

ROMANISSIMO

-CUCINA ITALIANA-



BANQUET MENU

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COCKTAIL RECEPTION



SMALL BITES

Marinated Olives marcona almonds, tostitini	\$6/piece
Polpette Di Coda \$10/piece oxtail meatballs, stewed in fresh tomato sauce	
Carciofini Al Forno roasted artichoke hearts, herb sauce	\$12/piece
Melanzane E Burrata roasted eggplant topped with fresh burrata amnd pesto	\$12/piece
Bruschetta Amatriciana Chopped tomatoes, guanciale, garlic, evoo, shaved parmigiano.	\$9/piece

PIZZA

Family Style

Pizza Margherita fresh tomato sauce, mozzarella	\$10/person
Pizza Diavola fresh tomato sauce, mozzarella, calabrian anduja sausage, salame e soppressata	\$12/person

RECEPTION DISPLAY

Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof.

SALADS \$15 Per Person

CAESAR

hearts of romaine, croutons , shaved parmigiana

MISTICANZE

mixed greens, parmigiano rain, balsamic vinaigrette

PASTAS \$25 Per Person:

Choose One:

FETTUCCINI ALFREDO DI ROMA
the original

LASAGNA VEGETARIANA

chef seasonal vegetables, pesto and bechamel sauce

SPAGHETTI CARBONARA

creamy egg yolk emulsion, guanciale, parmigiano

RIGATONI AMATRICIANA

rigatoni pasta, fresh tomato sauce, guanciale,
pecorino cheese

PAPPARDELLE BOLOGNESE

homemade pappadelle pasta, traditional meat ragu

PROTEINS \$40 Per Person

FILET MIGNON BITES

SALMONE FRASCATI

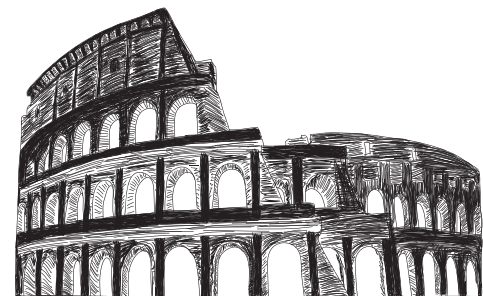
SALTIMBOCCA ALLA ROMANA

GRILLED LAMB CHOPS

* SAUCES AVAILABLE

CHEESEWHEEL PASTA EXPERIENCE

\$30 per person



ROMANISSIMO

-CUCINA ITALIANA-

Menu 1

\$60 pp



FIRST COURSE

family style:

BRUSCHETTA AMATRICIANA

Chopped tomatoes, guanciale, garlic, evoo, shaved parmigiano.

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce.

CAESAR SALAD

hearts of romaine, crutons, shaved parmigiano.

SECOND COURSE

choice of:

FETTUCCINE ALFREDO DI ROMA

The original.

RIGATONI AMATRICIANA

Rigatoni pasta, fresh tomato sauce, guanciale, pecorino cheese

POLLO PARMIGIANA

Breaded chicken breast, San Marzan tomato sauce, mozzarella, served with pasta

THIRD COURSE

choice of:

TIRAMISU

LIMONCELLO CAKE

ADD ONS:

Family Style

\$20 per dish- feeds 2-4

ROASTED POTATOES

SAUTÉED SPINACH

garlic and e.v.o.o

FRIES

WILD MUSHROOMS

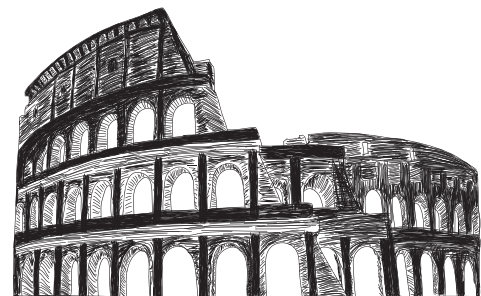
garlic & e.v.o.o

CHEESE WHEEL PASTA !

PAPPARDELLE

Porcini mushrooms, Black Truffle

+\$15 PER PERSON



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Menu 2

\$70 pp



FIRST COURSE

family style:

CHARCUTERIE BOARD

Prosciutto, salame, mortadella, coppa, olives
soppressata, imported cheeses, tostini, olives,

CALAMARI FRITTI

Fried calamari, parsley,
spicy marinara, Calabrian chili aioli.

CARCIOFI ALLA GIUDEA

Roasted artichoke hearts, fresh herbs sauce.

SECOND COURSE

choice of:

ARTICHOKE RAVIOLI

Fresh ravioli stuffed with artichokes and mozzarella,
served in a pesto cream sauce.

ZITI AL SUGO

Narrow tubes shape pasta, tossed in fresh tomato sauce and oxtail meatballs

POLLO PARMIGIANA

Breaded chicken breast, San Marzan tomato sauce, mozzarella,
served with pasta

SALMONE FRASCATI

Roasted salmon, creamy pesto, roasted potatoes and vegetables

THIRD COURSE

choice of:

TIRAMISU

LIMONCELLO CAKE

CHOCOLATE MOUSSE

ADD ONS:

Family Style

\$20 per dish- feeds 2-4

ROASTED POTATOES

SAUTÉED SPINACH

garlic and e.v.o.o

FRIES

WILD MUSHROOMS

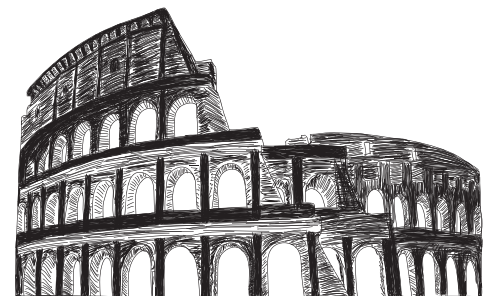
garlic & e.v.o.o

CHEESE WHEEL PASTA !

PAPPARDELLE

Porcini mushrooms, Black Truffle

+\$15 PER PERSON



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Menu 3

\$85 pp



FIRST COURSE

family style:

BRUSCHETTA AMATRICIANA

Chopped tomatoes, guanciale, garlic, evoo, shaved parmigiano.

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce.

FRITTO MISTO

Fried calamari, shrimp, artichokes, parsley, spicy marinara, Calabrian chili aioli

FOR EACH GUEST

Choice Of:

MISTICANZE SALAD

Mixed greens, parmigiano shaves, balsamic vinaigrette

CAESAR SALAD

hearts of romaine, crutons, shaved parmigiano.

ADD ONS:

Family Style

\$20 per dish- feeds 2-4

ROASTED POTATOES

SAUTÉED SPINACH

garlic and e.v.o.o

FRIES

WILD MUSHROOMS

garlic & e.v.o.o

SECOND COURSE

choice of:

FILETTO DI MANZO

Grilled filet mignon, six-peppercorn bordelaise sauce, over roasted potatoes

POLLO PARMIGIANA

Breaded chicken breast, San Marzan tomato sauce, mozzarella, served with pasta

SALMONE FRASCATI

Roasted salmon, creamy pesto over roasted potatoes and vegetables

GNOCCHI CAPRESE

burrata, pomodoro, basil

THIRD COURSE

choice of:

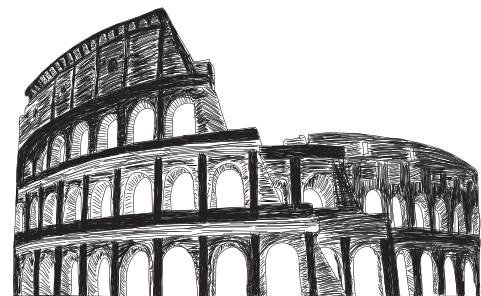
CHEF'S DESSERT BOARD

CHEESE WHEEL PASTA !

PAPPARDELLE

Porcini mushrooms, Black Truffle

+\$15 PER PERSON



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Menu 4

\$100pp



FIRST COURSE

Family Style:

CAPRESE

Heirloom tomatoes, fresh mozzarella, pesto

FRITTO MISTO

Fried calamari, shrimp, artichokes, parsley, spicy marinara, Calabrian chili aioli.

BRUSCHETTA RICOTTA

Whipped ricotta, pears, truffle honey

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce

SECOND COURSE

Choice Of:

ARUGULA & ENDIVE SALAD

Blood orange vinaigrette, fried goat cheese

CAESAR SALAD

hearts of romaine, crutons, shaved parmigiano.

THIRD COURSE

Choice Of:

BISTECCA AI FUNGHI

20oz prime boneless ribeye, topped with imported mixed wild sautéed mushrooms

RAVIOLI DI ARAGOSTA

Homemade ravioli stuffed with lobster, in a vodka cream tomato sauce.

POLLO PARMIGIANA

Breaded chicken breast, San Marzano tomato sauce, mozzarella, served with pasta

SURF N TURF

Filet Mignon and Shrimp Scampi, garlic broccolini

FETTUCCINE ARAGOSTA +25

1/2 Maine Lobster, cherry tomato white wine sauce

DESSERT

CHEF'S DESSERT BOARD

ADD ONS:

Family Style

\$20 per dish- feeds 2-4

ROASTED POTATOES

SAUTÉED SPINACH

garlic and e.v.o.o

FRIES

WILD MUSHROOMS

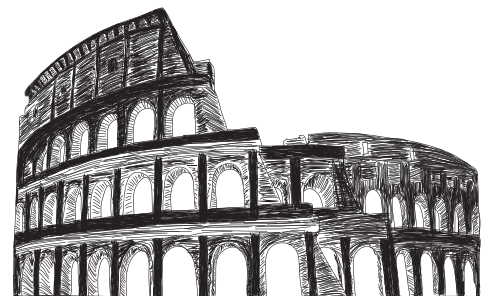
garlic & e.v.o.o

CHEESE WHEEL PASTA !

PAPPARDELLE

Porcini mushrooms, Black Truffle

+\$15 PER PERSON



DRINK MENU

BASIC PACKAGE

BEER

PERONI
BUENAWEZA

WINE

HOUSE RED
HOUSE WHITE

**\$55 pp (2 hour unlimited)
+\$20 additional hour
plus tax and service charge**

STANDARD PACKAGE

BEER

WINE

PINOT GRIGIO
PINOT NOIR
CHARDONNAY

LIQUOR

WELL LIQUOR

**\$65 pp (2 hour unlimited)
+\$25 additional hour
plus tax and service charge**

PREMIUM PACKAGE

BEER

WINE

BONANZA BY CAYMUS CABERNET
LA VIS CHARDONNAY
OYSTER BAY SAUVIGNON BLANC
CORDELLA, BRUNELLO DI MONTALCINO

LIQUOR

CASAMIGOS BLANCO
KETTLE ONE, TITOS
BULLEIT, KNOB CREEK

**\$75 pp (2 hour unlimited)
+\$35 additional hour
plus tax and service charge**

DURING BEVERAGE PACKAGES, A MAXIMUM OF ONE BEVERAGE
PER PERSON WILL BE SERVED AT ANY GIVEN TIME

