

# **PRIVATE EVENTS**



#### **FAMILY STYLE MENU OVERVIEW**

With a family style menu, choices are made ahead of time and guests will not need to order their meal at the event.

#### **MENUS AND PLATING**

Dishes are served family style and priced per person.

#### **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.

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 II Bellagio. If you cancel within the 48-hour window, the deposit is forfeited.





# FAMILY STYLE

# IIIIIIIIIIII ANTIPASTI

## INSALATA

Caesar & Mista iincluded

#### 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

#### **PREMIUM SELECTIONS**

#### Greca

romaine, feta, tomato, onion, peperoncini, kalamata, lemon vinaigrette +3

#### **Roasted Beets**

Gorgonzola Piccante, hazelnuts, arugula, beet vinaigrette +3

**Tuscan Kale** pears, shaved cabbage,

hazelnuts, cranberries, Parmigiano, champagne vinaigrette +3

### **ENTREE**

#### Choose 2 entrees and 2 contorni (sides)

\$50 per person, plated family style

**Meatballs** tomato braised meatballs, Parmigiano

Roasted Sausage peppers, onions, white wine, rosemary, touch of marinara, Parmigiano

**Chicken Milanese** breaded, pan-fried chicken breast, Parmigiano, lemon

Chicken Parmigiana pan fried chicken breast baked in marinara with mozzarella and Parmigiano

Chicken Marsala marsala-demi-glace sauce with mushrooms

**Chicken Francese** sauteed chicken breast in a light egg batter with a white wine lemon sauce

#### **PREMIUM SELECTIONS** additional supplemental charge per entree

Salmon a Letto pan seared salmon with garlic, basil, and lemon +8

**Cod Livornese** cod sauteed with tomatoes, onions, capers, white wine and marinara +7

Shrimp Scampi Jumbo shrimp sauteed with garlic, evoo, white wine, basil +10

Salmone Luna Maria lobster brandy cream sauce with shrimp +8

### **CONTORNI**

**Roasted Potatoes** 

Broccoli w/garlic & evoo

Sautéed Green Beans

Pennette Marinara

#### **PREMIUM SELECTIONS**

Rapini w/ garlic &evoo 4

### Fusilli Telefono 4

marinara, fresh mozzarella, Parmigiano basil

#### Pennette Alla Vodka 5

tomato, vodka, cream, basil, Parmigiano

#### Rigatoni Bolognese 6

#### Risotto Tre Funghi 6

risotto with porcini, cremini, & portobello mushroom and truffle

DESSERT \$7 per person

**Key Lime Pie** 

Tiramisu

Cannoli

