



STEPHANIE DAVIS – EVENT MANAGER

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TEL. 470.990.1100

# NO. 246 SUPPER MENU

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\$55 per person

## ANTIPASTI

*choose one, share for the table*

INSALATA VERDE, champagne vinaigrette

CAESAR SALAD, anchovy

NO. 246 MEATBALL, san marzano

FRITTO MISTO, calamari, gulf shrimp, pimento

## SECONDI

*choose three, share for the table*

FISH OF THE MOMENT, salsa verde, lemon, evoo

CHICKEN LIMONE, lemon, capers

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

EGGPLANT PARMESAN, san Marzano, fior de latte (vegetarian)

## IL DULCI

*choose one, share for the table*

TIRAMISU

SEASONAL EVOO CAKE

No **246**

# NO. 246 FEAST MENU

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\$85 per person

## ANTIPASTI

*choose one, share for the table*

NO.246 MEATBALL, san marzano

FRITTO MISTO, calamari, gulf shrimp, pimento

MARGHERITA, MUSHROOM, OR PEPPERONI PIZZA, choose one

## SALAD

*choose one, share for the table*

INSALATA VERDE, champagne vinaigrette

CAESAR SALAD, anchovy

## SECONDI

*choose three, share for the table*

FISH OF THE MOMENT, salsa verde, lemon, evoo

CHICKEN PARMIGIANA, san marzano, for de latte

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

TAGLIATELLE BOLOGNESE

WOOD ROASTED NY STRIP, garlic, brown butter, rosemary

AGNOLOTTI, spinach, formaggio bianco (vegetarian)

## CONTORNI

*choose one, share for the table*

HOUSE-MADE PASTA

SEASONAL VEGETABLE

## ILDULCI

*choose one, share for the table*

TIRAMISU

SEASONAL EVOO CAKE

No 246

# BRUNCH MENU

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\$45 per person

## FOR THE TABLE

*share family style*

"HOT NOW" GLAZED YEAST DONUTS

SEASONAL FRUIT

DEVILED EGGS, anchovies

SALUMI AND CHEESE

## YOUR CHOICE

*choose three for the table to share*

EGGS IN PURGATORY, nduja sausage, garlic toast

BREAKFAST PIZZA

THE PANCAKE

CHICKEN SCALLOPINI, limon

SPAGHETTI AND MEATBALLS

PEPPERONI PIZZA

## IL DULCI

*choose one for the table to share*

TIRAMISU

SEASONAL EVOO CAKE

# 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.....	26/dozen
MARINATED OLIVES, marcona almonds .....	22/dozen
PRIME BEEF TARTARE, preserved lemon, toast .....	40/dozen
HOUSE MADE RICOTTA, preserved wild mushroom crostini .....	32/dozen
CALAMARI FRITTO, lemon, san marzano .....	32/dozen
246 VEAL & RICOTTA MEATBALLS, san marzano, pork, basil.....	40/dozen
BRUSCHETTA, tomato, basil, mozzarella, crostini .....	30/dozen
CAPONATA TOAST, marinated eggplant, ricotta.....	30/dozen
SMOKED SALMON & TOAST, dill crème fraiche, radish .....	36/dozen
ROASTED NY STRIP SKEWERS, salsa verde, sea salt .....	42/dozen

### PIZZA STATION

WOOD FIRED PIZZAS.....	22/pizza
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*choice of: cheese, pepperoni, margherita, or mushroom*

### DESSERT STATION

MINI TIRAMISU SHOTS .....	30/dozen
MINI CHOCOLATE BUDINO SHOTS.....	30/dozen
MINI EVOO CAKE SHOTS.....	30/dozen

*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:

TEL. 470.990.1100

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No 246