

**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 (2<sup>nd</sup> floor), there is a minimum required number of guests (25) and a maximum (35). In the Terrace Room (2<sup>nd</sup> 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 Misto**

*(Both may be offered if served Family Style!)*

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*(Host picks one)*

**Caesar Salad or Insalata Mista**

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*(Host picks 3 of the following entrees...)*

**SALMONE ALLA GRIGLIA**

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

**TACCHINO PICCATA**

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

**OSSO BUCCO D'AGNELLO**

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 (\$4.00 Supplement)**

Grilled veal chop with mushroom ragu with mashed potatoes and seasonal sautéed vegetables

**MEZZALUNA CON ANATRA (\$4.00 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 (\$4.00 Supplement)**

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

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

*(Host picks one)*

**Traditional Sicilian Tiramisu,**

or

**F.X.O'Reilly MicroCreamery Ice Cream**

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

**Plan B \$32.95 per person plus tax & 20% Service**

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

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**Caesar Salad or Insalata Mista**

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*(Host picks three of the following entrees....)*

**POLLO ALLA GRIGLIA**

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

**SALMONE ALL GRIGLIA**

Grilled Atlantic Salmon, balsamic drizzle, roasted tomato, risotto, and seasonal vegetable

**OSSO BUCO D'AGNELLO**

Long cooked lamb shank with soft polenta, red wine reduction, white beans, and veggie

**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, basil, and marinara sauce

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*(Host picks one dessert)*

**Tiramisu**

Or

**FX O'Reilly MicroCreamery Ice Cream**

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

**Plan C \$27.95 per person plus tax & 20% Service**

**Insalata Caprese**

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**Caesar Salad or Insalata Mista**

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*(Host Picks three of the following entrees...)*

**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

**PIZZA DI CARNE**

Italian sausage, pepperoni, and prosciutto, marinara, and mozzarella cheese

*(Host selects one flavor...)*

**Tiramisu or FX O'Reilly MicroCreamery Ice Cream**

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

## **Plan D \$22.95 per person plus tax & 20% Service**

*(Host selects one of the following salads...)*

**Caesar Salad** or **Insalata Mista**

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*(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

**PIZZA CON POLLO E PESTO**

Grilled chicken, basil pesto, fresh tomatoes, Calamata olives, mozzarella cheese

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*(Host picks one flavor...)*

**FX O'Reilly MicroCreamery Ice Cream**

Espresso Toffee, Vietnamese Cinnamon, Tahitian Vanilla, or

Belgian Bittersweet Chocolate

or

**Tiramisu**

The Traditional Italian "Pick-me-up"

### **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 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**

**540 Montezuma Avenue**

**Santa Fe, NM 87501**

**Phone: 505-984-2645 Fax: 505-983-1123**

**info@pranzosantafe.com**

***Proprietor: Michael O'Reilly***

***General Manager: Kate Campbell***

***Executive Chef: Antonio Mendoza***