

# CHAMPAGNE CHALET

## ANTIPASTI

### ROASTED FIGS CF

prosciutto, whipped ricotta, garden herbs

### GREEN SALAD V CF

arugula, shaved fennel, orange, olive

### OCTOPUS

potato, olive, caper

### FRITTO MISTO S CF

calamari, shrimp, banana peppers, delicata squash, lemon aioli

### MEATBALLS CF

mozzarella, basil, tomato sugo

## MAIN

### BUTTERNUT SQUASH PIZZA V

gorgonzola, baby spinach

### MARGHERITA PIZZA V

tomato, basil, mozzarella

### BROCCOLI RABE PIZZA

pork sausage, calabrian chili

### MEATBALL PIZZA

plum tomato, mozzarella, arugula

### GNOCCHI ALLA VODKA V

sundried tomato, basil, fresh oregano

### RIGATONI

duck confit, figs, balsamic

### LASAGNA BOLOGNESE

crushed tomato, pecorino romano

## SWEETS TIRAMISU OR AFFOGATO + BISCOTTI

\$100 per person {tax and administrative charge not included}

INCLUDES NICOLAS FEUILLATTE BRUT CHAMPAGNE

CF Is/Can be Made Gluten Free

V Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3% credit card processing fee will apply.