

ANTIPASTI

(choose one)

TARTARA DI TONNO

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

ANTIPASTO CA DEL SOLE

an assortment of house cured meats, mozzarella, armesan cheese, marinated vegetables, olives

CAPELANTE AI PLOPPINI

pan sared jumbo scallops, pioppini mushroom sauce

MELANZANE ALLA PARMIGIANA

baked eggplant, light marinara sauce, basil, mozzarella and 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

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 (\$10 per person) or as an entrée

MEZZELUNE DI ZUCCA

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

AGNOLOTTI DI CARNE

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

LASAGNA DI CARNE

homemade lasagna, beef ragout, béchamel sauce and parmesan cheese, fried spinach

TORTELLONI D'ARAGOSTA

lobster tortelloni, saffron sauce

RIGATONI ALLA BUTTERA

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

GNOCCHI FRESCHI AI FUNGHI

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

RISOTTO DEL GIORNO

risotto of the day

PENNE ARRABBIATA

penne, spicy tomato-rosemary sauce

SECONDI

(choose three)

FILETTO DI MERO ALLA SALVIA

grilled chilean sea bass, sage, extra virgin olive oil, lentils

55

SALMONE AFFUMICATO AL RAFANO

pan roasted, smoked scottish salmon, horseradish

45

PESCE SPADA CALBRESE AL CARTOCCIO

baked hawaiian sword fish, with capers, kalamata olives, light tomato sauce

44

PETTO DI POLLO

free range chicken breast (choice of one):

- marsala and mushrooms sauce
- fontina, prosciutto cotto, white wine sauce
- fig chutney, garlic sauce

41

COSTOLETTE D'AGNELLO AL TIMO

grilled colorado lamb chops, red wine-thyme sauce

45

COSTOLETTA DI MAIALE AI BOLETI

Pan sautéed french cut pork chop, porcini mushrooms, diced pumpkins

45

BISTECCA DI MANZO ALLA GRIGLIA

rib-eye steak, herb sauce

46

OSSOBUCO ALLA MILANESE

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

56

FILETTO DI MANZO AL CHIANTI

grilled filet mignon, chianti reduction sauce

55

STINCO D'AGNELLO ARROSTO

Roasted lamb shank, white wine, herbs sauce

45

DOLCI

choose one

TIRAMISÚ

ladyfinger cookies, espresso coffee, mascarpone cheese

36

STRUDEL DI MELE

warm apple, raisin and pine nut strudel, whipped cream

37

TORTINO DI CIOCCOLATO

warm flowerless chocolate and almond cake, vanilla sauce

38

PANNA COTTA CON FRUTTI DI BOSCO

vanilla custard, mix berries sauce

39

PASTICCERIA DELLA CASA

selection of homemade cookies

36

PROFITEROLES AL GELATO

homemade cream puffs filled with gelato, chocolate sauce

36

SEMIFREDDO AL CROCCANTINO

amaretto cookies semifreddo, chocolate sauce

38

price includes: appetizer, entrée, dessert, coffee



Stuzzichini

passed hors d'oeuvres
\$2.50 per piece

CROSTINI:

smoked salmon, goat cheese and capers
genovese pesto & grilled shrimp
parma prosciutto, burrata cheese, balsamic reduction
mushrooms & melted tomato cheese
smoked salmon, goat cheese, chives
gorgonzola, roasted pear, pecans
seared beef sirloin, horseradish
bruschetta, diced tomatoes, garlic & olive oil

SKEWERS:

grilled chicken & vegetable, light spicy tomato sauce
jumbo shrimp served with barbecue sauce
cherry tomato, basil, olives and mozzarella
chicken tenders with grain mustard and white wine sauce

SMALL BITES:

crab cakes with venetian lemon sauce
chicken meatballs with light spicy tomato sauce
arancini with beef ragout & mozzarella cheese
arancini with saffron & seasonal vegetables
assorted pizza
frittata, pancetta & leeks
belgian endive, goat cheese & caramelized pecans

DESSERTS:

assorted homemade cookies
custard tarts with berries
profiteroles filled with vanilla-chantilly cream
chocolate-dipped strawberries
tiramisú

SPECIAL EVENT CONTRACT

MENUS

All 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 \$1.5 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 \$200 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. Ceremony fee is \$400.

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 30 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.

VALET

We offer valet parking at the restaurant; if you choose to pay for the valet for your guests it is \$4.50 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: _____