

CHAMPAGNE CHALET

ANTIPASTI

ROASTED FIGS GF

prosciutto, whipped ricotta, garden herbs

GREEN SALAD V GF

arugula, shaved fennel, orange, olive

BUFFALO MOZZARELLA V GF

crispy artichoke, castelvetro olive, lemon vinaigrette

FRITTO MISTO S GF

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

MEATBALLS GF

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

EGGPLANT PARMIGIANA V

mozzarella, basil

SWEETS TIRAMISU OR AFFOGATO + BISCOTTI

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

INCLUDES NICOLAS FEUILLATTE BRUT CHAMPAGNE

GF 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.