

MOTO

RECEPTION MENU

price per person does not include tax and gratuity

PASSED STARTERS

COLD

WAGYU TARTARE * **10 pp**
walnut pesto, watercress,
cheese crumble

CAPRESE BRUSCHETTA **8 pp**
grape tomato, mozzarella, basil

PEAR CROSTINI **7 pp**
Gorgonzola, balsamic reduction

HOT

TOMATO TARTINE **5 pp**
Castelvetro olive, herb
ricotta, basil

DISPLAYED

FORMAGGI E SALUMI **18 pp**
selection of artisan cheeses, 400-day aged Parma prosciutto,
fennel blood orange cherry mostarda, Marcona almonds

FESTA DEL MAR **42 pp**
lobster, crab claws, oysters, poached shrimp, accompaniments

MINI MEATBALL **8 pp**
prime beef & Berkshire pork, ricotta

CALAMARI **8 pp**
basil, arrabbiata, pickled pepper aioli

ROASTED VEGETABLE ANTIPASTI **14 pp**
zucchini, squash, carrot, peppers, asparagus, green goddess

SHRIMP COCKTAIL **20 pp**
poached, cocktail sauce

KALE INSALATA **8 pp**
seasonal selection

PIZZA

MARGHERITA **20**
fresh mozzarella, parmesan, basil

HOT HONEY **22**
fennel sausage, honey Calabrian chili

QUATTRO FORAGGI & FIG **24**
fontina, ricotta, mozzarella, gorgonzola

DOLCE

ASSORTED MINI BITES **6 pp**
chef's selection

Menu subject to change based on seasonality. Custom menus can be created based on food restrictions, personal preference and budget.

Menus **must** be finalized seven days prior to event.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.

SHARING MENU

price per person does not include tax and gratuity

SUPERIORE

\$75 PER PERSON / 4 COURSES

FIRST

preselect two for the table, served to share

CRISPY CALAMARI*
lemon, arrabbiata, pickled pepper aioli

MEATBALLS
prime beef & Berkshire pork, ricotta

ROMAN STYLE ARTICHOKE
herb aioli, parsley

FOURTH

preselect one for the table, served to share

SALMON*
Calabrian carrot puree, panzanella

CHICKEN FURIOSA
airline breast, fresh mozzarella, furiosa, chives

ROASTED CHICKEN
Joyce Farms airline breast, crispy artichokes,
creme fraiche

SECOND

preselect two for the table, served to share

MOTO CAESAR*
white anchovy, black olive oil, bread crumb

KALE
dried cherry, feta, sunflower seed, Grana Padano

BURRATA + TOMATO
heirloom tomato, fresh basil

SIDES

preselect two for the table, served to share

MARBLE POTATOES
roasted garlic, rosemary, Parmigiano-Reggiano

CALABRIAN FETA BROCCOLINI
whipped Calabrian feta, Mugolio pine code bud
syrup, crispy shallots, yuzu bread crumb

CRISPY BRUSSELS SPROUTS
white balsamic gastrique

THIRD

preselect two for the table, served to share

CACIO E PEPE
Parmigiano-Reggiano, Pecorino, pepper

POMODORO
basil, tomato, olive oil

BOLOGNESE
prime beef & Berkshire pork, ricotta salata

DESSERT

served to share

ASSORTED MINI BITES
chef's selection

MIGLIORE

\$115 PER PERSON / 4 COURSES

FIRST

preselect two for the table, served to share

CRISPY CALAMARI*
lemon, arrabbiata, pickled pepper aioli

MEATBALLS
prime beef & Berkshire pork, ricotta

ROMAN STYLE ARTICHOKE
herb aioli, parsley

FOURTH

preselect two for the table, served to share

SALMON*
Calabrian carrot puree, panzanella

CHICKEN FURIOSA
airline breast, fresh mozzarella, furiosa, chives

ROASTED CHICKEN
Joyce Farms airline breast, crispy artichokes,
creme fraiche

WAGYU FILET*
Evan's Meats, Birmingham, AL

SECOND

preselect two for the table, served to share

MOTO CAESAR*
white anchovy, black olive oil, bread crumb

KALE
dried cherry, feta, sunflower seed, Grana Padano

BURRATA + TOMATO
heirloom tomato, fresh basil

SIDES

preselect two for the table, served to share

MARBLE POTATOES
roasted garlic, rosemary, Parmigiano-Reggiano

CALABRIAN FETA BROCCOLINI
whipped Calabrian feta, Mugolio pine code bud
syrup, crispy shallots, yuzu bread crumb

CRISPY BRUSSELS SPROUTS
white balsamic gastrique

THIRD

preselect two for the table, served to share

CACIO E PEPE
Parmigiano-Reggiano, Pecorino, pepper

POMODORO
basil, tomato, olive oil

BOLOGNESE
prime beef & Berkshire pork, ricotta salata

TRUFFLE RISOTTO
black truffle, Parmigiano-Reggiano, white
truffle oil

BLACK STROZZAPRETI
gulf shrimp, Calabrian chile, green onion

LOBSTER STROZZAPRETI
boursin cream, yuzu butter, bread crumbs

DESSERT

served to share

ASSORTED MINI BITES
chef's selection

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