

IMPERO CAFFÈ



GROUP DINING



Lunch Menu A

\$70+ per person

HOUSE-MADE BREAD

Choose one for the table:

Nodini
baked garlic "knots"
whipped ricotta & roasted garlic

Stromboli
stuffed with prosciutto, smoked mozzarella,
tomato & basil

APPETIZER

Choose three:

Market Greens
pecorino, hazelnuts & truffle vinaigrette

Baby Lettuces
ciabatta croutons, anchovy vinaigrette,
bottarga & shaved parmigiano

Seasonal Soup
chef's selection

Braised Short Rib
spaetzle & baby vegetables

Hamachi Crudo
citrus, pistachio, ginger & controne chili

PASTA

Served family-style, \$10pp supplement:

Pasta al Pomodoro
chef's signature ragu

Campanelle
baby squid, clams & mussels

Cavatelli
braised duck & black truffle sugo

Raviolini
ricotta, baby tomatoes & oregano

MAIN

Choose two:

Sea Trout
peas, morels & salmoriglio

"Impero Burger"
fontina, truffle aioli & onion sugo

Roasted Chicken
spring onion, fava beans & pickled mustard seed jus

Flat Iron Steak
smoked eggplant, concentrated tomato, cipollini
& natural jus

Fregola
bitter greens & concentrated tomatoes

SIDES

\$5pp supplement:

"Caponata"
ceci beans & basil

Toasted Fregola
market vegetables

French Fries
fresh herbs & garlic

Braised Cabbage
black truffle butter

DESSERT

Assorted Cookies, Pastries & Petit Fours

Coffee & Tea Service

Lunch Menu B

\$40+ per person

HOUSE-MADE BREAD

Choose one for the table:

Nodini
baked garlic "knots"
whipped ricotta & roasted garlic

Stromboli
stuffed with prosciutto, smoked mozzarella,
tomato & basil

APPETIZER

Choose three:

Market Greens
pecorino, hazelnuts & truffle vinaigrette

Baby Lettuces
ciabatta croutons, anchovy vinaigrette,
bottarga & shaved parmigiano

Seasonal Soup
chef's selection

Braised Short Rib
spaetzle & baby vegetables

Hamachi Crudo
citrus, pistachio, ginger & controne chili

PASTA

Served family-style, \$10pp supplement:

Pasta al Pomodoro
chef's signature ragu

Campanelle
baby squid, clams & mussels

Cavatelli
braised duck & black truffle sugo

Raviolini
ricotta, baby tomatoes & oregano

SANDWICHES

Choose two:

Padrino Panini
italian meats, provolone & italian vinaigrette

Roasted Eggplant Panini
fresh mozzarella & basil pesto

Porchetta Panini
spiced pork belly, broccoli rabe & caciocavallo cheese

Turkey Wrap (or on Country Bread)
provolone & bibb lettuce

Mortadella Wrap (or on Country Bread)
grain mustard & marinated tomatoes

SIDES

\$5pp supplement:

"Caponata"
ceci beans & basil

Toasted Fregola
market vegetables

French Fries
fresh herbs & garlic

Braised Cabbage
black truffle butter

DESSERT

Assorted Cookies, Pastries & Petit Fours

Coffee & Tea Service

Lunch Buffet Menu

\$50+ per person

HOUSE-MADE BREAD

Choose one for the table:

Nodini
baked garlic "knots"
whipped ricotta & roasted garlic

Stromboli
stuffed with prosciutto, smoked mozzarella
tomato & basil

PASTA

\$10 supplement:

Paccheri
pork ragu & cacieavallo cheese

Ravioli
ricotta, baby tomatoes & oregnao

SALADS

Choose one:

Bibb Lettuce
radish, turnips, shallot vinaigrette & crispy risotto

Baby Lettuces
ciabatta croutons, anchovy vinaigrette,
bottarga & shaved parmigiano

"The Antipasto"
pickled & marinated vegetables, italian meats & cheeses

SIDES

\$5pp supplement:

"Caponata"
ceci beans & basil

Toasted Fregola
market vegetables

French Fries
fresh herbs & garlic

Braised Cabbage
black truffle butter

SANDWICHES

Choose three:

Padrino Panini
italian meats, provolone & italian vinaigrette

Roasted Eggplant Panini
fresh mozzarella & basil pesto

Porchetta Panini
spiced pork belly, broccoli rabe & caciocavallo cheese

Turkey Wrap (or on Country Bread)
provolone & bibb lettuce

Mortadella Wrap (or on Country Bread)
grain mustard & marinated tomatoes

Prosciutto Wrap (or on Country Bread)
mozzarella & arugula

Grilled Vegetables Wrap (or on Country Bread)
oven-dried tomato "pesto"

DESSERT

Assorted Cookies, Pastries & Petit Fours

Coffee & Tea Service

Dinner Menu A

\$60 per person

STARTERS

Braised Short Rib
spätzle & baby vegetables

Smoked Maitake Mushrooms
polenta & truffle sugo

Burrata & Salsa Verde
fava beans & peas

MAIN

Choice of:

Pasta al Pomodoro
chef's signature ragu

Sea Trout
peas, morels & salmoriglio

Roasted Chicken
spring onion, fava beans & pickled mustard seed jus

Prime Sirloin of Beef
smoked eggplant, concentrated tomato,
cipollini onion & natural jus

DESSERT

Choice of:

Budino
salted caramel & gianduja crumble

Basil Chocolate Mousse
praline cream & peanut butter sorbet

Lemon Curd Tart
apricot, chantilly cream & ginger gelato

Dinner Menu B

\$75 per person

STARTERS

Braised Short Rib
spätzle & baby vegetables

Smoked Maitake Mushrooms
polenta & truffle sugo

Burrata & Salsa Verde
fava beans & peas

PASTA

Pasta al Pomodoro
chef's signature ragu

Paccheri
pork ragu & caciocavallo cheese

MAIN

Choice of:

Sea Trout
peas, morels & salmoriglio

Roasted Chicken
spring onion, fava beans & pickled mustard seed jus

Prime Sirloin of Beef
smoked eggplant, concentrated tomato,
cipollini onion & natural jus

DESSERT

Choice of:

Budino
salted caramel & gianduja crumble

Basil Chocolate Mousse
praline cream & peanut butter sorbet

Lemon Curd Tart
apricot, chantilly cream & ginger gelato

Vegetarian options available with all menus:

-Bibb Lettuce with radish, turnips, shallot vinaigrette & crispy risotto

-Spaetzle with concentrated tomatoes & broccoli rabe

Dinner Menu C

\$95 per person

STARTERS

Choice of 3 to be served Family-Style:

Braised Short Rib
spätzle & baby vegetables

Smoked Maitake Mushrooms
polenta & truffle sugo

Burrata & Salsa Verde
fava beans & peas

Hamachi Crudo
citrus, pistachio, ginger & controne chili

Fritto Misto
calamari, rock shrimp & seasonal vegetables

MAIN

To be served Family-Style:

Sea Trout
peas, morels & salmoriglio

Roasted Chicken
spring onion, fava beans & pickled mustard seed jus

Prime Sirloin of Beef
smoked eggplant, concentrated tomato,
cipollini onion & natural jus

DESSERT

Choice of:

Budino
Salted caramel & gianduja crumble

Basil Chocolate Mousse
praline cream & peanut butter sorbet

Lemon Curd Tart
apricot, chantilly cream & ginger gelato

Vegetarian option available with all menus:

-Bibb Lettuce with radish, turnips,
shallot vinaigrette & crispy risotto

-Spaetzle with concentrated tomatoes & broccoli rabe

Dinner Menu D

\$105 per person

STARTERS

Choice of 4 to be served Family-Style:

Braised Short Rib
spätzle & baby vegetables

Smoked Maitake Mushrooms
polenta & truffle sugo

Burrata & Salsa Verde
fava beans & peas

Hamachi Crudo
citrus, pistachio, ginger & controne chili

Fritto Misto
calamari, rock shrimp & seasonal vegetables

PASTA

Choice of 2 to be served Family-Style:

Pasta al Pomodoro
chef's signature ragu

Paccheri
pork ragu & caciocavallo cheese

Capanelle
baby squid, clams & mussels

Cavatelli
braised duck & black truffle sugo

MAIN

To be served Family-Style:

Sea Trout
peas, morels & salmoriglio

Roasted Chicken
spring onion, fava beans & pickled mustard seed jus

Prime Sirloin of Beef
smoked eggplant, concentrated tomato,
cipollini onion & natural jus

DESSERT

Choice of:

Budino
Salted caramel & gianduja crumble

Basil Chocolate Mousse
praline cream & peanut butter sorbet

Lemon Curd Tart
apricot, chantilly cream & ginger gelato