



LARGE PARTY MENU

\$40 per person before additions or substitutions.

CALL (512) 458-1100 TO BOOK YOUR RESERVATION

ANTIPASTI SNACKS

TO SHARE

FOCACCIA

ROSEMARY, GARLIC, EXTRA VIRGIN OLIVE OIL, BALSAMIC

MARINATED OLIVES

HERB + OLIVE OIL MARINATED ITALIAN OLIVES, ORANGE ZEST

INSALATA SALADS

CHOICE OF:

INSALATA MISTA

FIELD GREENS, CARROT, RADISH, TOMATO BALSAMIC VINAIGRETTE

CAESAR

LITTLE GEM LETTUCE, ANCHOVY DRESSING, GRANA PADANO, SEA SALT CRACKER

ZUPPA DEL GIORNO

SEASONAL HOMEMADE SOUP OF THE DAY

PRINCIPALE MAINS

CHOICE OF:

LASAGNA

SPINACH + THREE CHEESE, MARINARA (W/BOLOGNESE +4)

PUTTANESCA

SPAGHETTI, TOMATOES, OLIVES, CAPERS, WHITE ANCHOVY, GARLIC

GULF RED SNAPPER

GRILLED SNAPPER, BRAISED ROOT VEGETABLES, SEAFOOD BROOD

DOLCI DESSERTS

CHOICE OF:

VANILLA GELATO

CHERRY & GOAT CHEESE GELATO

SEASONAL SORBETTO

ADDIZIONALE ANTIPASTI ADD-ONS

FRITTO MISTO +5

CALAMARI, SHRIMP, OLIVES, SHALLOTS, AIOLI, MARINARA

BRUSSELS SPROUTS +3

BALSAMIC REDUCTION

MEATBALLS +4

BEEF + PORK + LAMB, MARINARA, GRANA PADANO

PIATTO GRANDE +7

ALL THREE FORMAGGI + ALL THREE SALUMI

PIZZA +8

MARGHERITA, SALSICCIA, FUNGHI, OR BIANCO

ADDITIONAL PRICE PER GUEST

ADDIZIONALE PRINCIPALE ADD-ONS

HALF CHICKEN +5

COOKS VENTURE
PASTURE RAISED CHICKEN,
PESTO, SEASONAL VEGETABLES

ALLA CREMA +5

RIGATONI, TALEGGIO CREAM SAUCE,
BROCCOLINI, PANCETTA, PISTACHIO

BRANZINO +10

WHOLE ROASTED MEDITERRANEAN SEA BASS,
FENNEL, GRAPEFRUIT, ARUGULA, SALSA VERDE

NEW YORK STRIP +12

44 FARMS BLACK ANGUS NY STRIP,
FINGERLINGS, SLOW ROASTED TOMATO,
TEXAS OLIVE OIL, BALSAMIC

ADDITIONAL PRICE PER INDIVIDUAL SUBSTITUTION

ADDIZIONALE DOLCI ADD-ONS

SALTED CARAMEL BUDINO +6

FLOURLESS CHOCOLATE TORTE +6

PANNA COTTA +6

FORMAGGI +6

TALEGGIO (WASHED RIND), SOTTOCENERE (SEMI SOFT), PANTALEO (FIRM)

ADDITIONAL PRICE PER SUBSTITUTION

CUSTOMIZED BIRTHDAY CAKES

REQUIRES 72 HOUR ADVANCE NOTICE AND PRE-PAYMENT

SIZE OPTIONS

6" ROUND (SERVES 6-8)
9" ROUND (SERVES 12-16)
12" ROUND (SERVES 24-28)
9x13 SHEET (SERVES 30)

FLAVOR OPTIONS

TIRAMISU WITH MASCARPONE FROSTING
CHOCOLATE WITH CHOCOLATE GANACHE
FUNFETTI WITH SWISS BUTTERCREAM
RED VELVET WITH CREAM CHEESE FROSTING

NO OUTSIDE DESSERTS, PLEASE

For parties of 15-32 guests;

for larger parties please inquire about restaurant buy-out options.

\$500 non-refundable deposit required at time of booking.

Seating times available between the hours of 5pm to 6:30pm and 8pm to 9:30pm.

Final menu and guest count confirmation

must be made seven days prior to reservation date.

Checks can be split evenly amongst a maximum of three credit cards payments.