET, fresh berries
VANILLA ICE CREAM, fresh berries



PRATI HAPPY HOUR PACKAGE

\$20 Per Person

Only Offered For Contracted Group Dining Events During Happy Hour (Monday–Friday 4:30-6:30pm)

WELCOME SNACKS – Select Two

HOUSEMADE RICOTTA & OLIVE TAPENADE, garlic bread, black pepper

PIMENTO CHEESE, garlic bread, pepper jelly

FONTINA MEATBALLS, marinara, basil & polenta

TRUFFLE PARMESAN FRIES, truffle aioli

CRISPY BRUSSELS SPROUTS, pepper jelly

SIGNATURE PIZZA – Select Two

CAPRESE, marinated tomatoes, mozzarella, balsamic glaze, fresh basil

“THE QUINN”, local roasted mushrooms, garlic cream, mozzarella, Fontina, truffle oil, chives

SAUSAGE & PEPPERONI, tomato sauce, Parmigiano, Asiago, mozzarella

VEGGIE, seasonal preparation

THE GODFATHER, salami, soppressata, capicola, sausage, pepperoni, mozzarella, Asiago, Parmigiano, Calabrian chili crunch

ADD ON'S

SALUMI & CHEESE, selection of cheeses & cured meats, house-pickled veggies, olives, jam, mustard, fruit & nut compote, crostini **(+\$8pp)**

BURRATA, chef's seasonal selection **(+\$4pp)**

HAPPY HOUR DRINK NICKELS, **(+\$7pp per nickel)**

BEVERAGE PACKAGES

PLATINUM BAR PACKAGE

Two Hours \$60 Per Person // Three Hours \$75 Per Person
Additional Hour \$25 Per Person

Includes Premium Cocktails, Specialty Martinis, Cordials & All Gold Bar Package Brands
Domestic & Imported Beers
All of our Red, White, Rosé & Sparkling Wines that are served by the glass
Assorted Sodas, Still & Sparkling Water
(2) Featured Prati Italia Craft Cocktails

Luxury Champagne Upgrade: +\$15 Per Person
- Add Veuve Clicquot / Brut, Champagne, FR, NV

Sample Brands Include:

Belvedere // Grey Goose // Ketel One // Casamigos Blanco // Don Julio Reposado Anejo & Blanco // Basil Hayden // Woodford Reserve // Buffalo Trace // Johnny Walker Black // Ron Zacapa 23 Yr. // Diplomatico Rum // Hendricks // Bombay Sapphire // The Botanist Dry

FEATURED PRATI ITALIA CRAFT COCKTAIL – Select Two

NONNA'S GOLDEN APPLE St. Augustine Vodka, butterscotch schnapps, caramel, house-made apple cinnamon syrup, apple juice, lemon, caramel graham cracker rim

DON'T GO BACON MY HEART bacon fat-washed Four Roses Yellow Label Bourbon, maple syrup, Turbinado syrup, walnut bitters, lemon

PUMPKIN, SPICE, & EVERYTHING NICE Georgi French Vanilla Vodka, allspice Dram, pumpkin purée, heavy cream, walnut bitters

NUTCRACKERS KISS Brackish Chocolate Confessions Vodka, Gonzio Amaretto, chocolate bitters, walnut bitters, simple syrup, lemon

POM FOR THE HOLIDAYS, Corozan Blanco Tequila, Pama Pomegranate Liqueur, pomegranate & orange juices, house-made cinnamon syrup, lime, cinnamon sugar caramel rim

BUTTER FIELD FOREVER, Georgi French Vanilla Vodka, butterscotch schnapps, caramel syrup, heavy cream, salty caramel rim

LA PAMALINA, La Perlina Moscato, Pama Pomegranate Liqueur, pomegranate juice

I'LL BE HERE A WHILE, Barr Hill Tom Cat Gin, rosemary-cinnamon-nutmeg simple syrup, lemon

CHAI & RYE, Bulleit Rye Whiskey, Domaine de Canton Ginger Liqueur, Giffard Orgeat, house-made chai, lemon

GOLD BAR PACKAGE

Two Hours \$45 Per Person // Three Hours \$55 Per Person
Additional Hour \$20 Per Person

Includes Standard Cocktails, Martinis, & Cordials
Domestic & Imported Beers
House Red, White, Rosé & Sparkling Wines
Assorted Sodas, Still & Sparkling Water
(1) Featured Classic Cocktail

Luxury Champagne Upgrade: +\$15 Per Person
- Add Veuve Clicquot / Brut, Champagne, FR, NV



Gold Bar Package, continued...

Sample Brands Include:

Titos // St. Augustine Vodka & Gin // Absolut // Milagro Silver // Patron Silver // Tanqueray // Manifest Gin // Malibu // Myers Dark Rum // Bacardi // Bulleit & Bulleit Rye // Chivas // Dewars 10 Yr.

FEATURED CLASSIC COCKTAIL – Select One

APEROL SPRITZ // PRATI MULE // FRENCH 76 // NEGRONI // PAPER PLANE // MARTINI // ESPRESSO MARTINI // MARGARITA

BEER & WINE PACKAGE

Two Hours \$30 Per Person // Three Hours \$40 Per Person

Additional Hour \$15 Per Person

Includes House Red, White, Rosé & Sparkling Wines

Domestic & Imported Beers

Assorted Sodas, Still & Sparkling Water

House Wines Include:

Bertrand Brut // Mon Amour Rosé // Windstorm Chardonnay // Windstorm Pinot Noir // Windstorm Cabernet Sauvignon // Windstorm Sauvignon Blanc

MIMOSA BAR

Two Hours \$30 Per Person // Three Hours \$40 Per Person

Bertrand Brut with your choice of two juices.

Orange juice, Cranberry juice, Pineapple juice, or grapefruit juice.

Option to make it bellini's – strawberry syrup, blueberry syrup, or peach syrup.

FULL BAR ON CONSUMPTION

Full bar from guests to choose from, there is no limitations to what they can order or how many drinks are ordered.

All drinks will be on the host's final check.

NON-ALCOHOLIC MEETING BEVERAGE PACKAGE

Three Hour Maximum, \$20 Per Person

Regular & Decaf House-blend Coffee, Peach Tea, Assorted Hot Teas

Assorted Juices & Sodas, Still & Sparkling Water