



## PRIVATE DINING

contact us at [hello@willowsacramento.com](mailto:hello@willowsacramento.com)

### PANE

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HOUSE MADE FOCACCIA

GNOCCO FRITTO

Prosciutto / Pickled Fennel / Herbs **+\$10 pp**

### ANTIPASTI

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SELECT 3

**+\$5** per guest for additional items

#### MISTICANZA

Market Greens / Stone Fruit / Focaccia Polvere / Confit Avocado / Herbs

#### INSALATA CAESAR

Baby Romaine / Boquerones / Focaccia / Parmigiano Reggiano

#### CASTELVETRANO SCHIACCIATO

Celery / Mint / Pistachios

#### BRUSCHETTA RICOTTA E FIGURA

Onion Jam / Herbs

#### BROCCOLI DI RAPA

Calabrian Chili / Confit Garlic / Limone

#### PATATA DI CARBONE

Mascarpone / Chives

### TUTTA LA PASTA FATTA IN CASA

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SELECT 1

#### CAVOLO CAMPANELLE

Pesto Alla Genovese / Parmigiano Reggiano

#### BUCATINI CACIO E PEPE

Pecorino Romano / Black Pepper

CONTINUED ON NEXT PAGE

*Executive Chef Russell Middleton*

\*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.



## PRIVATE DINING CONTINUED

### SECONDI

SELECT 2

all secondi dishes served with Tuscan baked beans

BRANZINO ALLA PLANCHA  
Chimichurri / Puntarelle Alla Romano / Limone

ROASTED CHICKEN  
Calabrian Chili / Limone / Herb Salad

LAMB LOIN  
Black Garlic Yogurt / Arugula / Allium Insalata **+\$8pp**

ITALIAN HERB NEW YORK STRIP  
Blistered Tomatoes / Confit Garlic / House Dried Herbs / Fresh Horseradish  
**+\$15pp**

### DULCI

SELECT 1

CHOCOLATE BUDINO  
Italian Meringue / Graham Cracker Crumble / Candied Hazelnut Dust

SORBET

COOKIES  
For the table, from the kitchen

*Executive Chef Russell Middleton*

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