

Antonello Ristorante

Holiday Banquet Dinner Menus



**All of our Menus include an Assortment of our
Homemade Breads & Fresh Seasonal Vegetables**

Coffee & Tea are also included

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**We will also customize a Printed Menu with your
Guest of Honor's Name, Your Logo or any Special Title
you would like to make your event unique.**

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**If you would like, our Sommelier, Steve Ebol will assist
you in pairing the perfect wines with your menu!
We do not allow Guests to bring in their own wine**

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**Prices do not include 20% Service Charge & 8.75% Sales Tax
California State Law Regulation 1603 G requires Sales Tax to be
calculated on all food, beverage, service charge & rental fees.**

“La Nostra Firenze”

\$45.00 per person

Insalata

Giardino

*Mixed Baby Greens tossed in a Herb Vinaigrette &
topped with Fresh Shaved Parmesan Cheese*

Secondo Piatto

(Choice of)

Brasato di Manzo

Boneless Beef short ribs braised with Minced Vegetables and Red Wine

Sole alla Calabrese

Baked filet of Sole topped with chopped Tomatoes and fresh Herbs

Pollo Al Mattone

*Grilled Half Boneless Chicken marinated with
Fresh Herbs and Modena Balsamic Vinegar*

Dolce

Torta di Formaggio

*Our Pastry Chef's own vision of individual Cheesecake served
with Fresh Seasonal Raspberries and our Raspberry Sauce*

We are happy to offer three entrée selections. For an additional cost, you may remove one of the above entrees and exchange it for one of the following:

12 oz. Rib Eye Steak-. .Add \$10.00

Two 4 oz. Medallions of Beef..Add \$10.00

16 oz. Veal Chop-. . Add \$14.00

**The additional cost will only be added for the Guests
who order one of these entrees.**

****We offer a Vegetarian Entrée with all of our Banquet Menus
Server will Advise****

“Antica Roma”

\$53.00 per person

Passed Hors d’ Oeuvres

Focaccia di Recco

*Baked paper thin Focaccia Sheets filled with Imported Italian Cheeses,
topped with thin slices of Parma Prosciutto*

Funghi Farciti

White Mushrooms stuffed with a Mixture of Shallots Mustard and Fresh Crab Meat

Pasta

Combination of

Ravioli alla Vodka

Homemade spinach and ricotta ravioli Prepared in a light Tomato Cream Sauce

Funghi

Assorted sautéed sliced Mushrooms with Garlic, Parsley and White Wine

Secondo Piatto

(Choice of)

Vitello alla Sorrentina

Thin slices of Veal topped with Fontina Cheese and San Marzano Tomato Sauce

Pesce Fresco del Giorno

Fresh Fish of the Day Your Server will Advise

Brasato di Manzo

*Braised Boneless Beef Shorts Ribs with Minced Vegetables,
Red Wine and Veal Reduction Sauce*

Dolce

Torta al Cioccolato

*Chocolate Sponge cake and Chocolate Ganache dome filled with smooth
Chocolate Mousse served with our Raspberry Sauce*

We are happy to offer three entrée selections. For an additional cost, you may remove one of the above entrees and exchange it for one of the following:

Lamb Chops .. .Add \$14.00

16 oz. Veal Chop..Add \$14.00

12 oz. Rib Eye Steak-...Add \$8.00

**The additional cost will only be added for the Guests
who order one of these entrees.**

“Romantica Venezia”

\$60.00 per person

Antipasto

(Combination of)

Ravioli Vodka

Homemade Ravioli filled with Spinach & Fresh Ricotta Cheese served with a Tomato Vodka Cream Sauce

Scampi alla Griglia

Grilled Shrimp with Aromatic Herbs

Insalata

Cesare

Antonello's Original Cesar Salad Recipe.

Secondo Piatto

Medaglioni di Manzo

Medallions of Beef tenderloin topped with Organic Extra Virgin Olive Oil, Shallots, Porcini Mushrooms and San Marzano tomatoes (Prepared Medium-Rare)

Vitello alla Sorrentina

Thin slices of Veal topped with Fontina Cheese and San Marzano Tomato Sauce

Pesce Fresco del Giorno

Fresh Fish of the Day Your Server will Advise

Dolce

Cannolo Siciliano

Crispy sweet Pastry filled with Fresh Ricotta, Chocolate Chips, Roasted Pistachio & Diced Candied Fruit

We are happy to offer three entrée selections. For an additional cost, you may remove one of the above entrees and exchange it for one of the following:

Lamb Chops...Add \$10.00

8 oz. Filetto...Add \$10.00

16 oz. Veal Chop...Add \$10.00

The additional cost will only be added for the Guests who order one of these entrees.

“Milano”

\$68.00 per person

Passed Hors d’ Oeuvres

Focaccia di Recco

*Baked paper thin Focaccia Sheets filled with Imported Italian Cheeses,
topped with thin slices of Parma Prosciutto*

Stuzzichino

Lightly fried Mortadella and Caciocavallo Cheese Skewers

Pasta

Lasagna

*Baked Thin Sheets of Pasta Layered with Veal Ragu,
Mozzarella, Parmigiano Cheese and Béchamel Sauce*

Insalata

Insalata con Pere

*Mixed Greens with Julienne Pear & Walnuts Tossed
in a Raspberry Gorgonzola Vinaigrette*

Secondo Piatto

(Choice of)

Filetto con Gorgonzola

*Grilled 8oz Filet topped with Imported Gorgonzola
and Walnuts served with Red Wine Reduction (Prepared Medium-Rare)*

Pollo al Mattone

*Grilled half boneless free range Chicken, marinated with
Fresh herbs and Modena Balsamic Vinegar*

Pesce Fresco del Giorno

Fresh Fish of the Day Your Server will Advise

Dolce

Assaggini di Dolci

Combination of Petit Raspberry Cheese Cake small Cannoli and Miniature Fruit Tart

“Bistagno”
Antonio’s Birthplace

\$80.00 per person

Antipasto Platter

Assorted Meats, Variety of Cheeses, Roasted Peppers, Olives,
Eggplant & Fresh Baked Italian Breads

Passed Hors d’ Oeuvres

Tonno

*Cajun style seared Sushi
grade Ahi Tuna Skewers*

Arancine

Sicilian style Mini Rice Balls

Pasta

(Combination of)

Ravioli Vodka

*Homemade Ravioli filled with Spinach & Fresh Ricotta
Cheese served with a Tomato Vodka Cream Sauce*

Scampi alla Griglia

Grilled Shrimp with Aromatic Herbs

Insalata

Burrata alla Caprese

*Fresh soft Bufala Mozzarella Cheese, served with Slices of Roma Tomatoes,
Fresh Basil, drizzled with Extra Virgin Olive Oil and Sprinkled with Dried Oregano*

Secondo Piatto

(Choice of)

Pesce Fresco del Giorno

Fresh Fish of the Day Your Server will Advise

Filetto con Gorgonzola

*Grilled 8oz filet topped with Imported Gorgonzola
and Walnuts served with Red Wine Reduction (Prepared Medium-Rare)*

Lombata ai Funghi e Marsala

*Roasted free-range Veal Chop, topped with Assorted Mushrooms,
Shallots, Marsala Wine Sauce (Prepared Medium-Rare)*

Dolce

Tiramisu

*Lady Finger soaked in Espresso and a Marsala Wine layered with Vanilla
Marscarpone Cream drizzled with our Caramel Sauce sprinkled with Cocoa Powder*