

A BELLAGIO

EVENT COORDINATOR:

MARY ZENCIRCI
650-465-1302
EVENTS@ABELLAGIO.COM

Lunch I

choice of

Starter and Entrée

or

Entrée and Dessert

25.00 per person

(Starter, Entrée, and Dessert for 30.00 per person)

Antipasti~ To Begin

Insalata Mista

Organic mixed greens, tomatoes in a balsamic vinaigrette

Secondi~ Entrées

choice of

Gnocchi Pomodoro

Homemade potato gnocchi, marinara sauce, mozzarella cheese

or

Spaghetti Bolognese

Marinara meat sauce in the traditional style from the city of Bologna

or

Insalata di Mare

Prawn, salmon, calamari, scallop in on a bed of spinach with lemon, evoo, garlic dressing

Dolce ~ Dessert

choice of

Sorbetti or Gelato

Seasonal Sorbet or Gelato

Lunch II
Starter, Entrée, and Dessert
35.00 per person

Antipasti~ To Begin
choice of

Insalata Mista

Organic mixed greens, Roma tomatoes, balsamic vinagrette
or

Minestrone

Fresh vegetable soup

Secondi~ Entrées
choice of

Gnocchi Pomodoro

Homemade potato gnocchi, marinara sauce, mozzarella cheese
or

Risotto del Lago

Crumbled smoked salmon with fresh vegetables, white wine sauce
or

Spaghetti Carbonara

Sauteed pancetta, egg yolks, parmesan,
black pepper
or

Pollo ai Pepperoni

Chicken breast, sweet bell pepper, capers,
white wine, lemon sauce

Dolce ~ Dessert
choice of

Sorbetti or Gelato

Seasonal Sorbet or Gelato

Lunch III

42.00 per person

Antipasti~ To Begin

choice of

Caprese

Fresh mozzarella, basil, tomatoes, and evoo

or

Ravioli en Brodo

Veal ravioli in savory beef broth

Secondi~ Entrées

choice of

Gnocchi Pomodoro

Homemade potato gnocchi, marinara sauce, mozzarella cheese

or

Salmone all' Oscheritana

Salmon fillet, diced tomatoes, capers, white wine, lemon sauce

or

Spaghetti Carbonara

Sauteed pancetta, egg yolks, parmesan,
& black pepper

or

Pollo ai Pepperoni

Chicken breast, sweet bell pepper, capers,
white wine, lemon sauce

Dolce ~ Dessert

choice of

Chocolate Mousse

Decadent blend of dark and semi-sweet chocolate

or

Tiramisu

Chocolate, espresso, lady fingers, and mascarpone

Dinner I

50.00 per person

Antipasti~ To Begin

choice of

Insalata Mista

Organic mixed greens, Roma tomatoes, balsamic vinagrette

or

Minestrone

Fresh vegetable soup

Secondi~ Entrées

choice of

Spaghetti Primavera

Spaghetti, seasonal vegetables, light tomato cream sauce

or

Salmone oll' Oscheritana

Salmon fillet, diced tomatoes, capers, white wine, lemon sauce

or

Pollo Carciofi

Chicken breast with fresh tomato, basil, artichoke, wine sauce

Dolce ~ Dessert

choice of

Chocolate Mousse

Decadent blend of dark and semi-sweet chocolate

or

Sorbetti or Gelato

Seasonal Sorbet or Gelato

Dinner II

58.00 per person

Antipasti~ To Begin

choice of

Caprese

Fresh mozzarella, basil, tomatoes, and evoo

or

Ravioli en Brodo

Veal ravioli in savory beef broth

Secondi~ Entrées

choice of

Risotto Alla Verdure

Arborio rice with zucchini, carrots, peas, parmesan cheese, truffle oil

or

Tagliatelle Di Funghi

Tagliatelle, exotic wild mushrooms, spicy Calabria peppers, evoo

or

Pollo Mario

Stuffed chicken breast served in port demi glaze reduction

or

Bistecca al Rosmarino

New York strip steak with fresh rosemary, garlic, evoo

Dolce ~ Dessert

choice of

Tiramisu

Chocolate, espresso, lady fingers, and mascarpone

or

Cannoli

Pastry shells, vanilla-citrus flavored ricotta cheese

or

Chocolate Mousse

Decadent blend of dark and semi-sweet chocolate

Dinner III

70.00 per person

Must decide a minimum of 2 business days prior to event

Antipasti~ To Begin

choice of

Insalata Caesar

Romaine lettuce, croutons, shaven parmesan cheese in a light Caesar dressing

or

Minestrone

Fresh vegetable soup

or

Prosciutto e Melone

Prosciutto with cantaloupe melon

Secondi~ Entrées

choice of

Tagliatelle Di Funghi

Tagliatelle, exotic wild mushrooms, spicy Calabria peppers, Extra virgin olive oil

or

Pollo Carciofi

Chicken breast with artichokes, fresh tomato & basil in a white wine sauce

or

Costolette di Agnello

Rack of lamb in a red wine and rosemary sauce over polenta

or

Capesante alla Ligure

Sea scallops, mushrooms, Parma ham in a white wine sauce

Dolce ~ Dessert

choice of

Tiramisu

Chocolate, espresso, lady fingers, and mascarpone

or

Cannoli

Pastry shells, vanilla-citrus flavored ricotta cheese

or

Chocolate Mousse

Decadent blend of dark and semi-sweet chocolate

Dinner IV

85.00 per person

Must decide a minimum of 2 business days prior to event

Antipasti~ To Begin

Insalata Caesar

Romaine lettuce, croutons, shaven parmesan cheese in a light Caesar dressing

And

Gamberi al Prosciutto

Prawns wrapped in Prosciutto served with herb tomato sauce reduction

Secondi~ Entrées

choice of

Melanzane alla Parmagina

Real traditional Italian eggplant parmesan

or

Bigoli E Coda

Bigoli, Nebbiolo braised piedmontese beef oxtail, asparagus

or

Aragosta alle Erbe

Maine lobster in herbs, brandy sauce

or

Pollo Mario

stuffed chicken breast served in port demi glaze reduction

or

Filetto alla Mostarda

Angus Filet Mignon encrusted in mustard, finished with a Balsamic reduction

Dolce ~ Dessert

choice of

Any three Desserts Available on our Regular Menu

Vegetarian options available for substitution

Antipasti

- **Caprese** (sliced tomatoes, fresh mozzarella cheese, olive oil and basil)
- **Polenta e Funghi** (served with porcini mushrooms)
- **Insalata di Pomodoro** (sliced tomatoes with white onions, gorgonzola cheese, olive oil, fresh basil)

Secondi

- **Spaghetti Primavera** (spaghetti with different seasonal vegetables on light tomato cream sauce)
- **Risotto Alla Verdure** (Arborio rice with zucchini, carrots, peas, parmesan cheese, and truffle oil)
- **Pennete ai Quattro Formaggi** (shortcut pasta on four different cheeses and creamy sauce)
- **Melanzane alla Parmagina** (real traditional Italian eggplant parmesan)
- **Lasagnette Agli Asapragi** (asparagus lasagna)