

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)

Scaloppine al Marsala

Veal Scaloppine Sautéed with Shallots, Assorted Mushrooms and Marsala Wine sauce

Sogliola alla Milanese

Grilled Filet, of Sole Breaded with Bread Crumbs, Parmesan Cheese, Italian Seasoning and Chopped Parsley

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:

Rib Eye Steak- . . .Add \$10.00

Filet Mignon . . . -Add \$12.00

Veal Chop- . . .Add \$12.00

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”

\$52.95 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

Penne all’ Arrabbiata

Slanted Cut Tubes of Pasta with Spicy Tomato Sauce

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*

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Rib Eye Steak-. . .Add \$10.00

Filet Mignon . . . -Add \$12.00

Veal Chop-. . .Add \$12.00

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

“Romantica Venezia”

\$59.95 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*

“Milano”

\$67.95 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*

Spiedini di Mortadella e Cacio

Fried Skewers of Diced Mortadella and Caciocavallo Cheese

Pasta

Lasagna

*Baked Thin Sheets of Pasta Layered with Veal Ragù,
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)*

Scaloppine al Tegamino

*Veal Scaloppine sautéed with Garlic, White Wine,
Oregano, Basil, Tomato & Demi-Glaze*

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

\$75.00 per person

Antipasto Platter

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

Passed Hors d’ Oeuvres

Panino con Manzo:

Herbs marinated beef on a soft savory roll with
Gorgonzola Cheese

Asparagi con

Prosciutto di Parma

Asparagus Tips grilled and wrapped with Parma
Prosciutto, Drizzled with Aged Balsamic Vinegar

Pasta

(Combination of)

Raviolotti di Mamma Pina

*Miniature Ravioli with Veal in a Tasty Bolognese Sauce
From the Recipe Book of Antonio’s Mamma*

Penne all’ Arrabbiata

Slanted Cut Tubes of Pasta with Spicy Tomato Sauce

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*