CUCCIOLO OSTERIA -DURHAM-

\$60 per guest, plus tax (7.5%) and gratuity (20%) (for food only.)
Wine & beverages are additional and will be added to the final bill.
Menu to be served family style, quantity based on party size.

APPETIZER

WALNUT PESTO ARANCINI Calabrian chili aioli

HOUSE GREEN SALAD Mixed seasonal greens, champagne vinegar dressing, pecorino, prosciutto

CREAMED MUSHROOMS

Sautéed cremini, shiitake mushrooms, oyster mushrooms, cognac, Reggiano, multigrain toast

PRIMI

LINGUINE ALLA CARBONARA Guanciale (pork), pecorino, egg yolk

SPICY TOMATO VODKA CREAM RIGATONI Vodka, plum tomatoes, ricotta, basil

WALNUT PESTO TAGLIATELLE Basil, garlic, walnuts, Reggiano, breadcrumbs

SECONDI

BUTTER CHICKEN 'SOSTANZA'STYLE Lightly battered, butter roasted chicken breast, lemon arugula salad

DESSERT

TIRAMISU

PANNA COTTA

JCCIOLC OSTERIA -DURHAM-

\$75 per guest, plus tax (7.5%) and gratuity (20%) (for food only.)
Wine & beverages are additional and will be added to the final bill.
Menu to be served family style, quantity based on party size.

APPETIZER

WALNUT PESTO ARANCINI Calabrian chili aioli

HOUSE GREEN SALAD Mixed seasonal greens, champagne vinegar dressing, pecorino, prosciutto

CREAMED MUSHROOMS Sautéed cremini, shiitake mushrooms, oyster mushrooms, cognac, Reggiano, multigrain toast

PRIMI

LINGUINE ALLA CARBONARA Guanciale (pork), pecorino, egg yolk

SPICY TOMATO VODKA CREAM RIGATONI Vodka, plum tomatoes, ricotta, basil

WALNUT PESTO TAGLIATELLE Basil, garlic, walnuts, Reggiano, breadcrumbs

TRUFFLE TAJARIN Fresh black, truffles, truffle paste, Reggiano

SECONDI

BUTTER CHICKEN 'SOSTANZA'STYLE Lightly battered, butter roasted chicken breast, lemon arugula salad

BEEF TAGLIATA Prime NY Strip, served with arugula dressed with 12+ aged balsamic + Reggiano

DESSERT

TIRAMISU PANNA COTTA