

**PASSED/STATIONARY
HORS D'OEUVRES**

MARE

Crudo - Chef's Daily Selection of Crudos
Seared Scallops - preserved meyer lemon, mint
Bigeye Tuna Tartare - fennel, chives, breadcrumbs
Salt-Roasted Oyster - artichoke, thyme, breadcrumbs
Pan-Seared Shrimp - butter, walnut, tarragon
Dungeness Crab - green goddess, cucumber
\$7.00 per piece

TERRA

Olive Oil Poached Pork Loin al'tonnato - arugula and truffled peach olives
Seared Piedmontese Beef Tenderloin - brioche, truffle crema
Lamb Tartare - mint, capers and pistachios, rye
Chicken liver and Giardinera Crostini
Bacon Wrapped Date
\$7.00 per piece

GIARDINO

Ricotta Crostini - hazelnut & honey
Wild Mushroom Crostini - parmesan fonduta
Roasted Beet – goat cheese, candied walnuts
Polenta Cake - charred pepper pesto
Robiola - mint pesto, caramelized onion and meyer lemon marmalade
Fontina Arancini
\$5.00 per piece

STATIONS

GIARDINIERA

Grand assortment of seasonal (grilled, raw, marinated) vegetable antipasti
Served with olive oil, aged balsamic, bagna cauda and assorted Italian breads
\$16.00 per person

DA MARE “CHILLED SEAFOOD COLLECTION”

Chilled Shrimp - tomato-horseradish sauce, lemon & fennel aioli
Bigeye Tuna Tartare - fennel, cucumber, preserved lemon
Lobster Salad - chive, fresno, celery
\$28.00 per person

FETT’UNTA

Beet & Hazelnut Pesto - pickled shallots, fennel, gorgonzola
Stracciatella - brussels sprouts, lemon honey, walnuts
Baccala Fett’unta - saffron poached shrimp, pickled kohlrabi, chive
\$19.00 per person

HANDMADE PASTAS - please select two

Spaghetti - tomatoes, garlic, chilis, and basil
Mushroom Rigatoni - lemon breadcrumbs, parsley
Rigatoni - bolognese
Tagliolini - clams, leeks, and chilis
\$18.00 per person

SALUMI

Assorted collection of PQM’s house-cured and imported meats, marinated olives, aged balsamic, bagna cauda, seasonal accompaniments and assorted Italian breads
\$26.00 per person

STATIONS — *continued*

SALUMI & FORMAGGI DISPLAY

Assortment of PQM's house-cured and imported meats, local and imported cheese, Italian breads & accoutrements.

\$25.00 per person

FORMAGGI

Selection of local and imported cheese, local honey, seasonal fruit, assorted Italian breads

\$19.00 per person

NICO DOLCI SELECTION

Assortment of five seasonal tarts

\$16.00 per person

LEIGH'S GRAND DOLCI SELECTION

Assortment of seven seasonal selections including tarts, cakes, and verrines

\$26.00 per person

DOUGHNUT STATION

House-made doughnuts with side sauces: chocolate fudge, orange flower anglaise, vanilla honey

\$28.00 per person

ACTION STATIONS

CHEF ATTENDANTS REQUIRED FOR ALL CARVING STATIONS

\$150.00 EACH FOR 3 HOURS —50 guests per 1 attendant

LA GRANDE RACCOLTA DEL TRABUCCO

Assorted oysters on the half-shell, littleneck clams, shrimp, lobster, seafood salads with squid and octopus, scallops and seasonal crab

\$45.00 per person

Enhancements available at market price:

spiny lobster, langoustines, raw razor clams, king crab legs and caviar

m.p.

ROASTED PORCHETTA “THE ROMAN MARKET TRADITION”

Pork loin wrapped in a heritage pork belly, marinated and slow-roasted
Traditional Italian accompaniments, ciabatta rolls, and creamy polenta

\$25.00 per person

PORCINI-RUBBED, SLOW ROASTED PRIME RIB

Bone-in prime rib, house-made porcini rub
Sweet peppers and onions, giardiniera, polenta

\$40.00 per person

ROASTED BEEF TENDERLOIN

Truffle crema, salsa verde, polenta

\$38.00 per person

SPIT ROASTED WHOLE SUCKLING PIG

Slow-roasted heritage breed pig
Served with a warm salad of farro, golden raisins and pine nuts

\$42.00 per person

PROSCIUTTO CARVING STATION

Whole La Quercia prosciutto carved to order
Italian breads, seasonal fruit, parmesan & aged balsamic

\$30.00 per person

ACTION STATIONS — continued

CHEF ATTENDANTS REQUIRED FOR ALL CARVING STATIONS

\$150.00 EACH FOR 3 HOURS —50 guests per 1 attendant

CLASSIC ROSTISSERIE

Served with pan drippings and assorted accompaniments

with choice of:

Slow-Roasted Organic Chicken - herbs, citrus

\$22.00 per person

Guinea Fowl

\$28.00 per person

Roasted Turkey Breast - thyme, sage, garlic

\$20.00 per person

SALT-CRUSTED WHOLE FISH

Responsibly-sourced seasonal whole fish

Italian condiments: salsa verde, salmoriglio, horseradish aioli, and caponata

\$38.00 per person

CREPE STATION

Chocolate and vanilla chestnut crespelle

Nutella, fresh seasonal fruit, fudge sauce, vanilla mascarpone, orange vanilla coulis

\$28.00 per person

DINNER MENUS

All served family-style, excluding dessert

MENU PRESTO

\$80.00 per person

ANTIPASTI — *select two*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette
Bibb Salad - roasted beets, sesame-semolina crisp, buttermilk dressing, dill
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic
Meatballs - Nico tomato sauce, sartu di riso, parmesan
Bar Harbor Mussels - vermouth, almond butter
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*
King Crab - pesto, pickled lemon — *\$8.00 supplement per guest*
Trio of Crudos — *\$15.00 supplement per guest*

PIATTO PRINCIPALE — *select two*

Grilled Arctic Char - tuscan kale, pancetta, fennel crema, asian pear
Grilled Swordfish - charred romaine, roasted garlic, crispy bean salad
Pan-Seared Salmon - pine nuts, artichoke caponata, caramelized tomato aioli
Pan-Seared Wild Striped Bass - caramelized tomatoes, calabrian chili, ciabatta—*\$5.00 supplement per guest*
Crispy Heritage Chicken - spring “minestrone,” calabrian sausage, fava beans, ricotta gnudi
Grilled Flat Iron Steak - sweet potato, crème fraîche, salmoriglio
Marsala Braised Short Rib - grilled broccolini, apple, fregola sarda, yogurt-chili vinaigrette
Nico Dry-Aged Ribeye - aged balsamic, mushroom sott-olio, and potatoes —*\$10.00 supplement per guest*
Grilled Lamb Chop - olive tapenade, baby kale, potato confit —*\$10.00 supplement per guest*
Salt-Crusted Whole Fish - chef's selection, seasonal preparation —*\$15.00 supplement per guest*

DOLCI — *select one, individually plated*

Boccone Dolce - rhubarb-crème de fleur jam, compressed rhubarb, key lime crema, rhubarb sorbet
Caramel Pine Nut Tart - fried rosemary, anglaise, vanilla gelato
Pistachio Torte - pistachio sponge, ricotta, pear cream, concord grape sorbet
Tiramisu - white coffee mousse, mascarpone, rum-coffee sponge, frozen sabayon
Chocolate Torta - salted caramel, pecan crunch, Nocino, sweet cream, pecan stracciatella gelato

DINNER MENUS

All served family-style, excluding dessert

MENU CLASSICO

\$95.00 per person

ANTIPASTI — *select two*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette
Bibb Salad - roasted beets, sesame-semolina crisp, buttermilk dressing, dill
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic
Meatballs - Nico tomato sauce, sartu di riso, parmesan
Bar Harbor Mussels - vermouth, almond butter
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*
King Crab - pesto, pickled lemon — *\$8.00 supplement per guest*
Trio of Crudos — *\$15.00 supplement per guest*

PRIMI — *select one*

Tagliolini - clams, leeks, chilis
Rigatoni - bolognese
Mushroom Rigatoni - lemon breadcrumbs
Sweet Onion Tortelloni - tomato conserva, swiss chard, parmesan cheese
Stuffed Pappardelle - milk braised pork, carrot, black truffle
Spaghetti with Lobster - SPAGHETTONE DI GRAGNANO, guanciale, roasted onion— *\$20.00 supplement per guest*

SECONDI — *select two*

Grilled Arctic Char - tuscan kale, pancetta, fennel crema, asian pear
Grilled Swordfish - charred romaine, roasted garlic, crispy bean salad
Pan-Seared Salmon - pine nuts, artichoke caponata, caramelized tomato aioli
Pan-Seared Wild Striped Bass - caramelized tomatoes, calabrian chili, ciabatta—*\$5.00 supplement per guest*
Crispy Heritage Chicken - spring “minestrone,” calabrian sausage, fava beans, ricotta gnudi
Grilled Flat Iron Steak - sweet potato, crème fraîche, salmoriglio
Marsala Braised Short Rib - grilled broccolini, apple, fregola sarda, yogurt-chili vinaigrette
Nico Dry-Aged Ribeye - aged balsamic, mushrooms sott-olio, and potatoes —*\$10.00 supplement per guest*
Grilled Lamb Chop - olive tapenade, baby kale, potato confit —*\$10.00 supplement per guest*
Salt-Crusted Whole Fish - chef's selection, seasonal preparation —*\$15.00 supplement per guest*

DOLCI — *select one, individually plated*

Boccone Dolce - rhubarb-crème de fleur jam, compressed rhubarb, key lime crema, rhubarb sorbet
Caramel Pine Nut Tart - fried rosemary, anglaise, vanilla gelato
Pistachio Torte - pistachio sponge, ricotta, pear cream, concord grape sorbet
Tiramisu - white coffee mousse, mascarpone, rum-coffee sponge, frozen sabayon
Chocolate Torta - salted caramel, pecan crunch, Nocino, sweet cream, pecan stracciatella gelato

DINNER MENUS

All served family-style, excluding dessert

MENU DEL TRABUCCO DEL MARE

\$115.00 per person

ANTIPASTI

Selection of Nico's daily crudo

— *and select one of the following:*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette
Bibb Salad - roasted beets, sesame-semolina crisp, buttermilk dressing, dill
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic
Meatballs - Nico tomato sauce, sartu di riso, parmesan
Bar Harbor Mussels - vermouth, almond butter
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*
King Crab - pesto, pickled lemon — *\$8.00 supplement per guest*
Trio of Crudos — *\$15.00 supplement per guest*

PRIMI — *select one*

Tagliolini - clams, leeks, chilis

Spaghetti with Lobster - SPAGHETTONE DI GRAGNANO, guanciale, roasted onion — *\$20.00 supplement per guest*

SECONDI

Salt-Crusted Whole Fish - seasonal preparation, chef's selection

and

Assortment of seasonal raw & cooked vegetables

DOLCI — *select one, individually plated*

Boccone Dolce - rhubarb-crème de fleur jam, compressed rhubarb, key lime crema, rhubarb sorbet

Caramel Pine Nut Tart - fried rosemary, anglaise, vanilla gelato

Pistachio Torte - pistachio sponge, ricotta, pear cream, concord grape sorbet

Tiramisu - white coffee mousse, mascarpone, rum-coffee sponge, frozen sabayon

Chocolate Torta - salted caramel, pecan crunch, Nocino, sweet cream, pecan stracciatella gelato

DINNER MENUS

All served family-style, excluding dessert

IL MENU GRANDE

\$135.00 per person

ANTIPASTI — *select two*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette
Bibb Salad - roasted beets, sesame-semolina crisp, buttermilk dressing, dill
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic
Meatballs - Nico tomato sauce, sartu di riso, parmesan
Bar Harbor Mussels - vermouth, almond butter
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*
Trio of Crudos — *\$15.00 supplement per guest*

PRIMI I — *select one*

Tagliolini - clams, leeks, chilis
Mushroom Rigatoni - lemon breadcrumbs
Sweet Onion Tortelloni - tomato conserva, swiss chard, parmesan cheese

PRIMI II — *select one*

Rigatoni - bolognese
Stuffed Pappardelle - milk braised pork, carrot, black truffle
Spaghetti with Lobster - SPAGHETTONE DI GRAGNANO, guanciale, roasted onion — *\$20.00 supplement per guest*

SECONDI

Salt-Crusted Whole Fish - seasonal preparation, chef's selection
and
Nico Dry-Aged Ribeye - aged balsamic, mushrooms sott'olio, and potatoes
and
Assortment of seasonal raw & cooked vegetables

DOLCI — *select one, individually plated*

Boccone Dolce - rhubarb-crème de fleur jam, compressed rhubarb, key lime crema, rhubarb sorbet
Caramel Pine Nut Tart - fried rosemary, anglaise, vanilla gelato
Pistachio Torte - pistachio sponge, ricotta, pear cream, concord grape sorbet
Tiramisu - white coffee mousse, mascarpone, rum-coffee sponge, frozen sabayon
Chocolate Torta - salted caramel, pecan crunch, Nocino, sweet cream, pecan stracciatella gelato

PRIVATE DINING WINE

WHITE

Pinot Grigio, Terre Viva, Delle Venezie.....	\$40.00
Cortese, Massone, Gavi, Piemonte.....	\$48.00
Pinot Blanc, J. Hofstatter, Alto Adige.....	\$52.00
Greco di Tufo, Ferrara, Campania.....	\$56.00
Pecorino, Marramiero Superiore, Abruzzo.....	\$60.00
Sauvignon Blanc, Venica & Venica “Cero”, Friuli.....	\$60.00
Chardonnay, Felsina, Tuscany.....	\$68.00
Riesling, Germano Ettore, Langhe.....	\$72.00
Assyrtiko, Tselepos, Santorini, Greece.....	\$75.00
Cortese, La Scolca Black Label, Gavi di Gavi.....	\$96.00

RED

Nero d’Avola, Marchesi di Montefusco, Sicily.....	\$45.00
Pinot Noir, J. Hofstatter, Alto Adige.....	\$48.00
Cab Franc/Cab/Refosco, Castellargo, Friuli.....	\$52.00
Nebbiolo, Vietti, Piemonte.....	\$60.00
Sangiovese/Syrah, Valgiano “Palistori”, Tuscany.....	\$64.00
Cabernet Sauvignon, Guado Al Melo “Rute”, Tuscany	\$75.00
Sangiovese, Castellare di Castellina, Chianti Classico Riserva, Tuscany..	\$75.00
Nebbiolo, Produttori del Barbaresco, Barbaresco, Piemonte.....	\$88.00
Nebbiolo, Franco Molino “Cascina Rocca”, Barolo	\$95.00
Cab/ Sangiovese, Podere Sapaio “Volpolo,” Super Tuscan, Tuscany.....	\$100.00

SPARKLING

Prosecco, Santome, Veneto.....	\$40.00
Sparkling Rosé of Lagrein, Bortolotti, Friuli.....	\$56.00
Champagne, Pierre Moncuit Grand Cru NV, France	\$100.00

PRIVATE DINING BAR

CONSUMPTION BAR

\$150.00 BARTENDER FEE PER 50 GUESTS

PREMIUM

*\$11.00 per beverage**

Modest Vodka
Beefeater London Dry Gin
Plantation 3 Star Rum
Pueblo Viejo Tequila
Buffalo Trace Bourbon
Wild Turkey 101 Rye
Famous Grouse Blended Scotch
Vecchia Romagna Brandy
Red, White & Sparkling Wine
Small Format Beer

GRANDE

*\$13.00 per beverage**

CH Vodka
Ketel One Vodka
Hendrick's Gin
Caña Brava Rum
Tequila Cabeza
Pelotón de la Muerte Mezcal
Woodford Reserve Bourbon
Wild Turkey 101 Rye
Monkey Shoulder Blended Scotch
AE Dor VS Cognac
Red, White & Sparkling Wine
Small Format Beer
—
Trio of Nico Osteria Signature Cocktails

*** STANDARD NICO UPCHARGES APPLY FOR SPECIAL COCKTAIL BUILDS**

— additional \$2.00 per beverage

PRIVATE DINING BAR

BEVERAGE PACKAGES

\$150.00 BARTENDER FEE PER 50 GUESTS

PREMIUM

\$35.00 per person, for the first hour—\$9.00 per guest for each additional hour

Modest Vodka
Beefeater London Dry Gin
Plantation 3 Star Rum
Pueblo Viejo Tequila
Buffalo Trace Bourbon
Wild Turkey 101 Rye
Famous Grouse Blended Scotch
Vecchia Romagna Brandy
Red, White & Sparkling Wine
Small Format Beer

GRANDE

\$40.00 per person, for the first hour—\$11.00 per guest for each additional hour

CH Vodka
Ketel One Vodka
Hendrick's Gin
Caña Brava Rum
Tequila Cabeza
Pelotón de la Muerte Mezcal
Woodford Reserve Bourbon
Wild Turkey 101 Rye
Monkey Shoulder Blended Scotch
AE Dor VS Cognac
Red, White & Sparkling Wine
Small Format Beer

—
Trio of Nico Osteria Signature Cocktails

WINE & BEER PACKAGE

\$25.00 per person, for the first hour—\$8.00 per guest for each additional hour

Red, White & Sparkling Wine
Small Format Beer

—
ALL PACKAGES INCLUDE: Q Club Soda, Q Tonic Water, Coke, Diet Coke, Sprite, fresh juices

PRIVATE DINING BAR

NICO PUNCHES

Add a special cocktail offering to your reception with our selection of Nico Punch Bowls!

\$9.00 PER GUEST; MINIMUM OF 20 GUESTS PER PUNCH

PELEE PUNCH

Peach Rooibos-Infused Rhum, citrus,
allspice and a touch of Italian almond liqueur,
bubbled with soda

VERITAS

Earl Grey Vermouth, lemon, honey

GIN PUNCH (1862)

Gin, citrus fruit, pineapple, raspberry, almond, champagne

FISH HOUSE PUNCH (1795)

Jamaican rum, cognac, peach brandy, lemon
Can be served chilled or warm.

PRIVATE DINING BAR

BEVERAGE CART OFFERINGS

An assortment of after-dinner spirits, liqueurs, and Italian digestivos — served during Dolci.

All beverages are charged on consumption; no service fee.

AMARI

Amaro Nonino	\$12.00
Fernet Branca	\$9.00
Montenegro, Bologna, IT	\$8.00
Averna	\$7.00

BRANDY

Germain-Robin XO, Mendocino, CA	\$27.00
A.E. DOR VSOP, Jarnac, FR	\$10.00
A.E. DOR VS, Jarnac, FR	\$9.00

BOURBON & RYE

Whistlepig Rye	\$20.00
George Dickel Single Barrel Collaboration “Old Bloodhead”	\$15.00
Old Forester Nico Barrel	\$12.00
Willet 2-year Rye, Bardstown, KY	\$13.00
Wathen’s Single Barrel, Nico Selection- Barrel #4700	\$10.00

SCOTCH

Bruichladdich ‘The Classic Laddie’ Scottish Barley, Islay	\$17.00
Ledaig 10yr, Isle of Mull	\$12.00
Monkey Shoulder, Blended, Speyside.....	\$11.00

RUM

Dos Maderes 5x5, Caribbean/Spain	\$20.00
El Dorado 15yr, Guyana	\$12.00

LIQUEURS

Averna Cream, Sicily, IT	\$9.00
Luxardo Angioletto, Veneto, IT	\$7.00

CORDIAL

Buffalo Trace Bourbon Cream	\$9.00
Lazzaroni Amaretto	\$8.00

AGAVE

Mezcalero #5	\$19.00
--------------------	---------