



Private Party Contract

Date: _____ Day: _____ Time: _____
 Name of Function: _____ Event: _____
 Contact Person: _____ Guaranteed Pax: _____
 Contact Information: Ph: _____ E-mail _____
 Address: _____ City: _____

******Deposit: Due One week prior to the event to reserve dining space.**

Party is responsible for payment amount of guaranteed guests****

Credit Card Amex () Master Card () Visa () Discover () Check ()
 Credit card # _____ Exp. _____

12 to 25 PERSON Minimum: Entire Private Room (Charge for 1 Valet Mandatory \$ 75.00)	Dep. Amount \$ 500.00
26 to 40 PERSON Maximum: Entire Private Room (Charge for 2 Valet Mandatory \$ 150.00)	Dep. Amount \$ 500.00
41 To 75 PERSON Group (Charge for 2 Valet Mandatory \$ 150.00)	Dep. Amount \$ 1000.00
25 PERSON (Side Patio) (Charge for 1 Valet Mandatory \$ 75.00)	Dep. Amount \$ 500.00
40 to 75 PERSON (Courtyard) (Charge for 2 Valet Mandatory \$ 150.00)	Dep. Amount \$ 1000.00
95 To 140 PERSON Group Entire Restaurant (Charge for 3 Valet Mandatory \$ 225.00)	Dep. Amount \$ 2000.00

MENU'

hors d'ouvres \$18.00
 Two Course Menu With no Choice \$ 44.00
 Three Course Menu With no Choice \$54.00
 Three Course Menu With Choice \$ 58.00
 Buffet \$ 58.00
 Four Course Menu With no Choice \$ 68.00
 Four Course Menu With Choice \$ 78.00

SPECIAL ARRANGEMENT

Screen Rental \$40.00
 Plus 7%
 And 20% gratuity

BAR AND BEVERAGES

Bottled Water \$ 9.00
 Espresso \$ 5.00
 Cappuccino \$ 7.00
 Cocktails, soft drinks and after dinner drinks charged as consumption

WINE

Champagne
 Red Wine
 White Wine

AGREEMENT

I, the undersigned, acknowledge that I have read and understood this private party contract and all its stipulations and agree to comply with the same.

Signature of Maitre'd: _____

Host of Event: _____

CANCELLATION POLICY:

We require at least seven days' notice for a reservation cancellation without incurring a loss of deposit.

MINIMUM POLICY:

We require at least the cost of the final guest count of the pre-select menu .



This selection of four Hors D'ouvres is offered at \$ 18.00
Different or additional Hors d'ouvres choices are available at an additional cost

Stuzzichini Dello Chef

Hot, cold and warm hors d'ouvres

PIZZETTE ALLA MARGHERITA

Pizza bites with tomato and mozzarella

MINI TORTINI DI GRANCHIO CON GUACAMOLE

Crab cakes with avocado sauce

CARPACCIO ITALIANO CON FUNGHI MARINATI AL TURTUFO

Canape with beef carpaccio and marinated mushrooms with truffle

ARANCINI DI RISO ALLA MILANESE

Rice balls with saffron, peas and mozzarella

Menu': Changes Can Be Made Upon Request With Possible Revision In Price



Two course Menu without choices
\$ 44.00 plus 7% Tax and 20% Gratuity

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Combinazione

CAVATELLI ALLA VODKA E POLLO ALLA BRACE

Combination of Hand rolled ricotta cheese dumplings in a vodka sauce
(tomato sauce, touch of cream and slash of vodka)
and grilled Chicken paillard with mixed vegetables

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Buon Appetito da Francesco & Fabrizio



**Two course Menu without choices
\$ 44.00 plus 7% Tax and 20% Gratuity**

Combinazione

PAPPARDELLE AL POMODORO E RICOTTA SALATA CON POLLO ALLA MILANESE

Combination of pappardelle with tomato sauce age ricotta cheese with
breaded Chicken cutlet arugula and fresh tomato

Dolci

CLASSICO TIRAMISU'

Traditional tiramisu'

(Ladyfingers cookies deep in espresso coffee and covered with creamy mascarpone cheese)

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Tree course Menu with choices
\$ 58.00 plus 7% Tax and 20% Gratuity

Primo Piatto

RAVIOLI DI RICOTTA AL BURRO E PASTINACHE

Ravioli filled with ricotta and spinach, butter sage sauce and crispy parsnips

Second Course Choice of :

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKI

Sautéed european Sea bass filet with shitake mushrooms and parsnips puree

POLLO AL LIMONE E VINO BIANCO CON VEGETALI MISTI

Chicken in a lemon and white wine sauce with sautéed mixed vegetables

Dolci Choice of one :

CLASSICO TIRAMISU'

Traditional tiramisu

(Ladyfingers cookies deep in espresso coffee and covered with creamy mascarpone cheese)

TARTUFO AL CIOCCOLATO

Ice cream flavors of zabaglione cream, chocolate,

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Buon Appetito da Francesco & Fabrizio



**Tree course Menu without choices
\$ 54.00 plus 7% Tax and 20% Gratuity**

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Secondo Piatto

CAVATELLI CON GAMBERI E PESTO

Hand rolled ricotta cheese dumplings
with pesto sauce and shrimp

Terzo Piatto

POLLO SALTIMBOCCA AL VINO BIANCO CON VEGETALI MISTI

Chicken cutlet topped with Prosciutto di Parma
in a lemon and white wine sauce with sautéed mixed vegetables

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Buon Appetito da Francesco & Fabrizio



Menu Buffet

\$ 58.00 plus 7% Tax and 20% Gratuity

Buffet

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

MISTICANZE CON POMODORINI

Mixed greens with carrots, tomatoes and radishes

PIZZA MARGHERITA

Long pizza with fresh mozzarella, tomato sauce and basil

CAVATELLI ALLA VODKA

Hand rolled ricotta cheese dumplings in a vodka sauce (tomato sauce, touch of cream and slash of vodka)

ORECCHIETTE AL POMODORO

Orecchiette pasta with tomato sauce

FILETTO DI SPIGOLA CON ALLA BRACE CON VERDURE

Grilled european Sea bass filet with vegetable

SCALOPPINI DI POLLO AL LIMONE E CAPPERI

Sauteed Chicken cutlet with lemon capers sauce

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Buon Appetito da Francesco & Fabrizio



Menu four courses without choices
\$68.00 plus 7% Tax and 20% Gratuity

Antipasto

INSALATA DI FUNGHI AL TARTUFO

White mushrooms with lentils, truffle cheese, arugula and truffle oil

Primo Piatto

ASSAGGIO DI CAVATELLI ALLA VODKA

Tasting of hand rolled ricotta cheese dumplings in a vodka sauce

(tomato sauce, touch of cream and splash of vodka)

Secondo Piatto

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKI

Sautéed European sea bass filet with shitake mushrooms and parsnips puree

Dolci

CLASSICO TIRAMISU'

Traditional tiramisu

(Ladyfingers cookies deep in espresso coffee and covered with creamy mascarpone cheese)

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Buon Appetito da Francesco & Fabrizio



Menu four courses with choices
\$78.50 plus 7% Tax and 20% Gratuity

Antipasto

PROSCIUTTO POMODORO E MOZZARELLA

Prosciutto di Parma, Bufala mozzarella and fresh tomato

Primo Piatto

ASSAGGIO DI CAVATELLI ALLA VODKA

Tasting of hand rolled ricotta cheese dumplings in a vodka sauce (tomato sauce, touch of cream and splash of vodka)

Second Course Choice of :

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKI

Sautéed European sea bass filet with shitake mushrooms and parsnips puree

PAILLARD DI POLLO CON VERDURE

Grilled and pounded chicken breast topped with mixed vegetables

VITELLO ALLA MILANESE

Breaded Veal cutlet with tomato, arugula and shaved parmesan

Dolci Choice of one :

CLASSICO TIRAMISU'

Traditional tiramisu

(Ladyfingers cookies deep in espresso coffee and covered with creamy mascarpone cheese)

STRUDEL ALLE MELE

Apple strudel with vanilla ice cream

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Buon Appetito da Francesco & Fabrizio