



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 an additional item for a \$5 supplement per person)*

NO.246 MEATBALL, san marzano, pork, local basil  
SIMPLE SALAD, seasonal greens, lemon vinaigrette, parmesan  
CAESAR SALAD, crouton, anchovy  
FRITTO MISTO, calamari, gulf shrimp, pimento  
MARGHERITA, MUSHROOM, OR PEPPERONI 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 LIMONE, lemon, capers  
CHICKEN MARSALA, local mushrooms  
AGNOLOTTI, spinach, formaggio bianco (\$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  
SEASONAL EVOO CAKE

*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

SEASONAL FRUIT

DEVILED EGGS, anchovies

LOCAL LETTUCES, salumi, olives

## SOMETHING MORE?

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

POTATOES, gruyere, rosemary

RICOTTA TOAST, seasonal fruit

NO 246 MEATBALL

## YOUR CHOICE

*choose three for the table to share*

EGGS IN PURGATORY, nduja sausage, garlic toast

EGGS BENEDICT, ham

BREAKFAST PIZZA

THE PANCAKE

CHICKEN SCALLOPINI, limon

SPAGHETTI AND MEATBALLS

PEPPERONI PIZZA

## IL DULCI

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

TIRAMISU

SEASONAL EVOO CAKE

No 246

# 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 SALMON & 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, pepperoni.....	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

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