



EVVIVA[®] TRATTORIA

EVVIVA[®] PRIX FIX MENU

IL PACCHETTO 1

\$35 PER PERSON

Each Guest Has A Choice Of 1 Item From Each Section

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP
Cannellini Beans, Evviva[®]
Marinara, Ditalini, Romano (V)

CAESAR SALAD
Romaine, Ciabatta Croutons,
Parmigiano, Caesar Dressing

EVVIVA[®] SALAD
Artisan Greens, Cucumber,
Olive, Grape Tomato, Roasted
Red Peppers, Fresh Mozzarella,
Ciabatta Croutons, White
Balsamic Vinaigrette (V)

SECONDI

PESTO CHICKEN CAPRESE
Pesto Chicken Salad, Arugula,
Housemade Mozzarella, Tomato,
Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA
Choice Of Any 9-Inch
Signature Pizza

CHICKEN & BROCCOLINI ALFREDO
Chicken, Romano, Fresh Herb,
Cream, Broccolini, Tagliatelle

BOLOGNESE
Beef, Sausage, Porcini
Mushrooms, Tomato, Cream,
Parmigiano, Truffle Salt,
Tagliatelle

PARMIGIANA
Choice Of Chicken Or Eggplant (V)
With Evviva[®] Marinara, Cheese
Blend, Whipped Ricotta, Pesto,
Spaghetti

DESSERT

HAND FILLED CANNOLI
Sweetened Ricotta, Semi-Sweet
Chocolate Chips

V - Vegetarian
GF - Gluten Free

*These Menu Items May Be Served Raw Or Under Cooked. Consuming Raw Or Under Cooked Meat, Shellfish, Eggs, Or Poultry May Result In Food Borne Illness, Especially If You Have Certain Medical Conditions.

IN HOUSE DINING

EVVIVA® PRIX FIX MENU

IL PACCHETTO 2

\$45 PER PERSON

Table Shared Appetizers – Choose 1 For Every 4 Guests
Insalata, Secondi & Dessert – Each Guest Has A Choice Of 1 Item From Each Section

TABLE SHARED APPETIZER

CALAMARI FRITTI

Crispy Calamari, Cherry Peppers,
Lemon, Creamy Romesco

CHIPS & DIP

Truffled Potato Chips,
Caramelized Onion Dip,
Calabrian Cheese Dip (V)

SAUSAGE & PEA ARANCINI

Saffron Risotto, Bianco & Sons
Sausage, Peas, Cheese Blend,
Breadcrumbs, Pesto, Romano
Cheese. Arrabbiata Sauce

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP

Cannellini Beans, Evviva®
Marinara, Ditalini, Romano (V)

CAESAR SALAD

Romaine, Ciabatta Croutons,
Parmigiano, Caesar Dressing

EVVIVA® SALAD

Artisan Greens, Cucumber,
Olive, Grape Tomato, Roasted
Red Peppers, Fresh Mozzarella,
Ciabatta Croutons, White
Balsamic Vinaigrette (V)

V - Vegetarian
GF - Gluten Free

SECONDI

PESTO CHICKEN CAPRESE

Pesto Chicken Salad, Arugula,
Housemade Mozzarella, Tomato,
Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA

Choice Of Any 9-Inch
Signature Pizza

CHICKEN & BROCCOLINI ALFREDO

Chicken, Romano, Fresh Herb,
Cream, Broccolini, Tagliatelle

BOLOGNESE

Beef, Sausage, Porcini
Mushrooms, Tomato, Cream,
Parmigiano, Truffle Salt,
Tagliatelle

PARMIGIANA

Choice Of Chicken Or Eggplant (V)
With Evviva® Marinara,
Cheese Blend, Whipped Ricotta,
Pesto, Spaghetti

SHRIMP SCAMPI

Sautéed Shrimp, Garlic, Roasted
Tomato, Lemon, White Wine
Reduction, Basil, Spaghetti,
Toasted Breadcrumbs

MEATBALL FRA DIAVOLO

Housemade Meatballs, Arrabbiata
Sauce, Basil, Mozzarella,
Cavatappi

MARSALA

Choice Of Chicken Or Shrimp, Fat
Moon Farm Mushrooms, Crispy
Prosciutto, Red Onion, Spaghetti,
Marsala Wine Brodo

PICCATA

Choice Of Chicken Or Shrimp,
Lemon, Capers, Spaghetti,
Parmigiano, Creamy White
Wine Sauce

DESSERT

HAND FILLED CANNOLI

Sweetened Ricotta, Semi-Sweet
Chocolate Chips

TIRAMISU

Layers Of Sponge Cake & Lady
Fingers, Boston Distillery Coffee
Brandy, Maple Cream Liquor
Syrup, Mascarpone Mousse

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IN HOUSE DINING

EVVIVA® PRIX FIX MENU

IL PACCHETTO 3

\$50 PER PERSON

Table Shared Appetizers – Choose 1 For Every 4 Guests
Insalata, Secondi & Dessert – Each Guest Has A Choice Of 1 Item From Each Section

TABLE SHARED APPETIZER

CALAMARI FRITTI

Crispy Calamari, Cherry Peppers,
Lemon, Creamy Romesco

CHIPS & DIP

Truffled Potato Chips,
Caramelized Onion Dip,
Calabrian Cheese Dip (V)

SAUSAGE & PEA ARANCINI

Saffron Risotto, Bianco & Sons
Sausage, Peas, Cheese Blend,
Breadcrumbs, Pesto, Romano
Cheese. Arrabbiata Sauce

INSALATA & ZUPPA

UNCLE JOE'S PASTA E FAGIOLI SOUP

Cannellini Beans, Evviva®
Marinara, Ditalini, Romano (V)

CAESAR SALAD

Romaine, Ciabatta Croutons,
Parmigiano, Caesar Dressing

EVVIVA® SALAD

Artisan Greens, Cucumber,
Olive, Grape Tomato, Roasted
Red Peppers, Fresh Mozzarella,
Ciabatta Croutons, White
Balsamic Vinaigrette (V)

SECONDI

PESTO CHICKEN CAPRESE

Pesto Chicken Salad, Arugula,
Housemade Mozzarella, Tomato,
Balsamic Glaze

SIGNATURE INDIVIDUAL PIZZA

Choice Of Any 9-Inch
Signature Pizza

CHICKEN & BROCCOLINI ALFREDO

Chicken, Romano, Fresh Herb,
Cream, Broccolini, Tagliatelle

BOLOGNESE

Beef, Sausage, Porcini
Mushrooms, Tomato, Cream,
Parmigiano, Truffle Salt,
Tagliatelle

PARMIGIANA

Choice Of Chicken Or Eggplant (V)
With Evviva® Marinara, Cheese
Blend, Whipped Ricotta, Pesto,
Spaghetti

SHRIMP SCAMPI

Sautéed Shrimp, Garlic, Roasted
Tomato, Lemon, White Wine
Reduction, Basil, Spaghetti,
Toasted Breadcrumbs

MEATBALL FRA DIAVOLO

Housemade Meatballs, Arrabbiata
Sauce, Basil, Mozzarella,
Cavatappi

MARSALA

Choice Of Chicken Or Shrimp, Fat
Moon Farm Mushrooms, Crispy
Prosciutto, Red Onion, Spaghetti,
Marsala Wine Brodo

PICCATA

Choice Of Chicken Or Shrimp,
Lemon, Capers, Spaghetti,
Parmigiano, Creamy White
Wine Sauce

BALSAMIC BRAISED SHORT RIB

Slow Braised Beef Short Rib,
Roasted Brussels Sprouts,
Creamy Mascarpone Polenta,
Microgreens, Red Wine Demi

*GRILLED SALMON

North Atlantic Salmon, Artichoke,
Capers, Roasted Tomato, Spinach,
Lemon, Spaghetti Squash,
Pesto, Pepitas

EVVIVA® SEAFOOD RISOTTO

Shrimp, Mussels, Bay Scallops,
Saffron Wine, Spinach, Corn,
Roasted Tomatoes, Carnaroli Rice

DESSERT

HAND FILLED CANNOLI

Sweetened Ricotta, Semi-Sweet
Chocolate Chips

LIMONCELLO CAKE

Sponge Cake, Limoncello Liquor,
Cannoli Whipped Cream,
Powdered Sugar

TIRAMISU

Layers Of Sponge Cake & Lady
Fingers, Boston Distillery Coffee
Brandy, Maple Cream Liquor
Syrup, Mascarpone Mousse

V - Vegetarian
GF - Gluten Free

*These Menu Items May Be Served Raw Or Under
Cooked. Consuming Raw Or Under Cooked Meat,
Shellfish, Eggs, Or Poultry May Result In Food
Borne Illness, Especially If You Have Certain
Medical Conditions.

IN HOUSE DINING



BEVERAGE PACKAGES

We Offer Many Options To Fit Your Needs In Providing Alcoholic Beverages For Your Guests. Some Of These Options Are Included Below, But We Can Cater To Any Need Big Or Small.

CASH BAR

With This Option, Your Guests Are Free To Order Any Beverage That They Would Like, And Separate Checks Will Be Created That They Can Pay For Themselves.

OPEN BAR

Your Guests Will Be Free To Order Alcoholic Beverages From Our Menu That Will Be Added To The Main Event's Tab. Several Options To Consider When Choosing An Open Bar:

FULL OPEN BAR

Your Guests Are Free To Order Any Beverage They Choose.

BEER/WINE/WE'LL DRINKS

With This Option You Can Choose To Have Your Guests Be Limited To 16oz Draft Beer, House Wines, And Well Cocktails (Not To Worry, Our Well Liquor Choices Are Tito's, Jack Daniels, Bacardi, And El Jimador Tequila).

COCKTAIL HOUR/LIMITED TAB

You Can Provide Your Guests A Time Window In Which The Drinks Will Be Added To The Main Event Tab. If A Time Frame Isn't What You Would Like, We Can Also Cap The Dollar Amount Of A Tab At An Amount Of Your Choosing.

DRINK TICKETS

You Can Select A Set Number Of Drinks That You Would Like To Provide Your Guests. Per Liquor Laws, Drinks Ordered With Drink Tickets Cannot Be A Set Price, But Rather You Will Be Charged Based On Consumption.

NON-ALCOHOLIC BEVERAGES

Some Of Our Packages Include Non-Alcoholic Beverages, If The Package You Choose Does Not Include This You Can Add It For The Following Prices Per Person. If You Do Not Choose To Add This, The Individual Drinks Will Be Added To The Bill.

COFFEE, ICED & HOT TEA, AND SODA. \$3.50

**COFFEE, ICED & HOT TEA, SODA,
ESPRESSO, CAPPUCCINO,
SPARKLING WATER. \$5.50**

DESSERTS

Ask Us About Our Party Sized Fresh Dessert Options From Montilio's Bakery