



Signature Package

\$90 Per Guest Plus Tax & Gratuity
PROSECCO TOAST +\$8 Per Guest

STARTERS

Served Family Style

- FRESHLY BAKED HOMEMADE BREAD house dip, extra virgin olive oil

PIZZETTA OF YOUR CHOICE (+\$5 Per Guest)

CHARCUTERIE & CHEESE BOARD (+\$7 Per Guest)
fine Italian cured meats, artisan cheeses, mixed olives

TUNA TARTARE (+\$7 Per Guest)
sushi grade tuna, avocado, yuzu & tobiko soy sauce
- FRITTO MISTO (+\$6 Per Guest)
Rhode Island calamari, shrimp, branzino, marinara

POLPETTE AL SUGO (+\$6 Per Guest)
grass fed beef meatballs, san marzano tomato sauce,
fresh ricotta, aged parmigiano, crostini

SALAD

Choose One | Served Individually

- CAESAR SALAD romaine heart, 36-month aged parmigiano, sourdough croutons
- CHOPPED CENTOCOLORI farm lettuce, sliced avocado, tomatoes, mozzarella,
castelvetrano olives, house dressing

PIZZA OR PASTA COURSE

Choice Of Two | Served Family Style | +\$12 Per Guest
Any Pasta From Main Courses Or Any Pizza From Below

- MARGHERITA San Marzano, mozzarella di bufala & basil
- DELL'ORTO assorted grilled vegetables, aged gorgonzola
- SAN DANIELE 36-month aged San Daniele prosciutto, wild arugula
- CAPRICCIOSA artichokes, prosciutto cotto, mushrooms, black olives
- DIAVOLA n'duja spicy sausage, provolone, chili & mint
- FUNGHI forest mushrooms, summer truffle, taleggio
- FRIARELLI broccoli rabe crumble sweet sausage, parmigiano

MAIN COURSE

Choose Four Options For Menu | Served Individually

- SPICY RIGATONI VODKA San Marzano tomato sauce, calabrian chili, touch of cream, parmigiano
- LINGUINE VONGOLE Manila clams, white wine & garlic sauce, fresh parsley, extra virgin olive oil
- SPAGHETTI POMODORO "Dop" San Marzano tomato slice, fresh basil
- TAGLIATELLE ALLA BOLOGNESE slow-braised veal ragu "Dop" San Marzano tomato sauce,
parmigiano-reggiano
- PARMIGIANA pounded & breaded organic chicken breast, tomato sauce, mozzarella di bufala, parmigiano
- BRANZINO fillet of oven roasted Mediterranean sea bass, castelvetrano olives salsa verde
- SALMONE ARROSTO oven roasted Faroe Island salmon, herbed butter
- POLLO half roasted chicken, preserved lemon, pan jus
- AKAUSHI NY STRIP (+\$15 Per Guest) herb crusted steak, vin cotto
- SCALOPPINE PICCATA (+\$8 Per Guest) thinly sliced veal loin, caperberries, lemon & butter sauce

SIDES

Choose Two Items | Served Family Style

- BROCCOLI RABE

ROASTED POTATOES

ASPARAGUS WITH LEMON

SAUTEED SPINACH
- MAC & CHEESE

ROASTED SHAVED BRUSSEL SPROUTS

HAND-CUT FRIES

DESSERT

Served Family Style

ASSORTED SELECTION OF ARTISANAL HOMEMADE DESSERTS

Let Us Know Your Preferences & We Will Make A Custom Package For You!

DISCLAIMERS:

Menu Items, Preparations & Pricing Are Subject To Change Due To Availability.
Tailored Menu, Hors D'Oeuvres, Wine, Cocktails, Non-Alcoholic Beverages & Coffee Are Available A La Carte In Addition
To The Price Per Person Upon Request. Please Inform Us Of Any Allergies Or Dietary Restrictions In Advance
We Recommend Pre-Selecting Your Wine Choices. Corkage Fee \$65 (Per Regular 750ml Bottle)
20% Gratuity, 7% Admin Fee & Local Taxes Will Be Added To All Event Bookings. A \$50 Per Person Deposit Required
Upon Booking. Full Deposit Refunded In The Event Of A Cancellation 1 Week Before The Scheduled Event.
A Room Charge May Incur Based On Number Of Guests. Guest Count & Menu Must Be Set 7 Days In Advance.
No Show Guests Or Adding Guests After Guest Count Is Set Will Be Charged Full Price. Other Restrictions May Apply.

DOPO
HOSPITALITY GROUP

2402 MONTAUK HIGHWAY | BRIDGEHAMPTON, NY | 631.536.6006 | ILPONTEHAMPTONS.COM