

## Antipasti

*Choose One*

### Tartara di Tonno

Ahi tuna tartar, organic avocado, red onions, capers and balsamic reduction

### Antipasto Ca Del Sole

A selection of house appetizers

### Salmone Affumicato e Pan Brioche

Thinly sliced smoked salmon, toasted brioche

### Fagottino di Melanzane

Grilled eggplant rolled with mozzarella, light marinara sauce, parmesan cheese

### Burrata con Prosciutto

Creamy mozzarella, Parma prosciutto, arugula, extra virgin olive oil

### Calamari Fritti

Fried tender calamari, tiger shrimp, zucchini, Venetian lemon sauce

### Insalata di Mare

Clams, mussels, shrimp, jumbo sea scallops, cannellini beans, lemon dressing

### Coscia d'Anitra Confit alla Mostarda

Marinated and lightly smoked duck leg, red cabbage, mustard honey dressing

### Insalata di Cesare

Baby romaine, croutons, parmesan cheese, Caesar dressing

### Insalata di Tricolore

Traditional tricolore salad with endive, arugula, radicchio, shaved parmesan, balsamic dressing

### Insalata di Caprino e Uva

Belgian endive, baby arugula, crumble goat cheese, oven-dried grapes, caramelized pecans, aged balsamic vinegar

### Insalata di Carciofi e Arugola

Fresh baby artichoke hearts and arugula tossed with lemon dressing and shaved parmesan

## Pasta

*Any of the pastas can be served family style (\$7 per person) or as an entrée*

### Mezzelune di Zucca 34

Half-moon shaped pumpkin ravioli, butter, sage, parmesan cheese

### Lasagne di Pollo 34

Chicken lasagna, béchamel, light tomato sauce, mushrooms, parmesan cheese crust

### Agnolotti di Carne 36

Homemade tortelli filled with pork, chicken and veal, served in a butter and sage meat reduction

### Tortelloni d'Aragosta 38

Lobster tortelloni, saffron sauce

### Rigatoni alla Buttera 34

Short tube pasta, roasted pork sausages, peas, tomato-cream sauce

### Gnocchi Freschi ai Funghi 36

Homemade potato dumplings, mushrooms, peas, light tomato sauce, parmesan cheese

### Risotto del Giorno 36

Risotto of the day

### Penne Arrabbiata 32

Penne, spicy tomato-rosemary sauce

## Secondi

*Choose Three*

All main dishes served with potatoes and seasonal vegetables

### Filetto di Mero alla Salvia 45

Grilled Chilean sea bass, sage, extra virgin olive oil

### Salmone Scozzese al Prosecco 39

Pan roasted organic Scottish salmon, with Prosecco white wine sauce

### Filetto di Branzino ai Carciofi 39

Sautéed Lupe de Mere filet, artichokes, mustard sauce

### Petto di Pollo 38

*Free range chicken breast (choice of ONE):*

- Marsala and Mushrooms sauce
- Fontina, prosciutto cotto, white wine sauce
- Fig chutney, garlic sauce

### Costolette d'Agnello al Timo 43

Grilled Colorado lamb chops, red wine-thyme sauce

### Bistecca di Manzo alla Griglia 40

Rib-Eye steak, herb sauce

### Costoletta di Maiale ai Boleti 39

Pan sautéed French cut pork chop with porcini mushrooms and diced pumpkin

### Ossobuco alla Milanese 41

Veal shank braised in white wine and fresh herbs; saffron risotto and gremolada

### Filetto di Manzo al Chianti 43

Grilled filet mignon, Chianti reduction sauce

### Scaloppine di Vitello al Balsamico 49

Veal scaloppini sautéed with balsamic reduction sauce

## Dolci

*Choose One*

### Tiramisú

Ladyfinger cookies, espresso coffee, mascarpone cheese

### Strudel di Mele

Warm apple, raisin and pine nut strudel, whipped cream

### Tortino di Cioccolato

Warm flowerless chocolate and almond cake, vanilla sauce

### Panna Cotta con Frutti di Bosco

Vanilla custard, mix berries sauce

### Pasticceria Della Casa

Selection of homemade cookies

### Zuppa di Cioccolato Bianco

White chocolate "soup", vanilla gelato, pistachios, shaved dark chocolate

### Profiteroles al Gelato

Homemade cream puffs filled with gelato, chocolate sauce

### Semifreddo al Croccantino

Amaretto cookies semifreddo, chocolate sauce

Price includes: Appetizer, Entrée, Dessert, Coffee



## Stuzzichini

Passed hors d'oeuvres

\$2.5 per piece

### Crostini:

- Smoked salmon, goat cheese and capers
- Genovese pesto, grilled shrimp and zucchini
- Parma prosciutto and burrata cheese
- Mushrooms and melted taleggio cheese
- Smoked salmon and caviar
- Gorgonzola and roasted pear
- Diced fresh tomatoes, garlic, basil and olive oil

### Skewers:

- Chicken and vegetable served with spicy tomato sauce
- Jumbo shrimp served with barbecue sauce
- Cherry tomato, basil, olives and mozzarella
- Chicken tenders with grain mustard and white wine sauce

### Assagini:

- Crab cake with Venetian lemon sauce
- Chicken meatballs with spicy tomato sauce
- Arancini with beef ragout and mozzarella cheese
- Arancini with saffron and seasonal vegetables
- Assorted pizza
- Belgian endive, goat cheese and caramelized pecan

## Desserts

- Assorted homemade cookies
- Berry tart with pastry cream
- Profiteroles filled with vanilla Chantilly cream
- Chocolate-dipped strawberry
- Handmade mini cannoli filled with Chantilly cream
- Tiramisu

# SPECIAL EVENT CONTRACT

## MENUS

All of the food for our private events is freshly prepared by our kitchen staff upon taking your guest's order. Our banquet menu is designed for groups of up to 60 people. For larger events, we offer menus customized to the client's taste and budget.

We must receive your final menu selection one week prior to the scheduled event.

We do not allow any food (except cakes) to be brought in from outside without permission from the restaurant. Our cake-cutting fee is \$1 per person.

## BEVERAGES

All drinks are charged upon consumption. It is your choice to offer your guests a full bar, wine and beer only, non alcoholic drinks or a cash and carry bar. (Bartender fees are \$100 for each cash bar. Cash bars can be set up with no preset minimums.) Wine and champagne are charged by the open bottle; cocktails are charged on a per-drink basis. If you would like to order specific wines, we recommend you make your selection from our wine list 2 weeks prior to your event. Ca' Del Sole reserves the right to refuse service to guests who appear intoxicated or under the age of 21 years old.

## EVENT TIMING

The anticipated time for the event is four hours. A charge of \$125.00 per hour will apply to each hour, or fraction thereof, over four hours. We allow 30 minutes prior to invitation start time for set-up. If additional time is needed, additional staff fees will apply.

## GRATUITY & TAX

A 20% service charge and 9.00% sales tax will be added to your final bill. Minimum gratuity may be applicable.

## DEPOSIT

A credit card is required to guarantee a private room or area. A \$300.00 cancellation fee will be incurred for any cancellations within 15 days of the event. For the month of December, we require a \$300.00 non-refundable deposit.

## GUARANTEE

In order to accommodate purchasing requirements and staffing schedules, the final guest count is required 72 hours prior to the event. If your party falls below the final guest count on the day of the event, you will be charged for the guaranteed amount of guests. If your party exceeds the guaranteed number you will be charged for the actual number of guests attending.

## MUSIC

D.J.s are allowed inside. However, because Ca' Del Sole is located in a residential area amplified music is not allowed outside. Dancing is permitted inside and outside, cut off time for music is 10:30 p.m. Dance floor fee is \$150.00.

## VALET

We offer valet parking at the restaurant; if you choose to pay for the valet for your guests it is \$3.75 per car.

## PERSONAL BELONGINGS

Items left behind at the conclusion of the event are not the responsibility of the restaurant. The host of the party is responsible to protect gifts and other items delivered to the function. We will gladly assist in moving the gifts but only under the direct supervision of the host or someone they have selected from their party.

All terms agreed to: \_\_\_\_\_ Date of the event \_\_\_\_\_

Client's name: \_\_\_\_\_

Price includes: Appetizer, Entrée, Dessert, Coffee