



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 (Room Charge \$ 100.00)	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 \$12.00
 Two Course Menu With no Choice \$ 25.00
 Two Course Menu With Choice \$ 28.50
 Three Course Menu With no Choice \$ 30.00
 Three Course Menu With Choice \$ 33.50
 Four Course Menu With no Choice \$ 45.00
 Four Course Menu With Choice \$ 48.50

Screen Rental \$37.00 Projector \$230.00

Plus 7%

And 20% gratuity

BAR AND BEVERAGES

Bottled Water \$ 8.00

Espresso \$ 4.00

Cappuccino \$ 4.50

Cocktails, soft drinks and after dinner drinks charged as consumption

SPECIAL ARRANGEMENT

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.



This selection of four Hors D'ouvres is offered at \$ 12.00
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 TRUFFO

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

Buon Appetito da Francesco & Fabrizio



Two course Menu with no choice \$ 25.00 plus 7% Tax and 20% Gratuity

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Secondo Piatto

CAVATELLI ALLA VODKA

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

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price



Two course Menu with no choice \$ 25.00 plus 7% Tax and 20% Gratuity

Primo Piatto

CAVATELLI ALLA VODKA

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

Dolci

CLASSICO TIRAMISU'

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

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price



Two course Menu with choice \$ 28.50 plus 7% Tax and 20% Gratuity

Primo Piatto Scelta di;

CAVATELLI ALLA VODKA

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

Or

ROLLATINI DI POLLO

Chicken breast stuffed with broccoli rapini, sausage and smoked mozzarella cheese, topped
With broccoli puree and shitake mushrooms.

Dolci

CLASSICO TIRAMISU'

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

Or

TARTUFO AL CIOCCOLATO

Ice cream flavors of zabaglione cream, chocolate,

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price



Two course Menu with choice \$ 28.50 plus 7% Tax and 20% Gratuity

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Or

MISTICANZA CON POMODORINI

Mixed greens with carrots, tomatoes and radishes

Secondo Piatto

CAVATELLI ALLA VODKA

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

Or

ROLLATINI DI POLLO

Chicken breast stuffed with broccoli rapini, sausage and smoked mozzarella cheese, topped
With broccoli puree and shitake mushrooms.

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price

Buon Appetito da Francesco & Fabrizio



Menu with no choice \$ 30.00 plus 7% Tax and 20% Gratuity

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Secondo Piatto

CAVATELLI ALLA VODKA

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

Dolci

CLASSICO TIRAMISU'

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

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price



Menu with choice \$ 33.50 plus 7% Tax and 20% Gratuity

Primo Piatto

LATTUGA ROMANA ALLA CESARE

Romaine lettuce with classic Caesar dressing and croutons

Secondo Piatto Scelta di;

CAVATELLI ALLA VODKA

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

Or

ROLLATINI DI POLLO

Chicken breast stuffed with broccoli rapini, sausage and smoked mozzarella cheese, topped
With broccoli puree and shitake mushrooms.

Dolci

CLASSICO TIRAMISU'

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

Or

TARTUFO AL CIOCCOLATO

Ice cream flavors of zabaglione cream, chocolate,

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price

Buon Appetito da Francesco & Fabrizio



Menu with no choice \$45.00 plus 7% Tax and 20% Gratuity

Antipasto

INSALATA DI FUNGHI AL TARTUFO

White mushroom 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 slash 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)

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price



Menu with choice \$48.50 plus 7% Tax and 20% Gratuity

Antipasto

INSALATA DI FUNGHI AL TARTUFO

White mushroom 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 slash 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

Or

ROLLATINI DI POLLO

Chicken breast stuffed with broccoli rapini, sausage and smoked mozzarella cheese, topped
With broccoli puree and shitake mushrooms.

Or

VITELLO ALLA MILANESE

Breaded veal cutlet with tomato, arugula and shaved parmesan

Dolci

CLASSICO TIRAMISU'

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

Or

STRUDEL ALLE MELE

Apple strudel with vanilla ice cream

COFFEE & TEA

Changes Can Be Made Upon Request With Possible Revision In Price

Buon Appetito da Francesco & Fabrizio