

Fuoco Italiano

Italy's Elemental Kitchen — Flame, Dough, and Time

This is one interpretation of what fire can become when guided by tradition, season, and restraint. Every experience at Embers & Spice is tailored, but this offers a glimpse into how we work — the flow, the atmosphere, the care woven into each course.

The Experience

Arrival & Antipasti

Guests are welcomed into the open-air fire kitchen, where preparation unfolds in full view. The first course arrives on rustic boards, meant for sharing and lingering.

- Marinated olives with citrus and herbs
- House-baked focaccia, still warm, brushed with olive oil
- Seasonal vegetables — charred, pickled, or raw
- Aged cheeses and cured meats, simply presented

Atmosphere: Warm. Unhurried. The fire is already speaking.

Fresh Pasta al Fuoco

Hand-rolled pasta, finished over live flame. Each preparation honors a different Italian tradition — rich, bright, or earthy. Served family-style, finished tableside.

Choose from:

- Cacio e Pepe — Pecorino, black pepper, embers
- Aglio e Olio — Garlic, chili, olive oil, fire-kissed breadcrumbs
- Pomodoro e Basilico — San Marzano tomatoes, basil, slow heat
- Porcini e Panna — Wild mushrooms, cream, wood smoke

The rhythm: Guest-paced. Generous. Communal.

Neapolitan Pizza

Dough fermented with intention. Baked in the wood-fired oven and served continuously throughout the evening — never rushed, never cold.

Offerings include:

- Margherita — Tomato, mozzarella, basil, olive oil
- Marinara — Tomato, garlic, oregano, no cheese
- Funghi — Wild mushrooms, mozzarella, thyme
- Prosciutto e Rucola — Cured ham, arugula, Parmigiano

The fire shapes each crust. Charred edges. Soft center. Nothing more, nothing less.

Dolce (Optional)

Simple. Honest. Italian.

- Olive oil cake with citrus and sea salt
 - Affogato — espresso over vanilla gelato
 - Fire-roasted seasonal fruit with mascarpone
- Or skip dessert entirely. Sometimes the evening is complete without it.

Optional Enhancements

- Handmade Filled Pasta Station — Ravioli or tortellini, prepared live
- Mozzarella Stretching — Fresh mozzarella made on-site (venue-approved)
- Italian Wine & Aperitivo Pairing — Curated selections to complement each course
- Italian Dessert Cart — Tiramisu, panna cotta, biscotti, seasonal tarts

Perfect For

Garden weddings. Vineyard dinners. Anniversary celebrations. Private estate events. Intimate corporate gatherings.

Anywhere fire, food, and intention can meet.

A Note on Customization

This menu is a foundation, not a formula. Every experience is shaped by season, setting, and the story you want to tell. We'll work together to ensure the fire serves your vision — never the other way around.

Ready to begin?

Let's talk about your event.