



PRIVATE EVENTS

CELEBRATE WITH US

LIMITED MENU OVERVIEW

With a limited menu, choices are made ahead of time and guests will order their meal at the event. Menu will be emailed for review and will be printed for guests at the event

MENUS AND PLATING

Appetizers are served family style and priced per person. Each appetizer is plated on a larger format plate meant to be shared. Salads, entrees, and desserts are plated individually and will be ordered by the guests at the event. If you opt for premium choices on your menu, you will only be charged for the quantity of those items ordered.

BAR PACKAGES AND WINE

Open bar is available for \$30 per guest for one hour, or \$45 per guest for 2 hours. Open bar covers beers, wines by the glass, and house spirits mixed drinks. Our knowledgeable event coordinating staff is available to make wine pairing suggestions for your menu selections.

GRATUITY, DEPOSITS, MINIMUMS, AND CANCELLATIONS

Room minimums depend on the room selection and whether during lunch or dinner service. The lunch menu is offered during lunch hours (11:00AM-3:00 PM, Monday-Friday)

If the food and beverage total is less than the minimum, the difference will be billed as a room charge. Additionally, a 7% sales tax and 20% gratuity will be added to the subtotal.

We ask for a \$150 deposit to reserve the room for your selected time and date. If you cancel your reservation at least 48 hours before your event, your deposit will be returned to you in the form of a gift certificate to Il Bellagio. If you cancel within the 48-hour window, the deposit is forfeited.



BOOK YOUR PRIVATE EVENT

Call Us **(561) 659-6160** Visit **ILBELLAGIO.COM**

ANTIPASTI
served family style, priced per person

Calamari & Zucchini Fritti

fried calamari and zucchini, side of marinara 5

Cozze Posillipo

mussels sautéed in choice of marechiaro or white wine sauce 6

Mozzarella Caprese

fresh mozzarella, sliced tomato, basil, evoo, balsamic 5

Mozzarella Fritti

breaded & fried mozzarella, basil, Parmigiano, side of marinara 4

Melanzane Siciliana

baked eggplant, topped with marinara, mozzarella, Parmigiano 4

Salumi E Formaggi

chef's selection of cured meats and cheeses with accompaniments 8

Arancini

fresh mozzarella, risotto, sun-dried tomato pesto, basil, Parmigiano 5

Grilled Octopus

potatoes, salsa verde, olives, pickled celery 7

INSALATE
plated individually, included with entree

Caesar

romaine, caesar dressing, Parmigiano, croutons

Mista

arugula, endive, radicchio, tomato vinaigrette

ENTREE **Choose 3 for limited menu selection**
\$60 per person, plated individually

Pennette Harry's Bar garlic, evoo, sun-dried tomatoes, pine nuts, spinach, fresh tomato

Chicken Francese light egg batter, white wine lemon sauce, capers, basil

Salmon A Letto seared salmon, garlic, evoo, on a bed of spinach, potatoes

Chicken Parmigiana served with penne pomodoro

Chicken Marsala marsala-demi-glace sauce with mushrooms

Fusilli Telefono fusilli, marinara, fresh mozzarella, basil, Pecorino

Risotto Tre Funghi portobello, porcini, truffle, Parmigiano, white wine, touch of cream

Tilapia Francese light egg batter, white wine lemon sauce, shrimp

Penne Alla Vodka tomato, vodka, cream, basil, Parmigiano

PREMIUM SELECTIONS *additional supplemental charge per entree*

Lombata Parmigiana breaded, pan fried veal chop, marinara, mozzarella. penne pomodoro +15

Bistecca Tre Funghi grilled NY strip, 3 mushroom barolo sauce +15

3 Jumbo Shrimp fra diavolo, shrimp, clams, mussels, linguine +15

Salmone Luna Maria lobster brandy cream sauce with shrimp +10

Lobster Ravioli vodka sauce, shrimp, peas +14

DESSERT
\$7 per person, plated individually

Key Lime Pie

strawberry coulis, whipped cream

Tiramisu

Cannoli



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