

the Alley

PIZZERIA
GELATERIA
CATERING
MENU
\$75 PER
PERSON
PIZZERIA
GELATERIA

SNACKS

CHEF'S SELECTION SIGNATURE PIZZA

WHIPPED RICOTTA

GARLIC & ROSEMARY FOCACCIA

FIRST COURSE

SALAD "ARTHUR AVE"

SALAMI, OLIVE, FILONE, PROVOLONE, PEPPERONCINI

MEATBALLS

VEAL & MORTADELLA, PINE NUTS, TOMATO POMODORO

CALAMARI FRITTI

ZUCCHINI, CALABRIAN CHILI AIOLI

SECOND COURSE

PAN ROASTED CHICKEN

LEMON, BROCCOLINI

RIGATONI

WHITE VEAL & PORK BOLOGNESE

LOCAL FISH

*SHELLING BEANS, GREEN OLIVES,
FENNEL, SALSA VERDE*

BUCATINI

*BASIL PESTO, PECORINO, PINE NUTS,
CHILI FLAKES, WILD ARUGULA*

DESSERT

TIRAMISU

\$75 PER PERSON

Minimum of 12 guests required.

\$10 Per person surcharge for groups with less than 12 guests.

Prices are subject to 23% service charge and 9% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish,

Or eggs may increase your risk of foodborne illness.

the Alley

PIZZERIA
GELATERIA
CATERING
MENU
\$65 PER
PERSON
PIZZERIA
GELATERIA

SNACKS

CHEF'S SELECTION SIGNATURE PIZZA

FIRST COURSE

TUSCAN KALE

*PECORINO, LEMON, CAPERS, EGG, ANCHOVY,
PINENUT-PANGRITATA*

MEATBALLS

VEAL & MORTADELLA, PINE NUTS, TOMATO POMODORO

SECOND COURSE

PAN ROASTED CHICKEN

LEMON, BROCCOLINI

RIGATONI

WHITE VEAL & PORK BOLOGNESE

BUCATINI

*BASIL PESTO, PECORINO, PINE NUTS,
CHILI FLAKES, WILD ARUGULA*

DESSERT

TIRAMISU

\$60 PER PERSON

Minimum of 12 guests required.

\$10 Per person surcharge for groups with less than 12 guests.

Prices are subject to 23% service charge and 9% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish,

Or eggs may increase your risk of foodborne illness.