

SUNDAY SAUCE



March 9, 2024

Antipasto

Focaccia
Cacio e Pepe Arancini

Primo

Blood Orange, Radicchio & Burrata Salad,
Fig Vinaigrette
Capicola

Secondo

Sicilian Style Eggplant Cutlets
Chicken Cutlets
Penne with our Family Sauce

Dolce

Chocolate & Vanilla Cannoli
Crushed Pistachio
Dark Chocolate Shavings



Presented by Chef Chris Coughlin

SUNDAY SAUCE



April 6, 2025

Antipasto

Flatbread

Labne with lacto-fermented blueberries and sweet mint

Baba ghanoush

Chicken liver mousse

Primo

Baby arugula salad, shaved parmigiano,
grandma's fig vinaigrette

Secondo

Pomegranate molasses short rib

Oyster mushrooms

Charred cabbage with cashew sauce

Baby potatoes with spring garlic

Dolce

Baklava Cannoli



Presented by Chef Chris Coughlin

SUNDAY SAUCE



May 25, 2025

Antipasto

Sourdough

Capicola, parmigiano, taleggio, olives,
house-made ramp butter

Primo

Spring Salad

Little gem lettuce, radish, fava beans,
mustard greens, mint
Ramp pesto rigatone

Secondo

Roasted lamb with orange zest, juniper berries, and
oregano, yogurt sauce
Asparagus

Dolce

Colomba

Gelato with berries



Presented by Chef Chris Coughlin

SUNDAY SAUCE



June 29, 2025

Antipasto

Sourdough

Capicola, parmigiano, taleggio, olives,

House-made basil butter

Grandma's Sicilian Eggplant

Primo

Multicolor lettuce, mustard greens, radish, fig vinaigrette

House-made ravioli with summer squash and ricotta filling
with tomato sauce

Secondo

Porchetta with carrot top pesto

Glazed carrots

Fennel Slaw

Dolce

Strawberry Cannoli



Presented by Chef Chris Coughlin

SUNDAY SAUCE

July 27, 2025



Antipasto

Sungold Focaccia and Table Snacks

*Warm focaccia topped with sungold tomatoes and olive oil.
Taleggio, shaved parmesan, olives, and toasted nuts.*

Primo

Celery Ceasar

*Shaved celery tossed in house-made caesar dressing with
anchovies, lemon, and parmigiano reggiano. Garnished with
toasted ciabatta breadcrumbs and fresh shiso.*

Cascatelli with Chris' Creamy Confit Sauce

*Cascatelli with confit cherry tomato, garlic, oyster mushroom, bell
pepper.*

Secondo

Filet Mignon

*Seared and served over potato mille-feuille with roasted oyster
mushrooms. Finished with a crisp parmesan tuille and red wine
reduction sauce.*



Dolce

Cherry Berry Limoncello Tiramisu

*Layers of limoncello-macerated cherries, blueberries, and
blackberries with mascarpone cream and ladyfingers.*

Presented by Chef Chris Coughlin

SUNDAY SAUCE

August 31, 2025



Antipasto

Tri-Colored Oyster Mushroom & Heirloom Tomato Crostini

Olive sourdough, tri-colored oyster mushrooms from Cam's Urban Farm, heirloom tomatoes

Primo

Grilled Eggplant, Pepper & Baby Leaf Salad

Grilled eggplant and peppers, baby leaf blend, light lemon vinaigrette, shaved parmesan

Cascatelli Pasta with Sungold Tomato & Basil Sauce

Blistered cherry tomatoes, garlic, olive oil, fresh basil

Secondo

Chicken Cutlets

Thin breaded chicken cutlets, served with lemon

Dolce

Seasonal Fruit Crostata

Buttery, flaky crostata crust filled with peaches and plums, served with vanilla gelato



Presented by Chef Chris Coughlin

SUNDAY SAUCE

September 14, 2025



Antipasto

Bruschetta Crostini
Cracked Green Sicilian Olives
Cheese & Charcuterie Boards
Sun-dried Tomato & Broccoli Quiche Bites
Grandma's Sicilian Eggplant
Caprese Skewers

Primo

Summer Salad

Radicchio and little gem salad with champagne vinegar vinaigrette,
and shaved parmesan

Stuffed Shells

Large shells stuffed with ricotta, baked with our family sauce,
topped with parmigiano cheese

Secondo

Chicken Cutlets & Eggplant Parm

Served with broccoli rabe and sautéed zucchini



Dolce

Tiramisu

Coffee-soaked ladyfingers, rich custard, dusted with cocoa

Presented by Chef Chris Coughlin

SUNDAY SAUCE

October 26, 2025



Antipasto

Taleggio, parmigiano-reggiano, capicola, marinated olives, pickled apples, fig jam, mixed nuts, toasted sourdough

Primo

Chicory & Apple Salad

Castelfranco & red belgian endive, crisp apple, yuzu sesame seeds, shallot-fig vinaigrette

Roasted Oyster Mushroom & Smoked Chile Agrodolce Pasta

Cam's Urban Farm oyster mushrooms, sherry-honey glaze, brown butter, parmigiano-reggiano, sudachi & bergamot

Secondo

Apple Cider-Glazed Short Ribs

Slow-braised in cider & red wine, reduced cider jus

Stone-Ground Polenta with Roasted Squash

creamy polenta folded with roasted winter squash & parmesan

Pumpkin Seed Gremolata & Pickled Apples

Salmoriglio, toasted pepitas



Dolce

Sweet Potato & Toasted Meringue Tiramisu

Maple espresso dark rum soaked gingersnap ladyfingers, spiced sweet potato custard, torched italian meringue, bergamot sugar

Presented by Chef Chris Coughlin