DOPO IL PONTE
EST 2022 BRIDGEHAMPTON
BAR PIZZERIA RISTORANTE

Signature Package

$90 Per Guest Plus Tax & Gratuity

STARTERS

Served Family Style

FRESH BREAD freshly baked bread, house dip (Included)

TARTARE DI TONNO (+$10 Per Guest)
tuna tartare, avocado, cucumbers,
soy & sesame sauce

FRITTO MISTO (+$8 Per Guest)
Rhode Island calamari, shrimp,
branzino, marinara

MARGHERITA PIZZETTA (+$6 Per Guest)
San Marzano tomato sauce,
mozzarella di bufala, parmigiano, basil

POLPETTE AL SUGO (+$8 Per Guest)
prime beef meatballs, san marzano tomato sauce,
ricotta cheese, crostini

CHARCUTERIE & CHEESE BOARD (+$6 Per Guest)
fine Italian cured meats, artisan cheeses, mixed olives

SALAD

Choose One | Served Individually

CAESAR SALAD romaine heart, aged parmigiano, sourdough croutons, caesar dressing

INSALATA VERDISSIMA vividly green fresh mixed lettuce, avocado,
chives, whole grain mustard dressing

MAIN COURSE

Choose Three-Four Options For Menu | Served Individually

CHITARRA ALLO SCOGLIO squid ink pasta, mixed seafood, shrimp, calamari, scallops,
clams, heirloom tomatoes, garlic, wild sicilian oregano

LUMACHE CON SALSICCIA large shell pasta, braised Italian sausage, fresh broccoli pesto, parmigiano

RIGATONI VODKA San Marzano tomato sauce, calabrian chili, touch of cream, parmigiano

LINGUINE ALLE VONGOLE Manila clams, white wine, garlic, fresh parsley, extra virgin olive oil

SPAGHETTI POMODORO spaghetti mancini, "Dop" San Marzano tomato sauce, fresh basil

TAGLIATELLE AL RAGU DI CARNE slow cooked beef & veal, san marzano tomato sauce,
barolo wine, parmigiano

PARMIGIANA DI POLLO pounded and breaded organic chicken breast, tomato sauce,
mozzarella di bufala, parmigiano

ORATA ALLA MEDITERRANEA oven-roasted Mediterranean sea bream fillet, salmoriglio

SALMONE Faroe Island salmon, dill citronette

LOMBATELLO DI MANZO (+$15 per person) seared prime skirt steak, salsa chimichurri

SIDES

Choose Two Items | Served Family Style

BROCCOLI RABE
SAUTEED SPINACH
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
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