



PRIVATE DINING 75PP

contact us at hello@willowsacramento.com

ALL DISHES SERVED FAMILY STYLE

PANE

HOUSE MADE FOCACCIA

balsamico di modena,
rosemary & olive oil

PROSCIUTTO

fried sfinci dough, whipped burrata, pickled vegetables **+\$10 pp**

ANTIPASTI

SELECT THREE

+\$5 per guest for additional selections

MISTICANZA

market greens, fennel, focaccia polvere, parmigiano reggiano

INSALATA CAESAR

baby romaine, boquerones, focaccia, parmigiano reggiano

BEETS

whipped ricotta salata, pomegranate, hazelnuts, sorrel

BRUSCHETTA

whipped burrata, pears, onion jam, herbs

BROCCOLI RABE

calabrian chili, confit garlic, lemon zest

PATATA DI CARBONE

german butterball potatoes, mascarpone cream, chives

PASTA

SELECT ONE

CAVOLO CAMPANELLE

pesto alla genovese & parmigiano reggiano

BUCATINI CACIO E PEPE

pecorino romano & black pepper

SECONDI

SELECT TWO

all secondi dishes served with tuscan baked beans

ROASTED HALIBUT

roasted tomato, caramelized fennel & onion, brodo di pesce, crostini, basil **+7pp**

ORA KING SALMON

tuscan kale, chimichurri, charred lemon

STEMPLE CREEK NEW YORK STEAK

blistered tomatoes, confit garlic, house dried herbs, fresh horseradish **+\$15pp**

WHOLE ROASTED CHICKEN

yogurt & calabrian chili marinade, citrus, frisee, castelvetro olives

DOLCI

SELECT ONE

BUDINO AL CIOCCOLATO

graham cracker, italian meringue, candied hazelnuts

SORBET

seasonal flavors

COOKIES

for the table, from the kitchen

Executive Chef Russell Middleton

For your convenience a 20% gratuity is added to all parties of six or more

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



LUNCH

contact us at hello@willowsacramento.com

55PP

PANE

for the table

PROSCIUTTO

fried sfinci dough, whipped burrata, pickled vegetables +\$10 pp

HOUSE MADE FOCACCIA
balsamico di modena, rosemary & olive oil

BRUSCHETTA
whipped burrata, pears,
onion jam, herbs +6pp

ANTIPASTI

SELECT THREE
served family style

MISTICANZA

market greens, fennel, focaccia dust,
parmigiano reggiano

BEETS
whipped ricotta salata, pomegranate,
hazelnuts, sorrel

INSALATA CAESAR
baby romaine, boquerones, focaccia,
parmigiano reggiano

POTATO WEDGES

herbs, garlic aioli, parmigiano reggiano

BROCCOLI RABE
calabrian chili, confit garlic, lemon zest

SECONDI

SELECT THREE
served as a choice per guest

CAVOLO CAMPANELLE
pesto alla genovese & parmigiano reggiano

BAVETTE STEAK
russet potato wedges, chimichurri, herbs,
parmigiano reggiano, garlic aioli

SALMON
winter squash, salsa verde, frisee, pepitas

BUCATINI CACIO E PEPE
pecorino romano & black pepper

WILLOW BURGER
buffalo mozzarella, arugula onion jam, brioche bun,
served with potato wedges & garlic aioli

ROASTED HALF CHICKEN
yogurt & calabrian chili marinade, citrus, frisee, castelvetrano olives

DOLCI

SEASONAL OFFERINGS
+8 pp

Executive Chef Russell Middleton

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