

# **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*

**Pesce Fresco del Giorno**

*Fresh Fish of the Day Your Server will Advise*

**Petto di Pollo alla Milanese**

*Pam Seared Thinly-Pounded Breast of Chicken breaded with Toasted Bread Crumbs  
Seasoned with Parmesan Cheese & Chopped Parsley*

**Dolce**

**Cupola 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:**

**Rib Eye Steak-. . .Add \$8.00**

**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**

**Pizzetta al Pomodoro**

*Thin crust Pizza with basil, tomato, & Mozzarella Cheese*

**Funghi Farciti**

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

**Pasta**

**Combination of**

**Fusilli alla Vodka**

*Corkscrew Pasta Prepared in a light Tomato Cream Sauce*

**Penne all’ Arrabbiata**

*Slanted Cut Tubes of Pasta with Spicy Tomato Sauce*

**Secondo Piatto**

**(Choice of)**

**Scaloppine al Limone**

*Thin slice of Veal in a sautéed with Shallots,  
Garlic, White Wine, Lemon and Capers*

**Pesce Fresco del Giorno**

*Fresh Fish of the Day Your Server will Advise*

**Costatine del Nonno**

*Marinated and slowly baked bone beef short ribs  
with red wine, herbs and honey with its own reduction sauce*

**Dolce**

**Cheesecake**

*Topped with Fresh Seasonal Berries*

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**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 all' Aglio e Limone**

*Shrimp sautéed with Garlic, White Wine & Lemon Butter Sauce*

**Insalata**

**Cesare**

*Antonello's Original Cesar Salad Recipe.*

**Secondo Piatto**

**Osso Buco alla Milanese**

*Braised center cut veal shank, slowly baked with minced vegetables  
new potatoes, white wine and tomato*

**Scaloppine al Marsala**

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

**Pesce Fresco del Giorno**

*Fresh Fish of the Day Your Server will Advise*

**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*

**“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*

**Spiendi di Pollo**

*Grilled Marinated Skewers of Chicken Tenders*

**Pasta**

**Lasagna Pasticciata**

*Baked Thin Sheets of Spinach 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 al Pepe Misto**

*Medallions of Beef Tenderloin grilled Medium-Rare & Server  
With Shallot, Mustard and Brandy mixed peeper corn cream Sauce*

**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**

**Prosciutto con Fichi e Gorgonzola**

*Dried fig and gorgonzola wrapped with Prosciutto  
di Parma drizzled with aged balsamic vinegar*

**Pera e Gorgonzola**

*Poached pears, candied walnuts & gorgonzola  
cheese in a baked puff pastry drizzled  
with aged balsamic vinegar*

**Pasta**

(Combination of)

**Ravioletti di Mamma Pina**

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

**Cannelloni alla Bava**

*Thin Homemade Savory Crepes, Filled with Swiss chard and  
Braised Veal Served with Mozzarella Cheese, Béchamel and 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)

**Sogliola alla Milanese**

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

**Filetto di Manzo alla Garibaldi**

*Medallions of Beef Tenderloin grilled Medium-Rare & Served  
With a Rosemary, Shallot, Mustard and Brandy Sauce*

**Lombata di Vitellina ai Funghi e Marsala**

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

**Dolce**

**Noci Frutta Formaggio e Cioccolato**

*Assorted imported Italian cheeses walnuts, chocolate and fresh berries*