

PRANZO
ITALIAN GRILL
Group Dinner Menu

Each of the Pre-Set Menu below also includes coffee, tea and soft drinks.

Once your selection is made, we will confirm your reservation with a credit card and print an individualized menu for you party.

Conditions: In the Gelsomina Room (2nd floor), there is a minimum required number of guests (25) and a maximum (35). In the Terrace Room (2nd floor), there is a minimum required number of guests (40) and a maximum (50). The private rooms are available only from 5-7:30 p.m. and 8-10:30 p.m. Booking either room for the entire evening can be accomplished with a separate room charge: \$300 in Gelsomina; \$400 in the Terrace (in addition to the per person charges and minimums as outlined above)

Plan A \$39.95 per person plus tax & 20% Service

Insalata Caprese or Antipasto Mista

(Both may be offered if served Family Style!)

(Host picks one)

Caesar Salad or Insalata Mista

(Host picks 3 of the following entrées...)

SALMONE ALLA GRIGLIA

Grilled salmon, roasted tomato, balsamic reduction, white beans, tomato risotto, sautéed vegetables

TACCHINO PICCATATA

Pan-seared turkey, lemon caper butter sauce, mashed potatoes and sautéed vegetables

OSSO BUCCO D'AGNELLO (\$8.00 supplement)

Slow roasted lamb shank, polenta, white beans, red wine reduction, and sautéed vegetables.

PESCATORE TROPICALE

Seasonal fish, artichoke hearts, sun-dried tomato, and caramelized onion on a bed of orzo pasta with a lemon, white wine, butter sauce

SPAGHETTI CON GAMBERONI **

Spaghetti, shrimp, olive oil, garlic, sun-dried tomatoes, peas, chili flakes and parmesan

VITELLO CON FUNGHI (\$8.00 Supplement)

10 oz Grilled veal chop with wilted spinach and provolone a la Lydia Bastianich

MEZZALUNA CON ANATRA (\$6.00 Supplement)

House-made red chile pasta, filled with goat cheese and pine nuts, served with duck confit and fresh thyme, in a shallot-truffle cream

FILETTO DI MANZO (\$8.00 Supplement)

6oz Grilled Filet Mignon topped with Gorgonzola and roasted garlic butter, served with mashed potatoes and seasonal sauteed vegetables.

****Gluten Free, Brown Rice Pasta available, \$3 supplement**

(Host selectss one)

Traditional Sicilian Tiramisu,

or

F.X.O'Reilly MicroCreamery Ice Cream

Espresso Toffee, Vietnamese Cinnamon, Tahitian Vanilla, or Belgian Bittersweet Chocolate

Plan B \$33.95 per person plus tax & 20% Service

Insalata Caprese or Antipasto Mista
(Both may be offered if served Family Style!)

Caesar Salad or Insalata Mista

(Host selects three of the following entrées...)

POLLO ALLA GRIGLIA

Marinated grilled chicken breast, green olive lemon sauce, risotto and sautéed vegetables

SALMONE ALL GRIGLIA

Grilled Atlantic Salmon, balsamic drizzle, roasted tomato, risotto, and sautéed vegetables

OSSO BUCO D'AGNELLO (\$8.00 Supplement)

Slow cooked lamb shank with soft polenta, red wine reduction, white beans, and sautéed vegetables

RISOTTO PRIMAVERA

Mascarpone risotto with Shitake mushrooms, asparagus, and cherry tomatoes

SPAGHETTI CON POLPETTA DI CARNE

Spaghetti, meatballs and marinara

PENNE CON SALSICCIA

Penne rigate, sliced Italian sausage, roasted peppers, and marinara sauce

(Host selects one)

Italian Bread Pudding with Espresso Crème Anglaise

or

FX O'Reilly MicroCreamery Ice Cream

Espresso Toffee, Vietnamese Cinnamon, Tahitian Vanilla, or Belgian Bittersweet Chocolate

Plan C \$28.95 per person plus tax & 20% Service

Insalata Caprese

Caesar Salad or Insalata Mista

(Host selects three of the following entrées...)

POLLO ALLA GRIGLIA

Marinated grilled chicken breast, green olive lemon sauce, risotto and seasonal vegetable

CAPELLINI CON POMODORO

Angel hair pasta, tomatoes, garlic, basil, extra virgin olive oil

SPAGHETTI CON POLPETTA DI CARNE

Spaghetti, meatballs and marinara

LINGUINE CON PANCETTA

Linguine, pancetta, garlic, egg, parmesan cheese and cream

(Host selects one)

Italian Bread Pudding with Espresso Crème Anglaise

or

FX O'Reilly MicroCreamery Ice Cream

Espresso Toffee, Vietnamese Cinnamon, Tahitian Vanilla, or Belgian Bittersweet Chocolate

Plan D \$23.95 per person plus tax & 20% Service

(Host selects one)

Caesar Salad or Insalata Mista

(Host selects three of the following entrees...)

CAPELLINI CON POMODORO

Angel hair pasta, tomatoes, garlic, basil, extra virgin olive oil

SPAGHETTI CON POLPETTA DI CARNE

Spaghetti, meatballs and marinara

PENNE CON SALSICCIA

Penne rigate, sliced Italian sausage, roasted peppers, basil and marinara sauce

FARFALLE CON POLLO

Bow-tie pasta, chicken breast, bell peppers, and peas in a roasted garlic cream sauce

(Host selects one flavor)

FX O'Reilly MicroCreamery Ice Cream

Espresso Toffee, Vietnamese Cinnamon, Tahitian Vanilla, or Belgian Bittersweet Chocolate

Beverage Selections

Experience has shown that wines pre-selected by the host reduce confusion and uncertainty at the table. Our wine list includes very good wines as low as the low \$20's and excellent values can be found in every price range. Host may choose to select a red and white wine by the bottle, and be billed based on consumption, plus tax and gratuity or instead, select one of the options listed below.....

\$15.95/per person to free pour House Chianti, House Pinot Grigio, and Tap Beer.

\$20.00/per person to free pour House Chianti and Pinot Grigio, Tap Beer, and well cocktails.

Awards of Excellence 2006 2007 2008 2009 2010 2011 Wine Spectator

Payment

We accept Visa, Master Card, American Express and Discover.

A company check may be used with prior approval by a Manager.

Separate checks and personal checks are not allowed.

Payment is expected at the close of your event.

THANK YOU!

Pranzo Italian Grill

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Proprietor: Michael O'Reilly

General Manager: Kate Campbell

Executive Chef: Antonio Mendoza