



Ristorante & Bar

Private Dining Menus

All menu prices do not include 8% tax or 20% gratuity
Tuscan accommodates: 50 seated dinner, 60 cocktail receptions
Wineroom accommodates: 80 seated dinner, 120 cocktail receptions
Tuscan & Wineroom: 130 seated, 180 cocktail receptions

TRADIZIONALE

Pizza Margherita- tomato sauce, mozzarella, basil

Insalata Mista- mixed field greens with balsamic vinaigrette

Rigatoni with beef ragu

Pan fried chicken breast with Marsala and mushroom sauce

Tiramisu or Chocolate Raspberry Cake

\$30/pers

CLASSICO

Pizza Margherita- tomato sauce, mozzarella, basil

Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano
and balsamic vinaigrette

Grantortellone- jumbo porcini tortelloni with parmigiano cream sauce

Scaloppini- pan sautéed veal medallions, mozzarella, tomato sauce

Pollo Cacciatore- chicken with mushrooms, carrots, celery, onion, red wine sauce

Patate- roasted rosemary potatoes

Tiramisu or Chocolate raspberry cake

\$35/pers

BOSCO

Antipasto Misto- prosciutto di Parma, spicy salami Calabrese, mozzarella, roasted peppers, Mediterranean olives

Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano and balsamic vinaigrette

Risotto Pescatore- risotto with shrimp, peas & saffron

Pollo Cacciatore- chicken with mushrooms, carrots, celery, onion, red wine sauce

Filetto al Barolo- beef tenderloin with mushroom and Barolo sauce

Sautéed spinach & roasted potatoes

Tiramisu or Chocolate raspberry cake

\$46/pers

DUCALE

Antipasto Misto- prosciutto di Parma, spicy salami Calabrese, mozzarella,
marinated artichokes, roasted peppers

Bruschetta- topped with tomato, basil, garlic

Assagino d'Olive Marinate- marinated Mediterranean olives

Grantortellone- jumbo porcini tortelloni with parmigiano cream sauce

Pollo Cacciatore- chicken with mushrooms, carrots, celery, onion, red wine sauce

Filetto in Porto- beef tenderloin with mushroom port demi glace

Salmone- pan fried salmon with Creole mustard sauce

Sautéed spinach & roasted potatoes

Tiramisu or Chocolate raspberry cake

\$48/pers

RUSTICO

Antipasto misto- prosciutto di Parma, speck di Valle D'Aosta, spicy salami
Calabrese, Mediterranean olives, marinated artichokes, parmigiano

Pizza Margherita - tomato, mozzarella and basil

Grantortellone- jumbo porcini tortelloni with parmigiano cream sauce

Choose one of following entrees

Porchetta- roasted "Brasstown Farm" boneless rolled organic suckling pig
seasoned with garlic, rosemary, salt & white pepper

Osso Bucco- classic Italian braised veal shank

Sautee Brussels' sprouts with garlic, olive oil
Roasted rosemary potatoes

Tiramisu or Chocolate raspberry cake

\$55/pers

For the "Rustico Menu" we will need 14 days advance notice for the suckling pig,

BORGHESE

Passed hors D'oeuvres

Pizza Margherita - tomato, mozzarella and basil
&
Fra Diavolo- tomato, spicy salami, mozzarella

First course

Cesare- romaine lettuce, croutons, classic ceaser dressing and parmigiano
or
Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano
and balsamic vinaigrette

Second Course

Pollo parmigiana- breaded and fried chicken breast with tomato and mozzarella
or
Manzo- grilled beef tenderloin, port demi- glace with roasted rosemary potatoes
& sautéed spinach
or
Lasagna Casalingha – lasagna sheets, meat ragu, bechamella, mozzarella,
parmigiano
or
Pesce- Halibut with cherry tomatoes, black olives and roasted red peppers served
with sautéed green beans
(if halibut is out of season we will replace it with seasonal fish choice)

Third Course

Tiramisu
or
Cheesecake with caramel sauce

\$47/pers

BARONE

First course (served family style)

Assagino d'Olive marinate – marinated Mediterranean olives
&
Antipasto misto- prosciutto di Parma, speck di Valle D'Aosta, spicy salami
Calabrese, marinated artichokes
&
Selezione di Formaggi- selection of imported cheeses

Second course

Cesare- romaine lettuce, croutons, classic ceaser dressing and parmigiano
or
Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano
and balsamic vinaigrette

Third course

Pollo Parmigiana- breaded and fried chicken breast with tomato and mozzarella
or
Grantortellone- jumbo porcini tortelloni with parmigiano cream sauce
or
Osso Bucco- classic Italian braised veal shank served with mashed potatoes
or
Tonno alla Griglia- grilled tuna and marinated seasonal grilled vegetables
citrus sauce

Fourth Course

Tiramisu
or
Chocolate ganache cake with raspberry sauce

\$58/pers
\$7/ up charge to substitute Osso Buco to Beef Tenderloin

The above menus can be custom tailored for your needs
Should you have any questions please call Lamia at 404-786-2613
Should you require a cocktail reception please ask us for recommendations

710 Peachtree Street, Atlanta GA 30308
404-879-9962

COCKTAIL RECEPTIONS

OPTION I

Assortment of wood brick oven pizzas: Margherita, Funghi, Fra Diavolo
Chicken skewers in a balsamic glaze
Chilled shrimp skewers with Marie rose sauce
Italian sausage & pepper skewers
Salmon Canapes
Vegetable volovan with béchamel sauce
Grilled beef skewers in Italian herb rub

OPTION II

Scallops wrapped in bacon
Stuffed artichokes
Chicken Saltimboca roulade with prosciutto and sage
Marinated lamb skewers with red, green peppers and onions
Mini Calzone with spicy salami, ricotta and diced tomato

WINE & BEER & SODAS

Beers: Peroni, Newcastle Ale, Amstel light, Miller Lite, Buckler (non alcoholic)
Red Wines: Sangiovese, Cabernet Sauvignon, Merlot
White Wines: Chardonnay, Pinot Grigio
Sparkling: Cava Crystalino
Sodas: Coke, diet coke, sprite

PRICES

Parties of 35 guests or more Option I or Option II & Wine, Beer & Sodas

	2 Hours	3 Hours	4 Hours
	\$36.00	\$40.00	\$47.00
Add Call Brand	\$10.00	\$13.00	\$16.00
Add Premium	\$13.00	\$16.00	\$19.00

Parties of less than 35 guests select 4 items of Option I or 4 items of Option II & Wine, Beer & Sodas

	2 Hours	3 Hours	4 Hours
	\$36.00	\$40.00	\$47.00
Add Call Brand	\$10.00	\$13.00	\$16.00
Add Premium	\$13.00	\$16.00	\$19.00

BAR ONLY PACKAGES FOR 80 GUESTS OR MORE

	1 Hour	2 Hours	3 Hours	4 Hours
Call Brands	\$13.00	\$23.00	\$30.00	\$35.00
Premium Brands	\$16.00	\$26.00	\$36.00	\$40.00
Beer & Wine	\$12.00	\$22.00	\$29.00	\$32.00

PARTY SPACES

Tuscan Room up to 60 guests
Wine Room up to 120 guests
Tuscan & Wine Room up to 180 guests

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