



Private Events Menu

KISSED BY FIRE. SIMPLY DELICIOUS.

Appetizers

Arancini & Tomato Sauce

Crispy golden risotto balls filled with mozzarella, lightly breaded and fried to perfection. Served with a side of house-made marinara. A Sicilian favorite—crispy on the outside, rich and creamy on the inside.

Crab Cakes & Lemon Aioli

Golden-seared crab cakes made with sweet lump crab meat, seasoned breadcrumbs, and fresh herbs. Served with a zesty remoulade sauce and a side of mixed greens. Crisp on the outside, tender and flavorful on the inside.

Wood Fired Asparagus & Red pepper topannade

Charred wood-fired asparagus served over a vibrant roasted red pepper tapenade, finished with a drizzle of extra virgin olive oil and a sprinkle of sea salt.

Al Pastor Chicken Skewers

Tender chicken marinated in a smoky, sweet, and tangy al pastor blend of guajillo chiles, pineapple, achiote, garlic, and spices. Grilled to perfection and served on skewers with charred pineapple and a squeeze of lime.

Meatballs & Tomato Sauce

Tender, hand-rolled beef and pork meatballs simmered in a rich, slow-cooked tomato sauce with garlic, basil, and a touch of chili. Served warm with a sprinkle of Parmesan and fresh herbs

Ricotta & Baked Pear Bruschetta

Toasted artisan baguette topped with creamy whipped ricotta, oven-baked pear slices, a drizzle of honey, and a touch of thyme.

Pasta

Rigatoni with White Bolognese

Rigatoni pasta tossed in a rich and savory white Bolognese sauce made with slow-cooked ground chicken, aromatic vegetables, garlic, and fresh herbs. Finished with Parmigiano

Bucatini in Pesto

Thick, al dente bucatini noodles tossed in a vibrant house-made basil pesto with toasted pine nuts, garlic, Parmesan, and extra virgin olive oil. Finished with a sprinkle of fresh herbs and grated cheese

Penne Pasta & Italian sausage

Hearty penne pasta tossed with crumbled Italian sausage, sautéed broccolini, garlic, and chili flakes in a light white wine and olive oil sauce. Finished with shaved Parmesan

Fusilli with Roasted Vegetables.

Twisted fusilli pasta coated in a velvety garlic-Parmesan cream sauce, tossed with sweet roasted peppers and tender green peas. Finished with a touch of black pepper and a generous grating of Parmigiano Reggiano

Salads

Grilled Ceasar Salad

Fresh hearts of romaine, lightly charred on the grill for a smoky flavor, topped with shaved Parmesan, crunchy garlic croutons, and classic Caesar dressing. Finished with cracked black pepper and a wedge of lemon.

Mediterranean Salad

A crisp, refreshing mix of chopped romaine, cucumbers, cherry tomatoes, red onion, kalamata olives, and chickpeas, tossed with crumbled feta and a zesty lemon-oregano vinaigrette. Bright, flavorful, and perfect as a light start or a shareable side.



Fireside Special Pizza Menu

BBQ Chicken Pizza

Tangy BBQ sauce topped with grilled chicken, red onions, and melted mozzarella cheese, finished with a drizzle of smoky BBQ sauce and a sprinkle of fresh cilantro. A sweet, savory, and slightly smoky

Tandoori Chicken Pizza

A bold fusion of flavors featuring tender tandoori-spiced chicken, red onions, and bell peppers over a creamy garlic or tomato base, topped with mozzarella fresh cilantro. Smoky and aromatic

Pesto, Broccoli Rabe & Pickled Red onions

Wood-fired pizza topped with vibrant basil pesto, tender broccoli rabe, pickled red onions, mozzarella, and a touch of chili flakes for a subtle kick

Supreme

*A loaded favorite stacked with pepperoni, Italian sausage, mushrooms, green bell peppers, red onions, and black olives, all layered over our signature tomato sauce and melted mozzarella cheese.
Big flavor in every bite.*

Pepperoni

Zesty pepperoni layered over melty mozzarella and our house-made roasted tomato sauce

Vegetarian

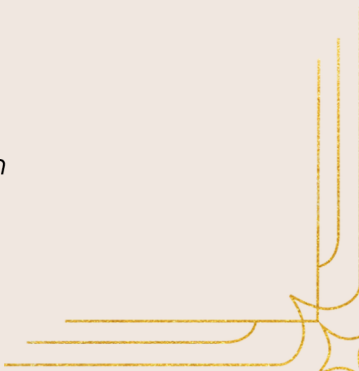
A garden-fresh medley of flavors. Topped with bell peppers, mushrooms, pickled red onions, black olives, and roasted garlic

Mushroom

A rich, umami-packed favorite. Sautéed mushrooms layered over mozzarella cheese

Cheese

A timeless classic done right. Rich tomato sauce topped with a generous layer of melted mozzarella



Main Entrees

Crusted Pork Tenderloin

Herb-crusted pork tenderloin, seared and roasted to perfection, served over a silky fennel purée. Accompanied by crisp green beans tossed in a rich Marcona almond pesto.

Flat Iron Steak with Onion Puree

Grilled flat iron steak served over a velvety onion purée, paired with garlicky sautéed spinach and crispy roasted fingerling potatoes.

Pan Seared Chicken

Tender chicken thighs braised in a fragrant white wine sauce with ginger, cinnamon, turmeric, cumin, and chili. Finished with sweet dates, briny olives, toasted pine nuts, and tender carrots — a warm, aromatic dish with North African-inspired flavors.

Mustard Crusted Salmon

Seared mustard-crusted salmon, served alongside a crisp asparagus salad tossed in creamy Green Goddess dressing, with a side of fluffy couscous. A vibrant and balanced dish with bold flavors and bright herbaceous notes

Halibut Fillet and Arugula

Pan-seared halibut fillet finished with a bright, lemony piccata sauce of capers and white wine. Served with a fresh arugula side salad for a light and zesty pairing.

Desserts

Olive Oil Cake

Moist and fragrant olive oil cake, subtly sweet with a hint of citrus, served with a vibrant strawberry rhubarb coulis for a perfect balance of richness and tartness.

Chocolate Mousse

Silky dark chocolate mousse made with raw cacao, topped with a touch of sea salt to enhance its rich, velvety flavor.

Apple and Pear Bread Pudding

Warm, spiced bread pudding folded with tender apples and pears, served with your choice of salted caramel

