



No **246**

STEPHANIE DAVIS – EVENT MANAGER

[SDAVIS@ROCKETFARMRESTAURANTS.COM](mailto:SDAVIS@ROCKETFARMRESTAURANTS.COM)

TEL. 470.990.1100

# FAMILY STYLE DINNER MENU

\$55 per person

## ANTIPASTI

*choose one, share for the table (add a salad, \$5 supplement per person)*

NO.246 VEAL AND RICOTTA MEATBALLS, san marzano, pork, local basil

SIMPLE SALAD, seasonal greens, lemon vinaigrette, parmesan

CAESAR SALAD, crouton, boquerones

CALAMARI MARINARA, lemon

MARGHERITA, MUSHROOM, OR DIABLO PIZZA, choose one

## SECONDI

*choose three, share for the table*

FISH OF THE MOMENT, capers, garlic, lemon

WOOD ROASTED NY STRIP, garlic, brown butter, rosemary

BLACK SPAGHETTI FRA DIAVOLA, shrimp, san marzano, chili

SPAGHETTI, veal and ricotta meatballs, san marzano, local basil

CHICKEN SCALOPINI, brown butter, capers, lemon nage, grana, parsley

CHICKEN MARSALA, local mushrooms

AGNOLOTTI FORMAGI AL LIMONE, ricotta (\$5 supplement per person)

## CONTORNI

*share for the table (\$7 supplement per person per side)*

HOUSE-MADE PASTA

SEASONAL VEGETABLE

## ILDULCI

*choose one, share for the table*

TIRAMISU

ORANGE EVOO CAKE, hot buttered rum, fresh blueberries

*Please keep in mind No.246 is a seasonal kitchen, therefore some menu items may change by the time your event takes place.*

*Please check in with the Event Manager regarding the most current seasonal items and dessert.*

*Thank you!*

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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EVENTSN0246@ROCKETFARMRESTAURANTS.COM

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# BRUNCH MENU

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\$35 per person

## FOR THE TABLE *share family style*

"HOT NOW" GLAZED YEAST DONUTS  
WHIPPED RICOTTA ON TOAST, seasonal fruit  
DEVILED EGGS, anchovies

## SOMETHING MORE?

*additional shared appetizers (\$5 supplement per person per app)*

INSALATA VERDE, simple vinaigrette  
AVOCADO TOAST, evoo  
POTATO ROSTI, crème friche  
CITRUS, crushed almond

## YOUR CHOICE

*choose three for the table to share*

EGGS IN PURGATORY, tomato, nduja, garlic toast  
EGGS BENEDICT, smoked salmon  
CHICKEN ALLA FRANCESE, side of pasta  
SPAGHETTI AND MEATBALLS, the perfect morning meal  
BREAKFAST PIZZA, sunny side egg, prosciutto  
PIZZA, pepperoni or cheese

## IL DULCI

*choose one, share for the table (\$10 supplement per person)*

TIRAMISU  
ORANGE EVOO CAKE, hot buttered rum, fresh blueberries

# RECEPTION MENU

## HORS D'OEUVRES

*(cocktail style reception or table reservation)*

*Minimum order is 2 dozen per item, no exceptions*

### PASSED

246 WARM GARLIC KNOTS, parmesan, chilies, local herbs.....	14/dozen
MARINATED OLIVES, marcona almonds .....	12/dozen
PRIME BEEF TARTARE, preserved lemon, toast .....	29/dozen
HOUSE MADE RICOTTA, preserved wild mushroom crostini .....	18/dozen
CALAMARI FRITTO, lemon, san marzano .....	22/dozen
GA WHITE SHRIMP ESCABECHE, citrus cured red onion, crispy capers, parsley .....	24/dozen
246 VEAL & RICOTTA MEATBALLS, san marzano, pork, basil.....	30/dozen
BRUSCHETTA, tomato, basil, mozzarella, crostini .....	20/dozen
CAPONATA TOAST, marinated eggplant, ricotta.....	20/dozen
SMOKED TROUT & TOAST, dill crème fraiche, radish .....	24/dozen
ROASTED NY STRIP SKEWERS, salsa verde, sea salt .....	30/dozen
RUBY BEET TARTARE, sherry, ricotta .....	20/dozen

### STATIONED DISPLAYS

WOOD FIRED PIZZAS, choice of margherita, wild mushroom, seasonal .....	20/pizza
SEASONAL FARMSTEAD VEGETABLE PLATTER, green goddess dressing.....	5 PP
CHARCUTERIE OF THE MOMENT, house made pickles, jams, country toast .....	12 PP
CHEESE OF THE MOMENT .....	10 PP
FRITTO MISTO, peppers, lemon, aioli .....	10 PP
EAST OR WEST COAST OYSTERS ON THE HALF SHELL, horseradish granita, prosecco .....	34/dozen
RAW BAR, selection of: east/west coast oysters, clams on the half shell, shellfish assortment, marinated raw fish crudo (minimum order of 6 guests) .....	15 PP

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