



PRIVATE EVENTS

THE WINE ROOM

This Space Can Accommodate 52 Seated and 65 Standing

MAIN DINING ROOM

This Space Can Accommodate 120 Seated and 155 Standing

THE ABBIOCCO ROOM

This Space Can Accommodate 36 Seated and 45 Standing

LUNA ROOFTOP

This Space can Accommodate 130 Seated and 180 Standing

Learn More & Plan Events
karyn@abbioccoeats.com

PASSED APPETIZERS

HOT

Priced Per Dozen

MEATBALL <i>Berkshire pork, bellwether ricotta, pomodoro, focaccia</i>	\$42
TOASTED RAVIOLIS <i>Brown Butter, mushrooms, parmesan</i>	\$40
BURGER SLIDERS <i>Cheddar, pickled cucumbers, pancetta, secret sauce</i>	\$45
CHICKEN PARMESAN SLIDERS <i>Buttermilk Chicken, Pomodoro, Mozzarella</i>	\$40
MINI MAC & CHEESE CUPS <i>Fontina, Pancetta, Roasted Garlic Cream</i>	\$45

COLD

Priced Per Dozen

BRUSCHETTA <i>Tomatoes, onion, cucumber, basil, evoo</i>	\$42
BURRATA BITE <i>Stracciatella, fig puree, arugula</i>	\$42
DEVEILED EGGS <i>Giardiniera, pancetta, smoked paprika</i>	\$42

PIZZA

8 Sliced Per Pizza

THE GODFATHER <i>Red sauce,</i> \$18 <i>pepperoni, Italian sausage, meatballs, mozzarella</i>	ANGRY SICILIAN <i>Red sauce, spicy.</i> \$17 <i>soppresata salami, spicy fried cherry peppers, hot honey, mozzarella</i>
PROSCIUTTO <i>Roasted garlic cream,</i> \$18 <i>arugula, Prosecco fig jam, prosciutto, mozzarella</i>	MARGHERITA <i>Red sauce, mozzarella, . . .</i> \$15 <i>roasted tomatoes, fresh basil</i>
QUATTRO FORMAGGI <i>Red sauce,</i> \$15 <i>mozzarella, fontina, provolone, parmesan</i>	GARDEN PARTY <i>Pesto Base, Roasted . . .</i> \$17 <i>Seasonal Veggies, Spinach, Goat Cheese, Parmesan</i>

PLATED DINNER OPTION ONE

\$37 Per Person

STARTERS

Choose one. Family Style

BURRATA *Tomato Apple Jam, Grilled Sourdough*

SAUSAGE & PEPPERS *Italian Sausage, Prosciutto Sausage, Red Pepper Jus, Spicy Fried Cherry Peppers*

ABBIOCCO MEATBALLS *Berkshire Pork, Bellwether Ricotta, Pomodoro, Focaccia*

SALADS

Choose one. Individually Plated

HOUSE SALAD *Romaine, Carrots, Cucumber, Tomatoes, Balsamic Vinaigrette*

CAESAR SALAD *Romaine, Caesar Dressing, Torn Focaccia, Confit Tomatoes*

CAPRESE SALAD *Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic*

ENTRÉES

Choose three. Individually Plated

CHICKEN PICCATA OR MARSALA *Sautéed Chicken Breast in a savory white wine lemon sauce, or sweet marsala and wild mushrooms*

CHICKEN PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

PENNE BOLOGNESE *House Bolognese Meat Sauce, Parmesan*

MAHI MAHI PICCATA *Roasted Lemon, Capers, Fingerling Potato Hash*

ROAST BEEF *Served with Gravy, Garlic Mashed Potatoes, Green Beans*

SPAGHETTI & MEATBALLS *House Pomodoro, Berkshire Meatballs, Parmesan, Basil*

LASAGNA *Oven Baked with Braised Short Rib, Roasted Garlic Cream, Pomodoro*

EGGPLANT PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

DESSERT

Choose one. Individually Plated

HOUSE MADE GELATOS & SORBETS *Ask about flavor choices*

TIRAMISU *Espresso, Ladyfingers, Mascarpone, Cocoa*

RICOTTA CHEESECAKE *Macerated Berries, Graham Cracker*

FLOURLESS CHOCOLATE TORTE *Decadent Flourless Torte, Caramel Filling*

Coffee, Soda, and Tea Service Included with food packages

PLATED DINNER OPTION TWO

\$42 Per Person

STARTERS

Choose Two. Family Style

BURRATA *Tomato Apple Jam, Grilled Sourdough*

SAUSAGE & PEPPERS *Italian sausage, prosciutto sausage, red pepper jus, spicy fried cherry*

ABBIOCCO MEATBALLS *Home-made pork & beef meatballs, Ricotta, pomodoro, fresh basil, toast points*

CALAMARI *Lightly Dusted Fried Calamari, served with Spicy Cilantro Tartar*
+ add \$1 per person

SHRIMP COCKTAIL *Atomic Cocktail Sauce, Roasted Lemon*
+ add \$1 per person

SALADS

Choose One. Individually Plated

HOUSE SALAD *Romaine, Carrots, Cucumber, Balsamic Vinaigrette*

CAESAR SALAD *Romaine, Caesar Dressing, Torn Focaccia, Confit Tomatoes*

CAPRESE SALAD *Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic*

ENTRÉES

Choose Three. Individually Plated

CHICKEN PICCATA OR MARSALA *Sautéed Chicken Breast in a Savory Lemon white wine caper sauce or wild mushrooms and Sweet Marsala*

CHICKEN PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

LASAGNA *Oven Baked with Braised Short Rib, Roasted Garlic Cream, Pomodoro*

MAHI MAHI PICCATA *Roasted Lemon, Capers, Fingerling Potato Hash*

ROAST BEEF *Served with Gravy, Garlic Mashed Potatoes, Green Beans*

SPAGHETTI & MEATBALLS *House Pomodoro, Berkshire Meatballs, Parmesan, Basil*

EGGPLANT PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

PENNE BOLOGNESE *House Bolognese Meat Sauce, Parmesan*

DESSERT

Choose Two. Individually Plated

HOUSE MADE GELATOS & SORBETS *Ask about flavor choices*

RICOTTA CHEESECAKE *Macerated Berries, Graham Cracker*

FLOURLESS CHOCOLATE TORTE *Decadent Flourless Torte, Caramel Filling*

TIRAMISU *Espresso Soaked Lady Fingers, Mascarpone, Cocoa*

Coffee, Soda, and Tea Service Included with Food Packages

PLATED LUNCH OPTION

\$27 Per Person

STARTERS

Choose One. Family Style

HOUSE SALAD *Romaine, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette*

CAESAR SALAD *Caesar Dressing, Torn Focaccia, Confit Tomatoes*

BURRATA *Tomato Apple Jam, Grilled Sourdough*

BRUSCHETTA *Tomato, Onion, Cucumber, Basil, evoo*

ABBIOCCO MEATBALLS *Berkshire Pork, Bellwether Ricotta, Pomodoro, Toast Points*

ENTRÉES

Choose Three. Individually Plated

FRIED CHICKEN SANDWICH *Buttermilk Brine, Hot Sauce, Slaw, Pickled Cucumbers*

BAKED ORECCHIETTE *Roasted Garlic Cream, Fontina, White Cheddar, Pancetta, Oven-Dried Tomatoes, Focaccia*

GRILLED BURGER *with Bacon Jam, Melted Mozzarella, Onions, Roasted Tomato*

GRILLED CHEESE *Fontina, Mozzarella, Cheddar, Pancetta, Tomato, Brioche*

HERB CRUSTED SALMON *Served with Risotto and Grilled Asparagus*

SPAGHETTI & MEATBALLS *House Pomodoro, Berkshire Meatballs, Parmesan, Basil*

CUBANO *Prosciutto, Cotto, Pork Belly, Mustard Aioli, Pickled Cucumber*

DESSERT

Choose Two. Individually Plated

HOUSE MADE GELATOS & SORBETS *Ask about flavor choices*

RICOTTA CHEESECAKE *Macerated Berries, Graham Cracker*

TIRAMISU *Espresso, Ladyfingers, Mascarpone, Cocoa*

FLOURLESS CHOCOLATE TORTE *Decadent Flourless Torte, Caramel Filling*

Coffee, Soda, and Tea Service Included with Food Packages

BUFFET

Choose Four, \$30 Per Person

Add \$6 Per Person For Each Additional Option

STARTERS

HOUSE SALAD *Romaine, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette*

CAESAR SALAD *Caesar Dressing, Torn Focaccia, Confit Tomatoes*

BRUSCHETTA *Tomato, Onion, Cucumber, Basil, evoo*

BURRATA *Tomato Apple Jam, Grilled Sourdough*

SAUSAGE & PEPPERS *Italian sausage, prosciutto sausage, red pepper jus, spicy fried cherry*

MEATBALLS *Berkshire Pork, Bellwether Ricotta, Pomodoro, Toast Points*

CALAMARI *Lightly Dusted Fried Calamari, served with Spicy Cilantro Tartar*

MAINS

CHICKEN PICCATA OR MARSALA *Sautéed Chicken Breast in a Savory Lemon white wine caper sauce or wild mushrooms and Sweet Marsala*

PENNE POMODORO *House Pomodoro, Parmesan, Fresh Basil*

SPAGHETTI & MEATBALLS *House Pomodoro, Berkshire Meatballs, Parmesan, Basil*

MAHI MAHI PICCATA *Roasted Lemon, Capers, Fingerling Potato Hash*

BAKED ORECCHIETTE *Roasted Garlic Cream, Fontina, White Cheddar, Pancetta, Oven-Dried Tomatoes, Focaccia*

PENNE BOLOGNESE *House Bolognese Meat Sauce, Parmesan*

CHICKEN PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

EGGPLANT PARMESAN *Pomodoro, Mozzarella, Focaccia Breadcrumbs*

ROAST BEEF *Served with Gravy, Garlic Mashed Potatoes, Green Beans*

HERB CRUSTED SALMON *Served with Risotto*

SIDES

ROASTED POTATOES

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

SAUTÉED SPINACH

SAUTÉED MUSHROOMS

GREEN BEANS

BEVERAGE PACKAGES

BEER & WINE

Select Beers, House Red, House White, Soft Drinks, Coffees, Tea

3 HOUR PACKAGE *\$35 Per Person*

4 HOUR PACKAGE *\$45 Per Person*

CLASSIC BAR

House Spirits, Select Beers, House Red, House White, Soft Drinks, Coffees, Teas

3 HOUR PACKAGE *\$40 Per Person*

4 HOUR PACKAGE *\$50 Per Person*

House Spirits

Tito's Vodka, Hayman's Gin, Tanqueray, Lunazul Tequila, Evan Williams Bourbon, Dewars Scotch, Bacardi Silver Rum

PREMIUM BAR

Premium Spirits, Select Beers, House Red, House White, Prosecco, Sparkling Rose, Soft Drinks, Coffees, Teas

3 HOUR PACKAGE *\$50 Per Person*

4 HOUR PACKAGE *\$60 Per Person*

Premium Spirits

Ketel One, Stoli, Absolut, Bombay Sapphire, Casamigos Tequila, Bulleit Bourbon, Bulleit Rye, Papa Pillar Rum

MIMOSA BAR

Brunch Only, Saturday & Sunday 11AM-3PM

2 HOUR *\$20 Per Person*

3 HOURS *\$30 Per Person*

CLASSIC JUICES *Orange, Cranberry, Pineapple, Grapefruit*
+ Each Selection Accompanied by Berry Garnishes