



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

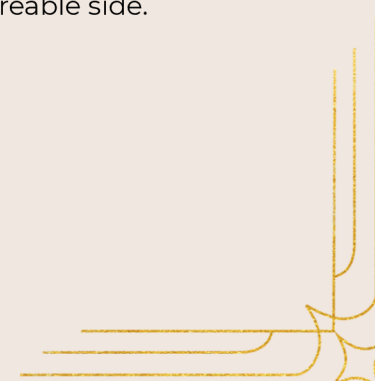
Salads

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

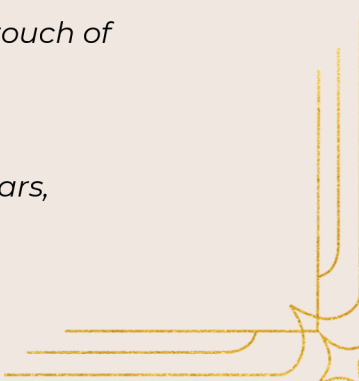
Moist and fragrant olive oil cake, subtly sweet with a hint of citrus, served with a vibrant strawberry rhubarb coulis for a perfect balance of richness and tartness.

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





Events Menu

FLAUTAS

(choice of Vegetables, Chicken Tinga or Grilled pastor chicken)

Rollled corn tortilla filled with choice of your protein, deep fried until golden brown. Served with sour cream, Salsa de Chile de Arbol, sour cream & shredded cheese. (Gluten free)

MINI EMPANADAS

Hand-folded, golden-brown pastry pockets filled with your choice of seasoned ground beef, or savory vegetables. Lightly fried and served with a side of zesty chimichurri

CRUNCHY TOSTADAS

(Choice of Beef Birria, Vegetables, Chicken Tinga, Carnitas)

Crispy & Crunchy fried tostadas filled with your favorite protein topped pickled red onion
(Gluten Free)

EQUESQITES - (Creamy Corn)

Beloved Mexican street snack, made from corn kernels prepared in a flavorful, creamy mix of mayonnaise, fresh lime juice, chile seasoning, and crumbled Cotija. Garnished with cilantro, jalapeño
(GLUTEN-FREE)

1ST COURSE

Mexican Chopped Salad

Chopped mixed greens tossed with grilled corn, black beans, cherry tomatoes, red onion, avocado, and crispy tortilla strips. Finished with crumbled queso fresco and a tangy cilantro-lime vinaigrette. Bold, fresh, and packed with south-of-the-border flavor.
(Vegetarian, Gluten free, Vegan optional)

OR

SOPES

(choice of Chorizo, Chicken Tinga, Vegetables, Carne Asada)

Fried round masa cake filled with protein of your choosing on crispy yet soft sopes
(GLUTEN FREE AND VEGAN WITHOUT CHEESE)

MAIN COURSE

MARINATED GRILLED TRI-TIP STEAK

cilantro chimichurri, pico de gallo, red rice & black beans
(Gluten free)

SHRIMP FAJITA & CILANTRO RICE

Shrimp marinated in adobo pure served with sautéed bell peppers & onion over cilantro rice
(Pescatarian and gluten-free)

ROASTED ORGANIC CHICKEN

Mole sauce tomato rice, spiced, black beans, habanero, pickled onions
(Gluten free)

EL, PASTOR NEGRO

slow cooked pork shoulder, grilled pineapple relish, green rice, spiced black beans,
(Gluten-free)

Tamales

Soft, hand-wrapped corn masa filled with a savory mix of roasted seasonal vegetables or chicken Tinga. Steamed in banana leaf and served with a side of salsa verde.
(Gluten Free)

DESSERT

CHURROS

Crispy, golden fried pastries coated in cinnamon sugar, served with rich chocolate sauce for dipping. Crunchy on the outside, soft and fluffy on the inside.

FLAN

A rich and creamy caramel custard dessert with a silky-smooth texture and golden caramel glaze. Gently baked and chilled for the perfect melt-in-your-mouth experience.

MEXICAN CHOCOLATE TORTE

A rich, flourless dark chocolate torte infused with warm Mexican spices like cinnamon and a hint of cayenne. Finished with a glossy ganache and a dusting of powdered sugar.