



GROUP MENU'S

Option 1

\$32 per person- Plus Tax and 20% Service Charge

Pizzetta Della Casa for the table:

(Fresh Rosemary, Parmesan Cheese, Extra Virgin Olive Oil, Sea Salt)

Pizza- Traditional Neapolitan Pizzas- Served Family Style:

(1 Pizza for every six guests. You can combine the flavors)

Margherita- San Marzano tomatoes, house-made mozzarella, basil

Pepperoni- Pepperoni, roasted red pepper, mozzarella

Starters- Choose 2- Served Family Style

Classic Caesar Salad- Romaine, anchovies, garlic croutons, parmesan cheese

Meatballs- House blend of veal, pork & beef with house marinara sauce, parmesan & grilled ciabatta

Calamari- Pt. Judith calamari, crispy herbs, spicy tomato-caper dipping sauce

Mushroom Carpaccio- Cremini mushrooms, shallots, arugula, lemon, parmesan cheese, EVO

Antipasto Misto- Prosciutto crudo, house made mozzarella, sharp provolone, marinated artichoke hearts & house cured olives, white bean & roasted red pepper spread, grilled crostini. (*extra \$4 pp)

Entrée- Choose 2- Served Family Style

Capellini Pomodoro- Thin spaghetti, fresh tomato, basil, garlic, extra virgin olive oil

Lasagna Al Forno- Fresh pasta sheets, Bolognese meat sauce, herbed ricotta, San Marzano tomatoes baked in the Il Gesto wood oven

Eggplant Parmesan- Crispy eggplant layered with herbed ricotta, parmesan cheese, tomato sauce baked in the Il Gesto oven.

Tagliatelle Bolognese- House-made ragu of beef, veal, pork & San Marzano tomatoes (*extra \$4 pp)

Shrimp Scampi- Shrimp sautéed in garlic, butter & white wine, served over capellini (*extra \$5 pp)

Sides- Choose 1- Served Family Style

Sautéed Mushrooms- Cremini mushrooms sautéed in garlic, white wine & butter

Sautéed Broccoli Rabe- Garlic, olive oil, chilies, parmesan

Sautéed Escarole & Tuscan White Beans- Garlic, olive oil

Dessert – Cannoli Platter

Includes Coffee, Tea and Soft Drinks.

Beer, Wine Cappuccino and Espresso on consumption.



GROUP MENU'S

Option 2

\$28 per person- Plus Tax and 20% Service Charge

Pizzetta Della Casa for the table:

(Fresh Rosemary, Parmesan Cheese, Extra Virgin Olive Oil, Sea Salt)

Starters- Choose 2- Served Family Style

Caprese Salad- Mixed salad of house-made mozzarella, marinated tomatoes, balsamic dressing, sea salt & fresh basil

Meatballs- House-blend of veal, pork & beef with house marinara sauce, parmesan & grilled ciabatta

Entrée- Served Individual

Pizza- Choice Of:

Margherita- San Marzano tomatoes, house-made mozzarella, basil

-OR-

Pepperoni- Pepperoni, roasted red pepper, mozzarella

Capellini Pomodoro-Thin spaghetti, fresh tomato, basil, garlic, extra virgin olive oil

Lasagna Al Forno- Fresh pasta sheets, Bolognese meat sauce, herbed ricotta, San Marzano tomatoes baked in the Il Gesto wood oven

Eggplant Parmesan-Crispy eggplant layered with herbed ricotta, parmesan cheese, tomato sauce baked in the Il Gesto oven

Dessert

Cannoli- One per person

Includes Coffee, Tea and Soft Drinks.

Beer, Wine Cappuccino and Espresso on consumption.



GROUP MENU'S

Option 3

\$20 per person- Plus Tax and 20% Service Charge

SERVED FAMILY STYLE

Pizzetta Della Casa for the table:

(Fresh Rosemary, Parmesan Cheese, Extra Virgin Olive Oil, Sea Salt)

Salad- Choose 1- Served Family Style

Classic Caesar Salad- Romaine, anchovies, garlic croutons, parmesan cheese

House Salad- Romaine, tomato, house-cured olives, sliced red onion, parmesan cheese, balsamic vinaigrette

Caprese Salad- Mixed salad of house-made mozzarella, marinated tomatoes, balsamic dressing, sea salt & fresh basil

Entrée- Choose 1, Traditional Neapolitan Pizzas- Served Family Style

Margherita- San Marzano tomatoes, house-made mozzarella, basil

Pepperoni- Pepperoni, roasted red pepper, mozzarella

Prosciutto & Arugula- Prosciutto, house-made mozzarella, arugula, parmesan

Shrimp & Pesto- Shrimp, oven dried tomato, basil, pesto, parmesan (*extra \$4 pp)

Spicy Sausage- San Marzano Tomatoes, Italian sausage, hot cherry peppers, sweet roasted peppers, ricotta (*extra 4 pp)

Add one of Il Gesto's Pasta Dishes Served Family Style- Choose 1

Capellini Pomodoro- Thin spaghetti, fresh tomato, basil, garlic, extra virgin olive oil (*extra \$4 pp)

Lasagna Al Forno- Fresh pasta sheets, Bolognese meat sauce, herbed ricotta, San Marzano tomatoes baked in the Il Gesto wood oven (*extra \$5pp)

Eggplant Parmesan- Crispy eggplant layered with herbed ricotta, parmesan cheese, tomato sauce baked in the Il Gesto oven. (*extra \$3pp)

Tagliatelle Bolognese- House-made ragu of beef, veal, pork & San Marzano tomatoes (*extra \$4 pp)

Shrimp Scampi- Shrimp sautéed in garlic, butter & white wine, served over capellini (*extra \$5 pp)

Dessert – Cannoli Platter

Includes Coffee, Tea and Soft Drinks.

Beer, Wine Cappuccino and Espresso on consumption.