

# PROVOLINO

## EVENTS PACKAGES & MENU OPTIONS

### PLAN YOUR SPECIAL EVENT WITH US!

At Provolino, we believe in transparency and we strive to be as open as possible with our pricing to ensure you know exactly what to expect. However, please keep in mind that additional charges may apply based on your unique requirements and preferences. We're here to make your event perfect down to the last detail, so please feel free to reach out to our team for a customized quote tailored to your specific needs.

#### PRIVATE DINNER

- 10-50 PEOPLE
- STARTING AT \$35/PERSON\*
- 3-4 COURSE DINNER
- PRE-ORDER FOOD OR DECIDE AT THE EVENT!

1

#### FAMILY STYLE

- 10-50 PEOPLE
- STARTING AT \$25/PERSON\*
- SHARED PLATTERS OF PIZZA, PASTA AND SALADS ON THE TABLES, FAMILY STYLE!

2

#### BUFFET STYLE

- 10-50 PEOPLE
- STARTING AT \$20/PERSON\*
- PIZZAS, PASTA, ENTREES & SALADS
- PRE-ORDERING REQUIRED

3

#### COCKTAIL PARTY

- 10-50 PEOPLE
- STARTING AT \$30/PERSON\*
- STANDING AND SEATED TABLE ARRANGEMENT
- MENU OPTIONS, FINGER FOODS, AND CHARCUTERIE

4

#### PRIVATE CHEF DINNER

- UP TO 50 PEOPLE
- STARTING AT \$60/PERSON\*
- CUSTOMIZED FOOD & DRINK MENU

5

# PROVOLINO

## SMALL PLATES

**GARLIC KNOTS** V

**PROSCIUTTO & MELON** GF

**SAUSAGE & PEPPERS** GF

**CRISPY MOZZARELLA** V

**HOUSE MADE GARLIC BREAD** V

**CALAMARI MARINARA**

**CHICKEN WINGS**

buffalo, bbq or italian dry rub

**OLIVES & BREAD** V

citrus marinated olives, house focaccia

**BAKED CLAMS**

lemon pepper butter, breadcrumbs, hot sauce

**PROVOLINO BRUSCHETTA**

house focaccia, mortadella, sun dried tomatoes

## ENTRÉES

**LEMON RISOTTO** GF V

charred tomatoes, lemon, fresh herb butter

**CHICKEN OR EGGPLANT PARM** V option

provolone, parmesan, marinara, olive oil, fresh herbs

**DIRTY SHRIMP** GF

creamy polenta, beef ragu, parsley, green onions

**8 OZ HANGER STEAK**

rosemary, brown butter, caramelized onion sauce, potatoes, watercress

**ROASTED CHICKEN & VEGETABLES** GF

wild rice, olive oil, fresh herbs

## PIZZA

**MEAT ME ON MONACO**

marinara, mozzarella, mortadella, pepperoni, spicy sausage

**PROVOLINO PIE**

garlic oil, giardiniera, spicy mayo, fried chicken, bacon, cream cheese

**CALEB'S MIDNIGHT DELIGHT** V

alfredo sauce, mozzarella, sweet chili crunch, fresh herbs

**THE TERRENCE** VG options

pistachio pesto, mozzarella, olives, mushrooms, fresh arugula, shaved pecorino

**GETTIN' FIGGY WITH IT**

garlic oil, mozzarella, fig jam, prosciutto, gorgonzola, crispy onions

**BEACH BOY**

marinara, mozzarella, prosciutto, pineapple, pickled peppers

**BUFFALO CHICKEN ZAZA**

buffalo sauce, mozzarella, grilled chicken, ranch drizzle

**CALZONE**

make any of our pizzas a calzone, or build your own!

ALL PIZZAS & PASTAS CAN  
BE MADE GLUTEN FREE!

## SOUPS & SALADS

**TOMATO SOUP** GF V

organic california tomatoes, spices, olive oil

**HOUSE SALAD** GF V

spring greens, italian dressing, fried onions, shaved pecorino

**WEDGE SALAD**

honey mustard avocado dressing, chives, bacon, peppers, egg, blue cheese crumbles

**CLASSIC CAESAR** V

baby gem, breadcrumbs, parmesan, chives

**ITALIAN CHOP** GF

romaine, red onion, olives, salami, gorgonzola dressing

## SANDWICHES

**MEATBALL SUB**

house roll, marinara sauce, provolone, fresh herbs

**CHICKEN OR EGGPLANT PARM** V option

house roll, marinara sauce, provolone, fresh herbs

**ITALIAN BEEF**

house roll, giardiniera, provolone, served with consommé

**SPICY SAUSAGE SANDO**

house roll, herb vinaigrette, arugula, fresh mozzarella, kewpie mayonnaise

**PROVOLINO BURGER & FRIES**

brioche, double smash, shredded iceberg, american cheese, fry sauce

**CHICKEN PESTO PANINI**

house focaccia, grilled chicken, pesto, arugula

## PASTA

**SPAGHETTI MARINARA** V

**RIGATONI ALLA VODKA** V

**CREAMY BASIL PESTO** VG

**CARBONARA\***

**FETTUCCHINE ALFREDO** V

**LINGUINE WITH SPICY CLAMS\***

**JEFF'S BOLOGNESE LASAGNA**

## SIDES

**HOUSE MADE GARLIC BREAD** V

**SPICY SAUSAGE** GF

**MEATBALLS**

**SPAGHETTI MARINARA HALF ORDER** VG

**ONION RINGS** VG

**FRENCH FRIES** VG

*Pasta  
add-ons*

veggies  
shrimp  
chicken  
meatballs  
spicy sausage  
pancetta

## KIDS MENU

SPAGHETTI MARINARA  
OR BUTTER NOODLES **V**

CHEESE OR PEPPERONI PIZZA **V** option

GRILLED CHEESE SANDWICH **V**

CHICKEN TENDERS

GRILLED PLATE **GF VG** option  
grilled chicken or eggplant

## DESSERT

### SPUMONI ICE CREAM

classic italian three layered ice cream

### GELATO

assorted flavors

### CANNOLI

pistachio, chocolate chip or birthday cake

### ALMOND CAKE

a moist, dense almond cake with citrus undertones, topped with almond flakes

### TIRAMISU

coffee, mascarpone, cocoa powder

### CHOCOLATE HAZELNUT BUTTER CAKE

caramel sauce, sweet cream

## COFFEE & DIGESTIF

ESPRESSO

DECAF AMERICANO

AFOGATTO

FERNET BRANCA

AMARO NONINO

LIMONCELLO

AMARETTO

UNDERBERG BITTER BOY

## BEER

COORS/COORS LIGHT

BLUE MOON

PABST BLUE RIBBON

PERONI

MICHELOB ULTRA

HARD SELTZER

## COCKTAILS

ESPRESSO MARTINI

NEGRONI

ITALIAN MARGARITA

PROVOLINO MARTINI do you want it dirty?

COCKTAIL ROTATOR

ask your server about the cocktail

# WINE

## HOUSE WINES

All house wines are 100% Italian grapes and is served by the glass, in 1/2 liter or liter carafes.

PROVOLINO RED

PROVOLINO WHITE

## BOTTLES

DI MEO

*DOCG, italy*

PYRAMID SCHEME

*chardonnay, california*

COLLINA CIVITAS

*pecorino, italy*

KURANUI

*sauvignon blanc, new zealand*

DUMENIL

*champagne, france*

LALUCA

*rose (split), italy*

MEIOMI

*pinot noir, california*

JEMA

*corvina, italy*

CARPINETO

*red blend, italy*

THE PRISONER

*zinfandel blend, california*

VILLA CAMPOBELLO

*chianti, italy*

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\*Please be aware that our dishes may contain allergens such as nuts, dairy, gluten, and shellfish. If you have any allergies or dietary restrictions, kindly inform your server before placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us of any preferences regarding the preparation of your dish. For detailed nutritional information, including calorie counts, please inquire with your server.

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# PROVOLINO

## COCKTAIL PARTY

Say goodbye to the ordinary and hello to a night where your taste buds do the happy dance. The Provolino Cocktail Party is where the cool kids hang, the glasses clink, and every bite is a flavor festa (that's not a typo - festa means party in Italian!). Book your private event now and let's get this party started! Cheers to good times and even better flavors at Provolino!



An example of the menu possibilities:

### BUBBLES AND CRAFT COCKTAILS

provolino spritz

italian margarita

bubbles

### FINGER FOODS

parmesan truffle popcorn

pizza bread bruschetta

heirloom caprese skewers

### OYSTERS

rockefeller oysters

baked italian oysters

### CHARCUTERI

a variety of cheeses, meats and crunchy snacks



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**GF** gluten free   **V** vegetarian   **VG** vegan

# PROVOLINO

## PRIVATE CHEF'S DINNER

Let us work our magic for a night that's uniquely yours! Dive into the extraordinary with Provolino's Private Chef Dinner - an exclusive, off-the-menu experience curated by the one and only Chef Jeff. It's not just a dinner; it's a flavorful journey designed just for you. Plus, indulge in the perfect pairing with our exclusive wine and cocktail selection, featuring natural and organic wines.



An example of the menu possibilities:

### ANTIPASTO

*prosciutto-wrapped figs with goat cheese*  
*truffled mushroom crostini*

### PRIMI (FIRST COURSE)

*handmade lobster ravioli with saffron cream sauce*  
*wild mushroom risotto with parmesan crisps*

### SECONDI (MAIN COURSE)

*osso buco*  
*eggplant involtini with ricotta and spinach*

### CONTORNI (SIDES)

*parmesan and rosemary polenta wedges*  
*grilled zucchini ribbons with lemon and herbs*

### DESSERT

*dark chocolate and raspberry tart*  
*lemon gelato with mint syrup*



Can also include dishes like Italian Caviar, Italian Paté, Whole Roasted Branzino, Chicken Saltimbocca, Porchetta, handmade Pastas, Premium Steaks, Veal Milanese, Frutti Di Mare and more...

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## DEPOSIT AND CANCELLATION POLICIES

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### RESERVATION HOLD

To secure your desired date for a memorable dining experience, we'll gladly hold the reservation upon inquiry. After receiving your request, we'll promptly provide a detailed quote. To ensure the reservation is confirmed, we kindly ask for your response and payment within 48 hours of receiving the quote. This timely action ensures we can uphold the reservation, and the space is exclusively yours for the occasion.

### DEPOSITS

#### Non-Peak Hours

**11am-6 pm** Tuesday, Wednesday, Thursday, Friday and Sunday

**Deposit:** 50% of the estimated total quote

**Minimum spend:** starting at \$100\*

#### Peak Hours

**6pm-9pm** Tuesday, Wednesday and Sunday

**11am-6pm** Saturday

**Deposit:** 50% of the estimated total quote

**Minimum spend:** starting at \$300\*

#### Premium Peak Hours

**6pm-9pm** Thursday, Friday and Saturday

**Deposit:** 50% of the estimated total quote

**Minimum spend:** starting at \$500\*

#### Private Chef Dinner

**Deposit:** 50% of the estimated total quote

**Minimum spend:** An additional \$100 will be applied to the minimum spending quotes mentioned above.

### DEPOSIT CANCELLATION POLICIES

- Cancel 14 days or more before the event: **100% of deposit refunded.**
- Cancel 7 days or more before the event: **50% deposit refunded**
- Cancel within 7 days of the event: **No deposit refunded.**

### FOOD & BEVERAGE PAYMENT

All food and beverage costs will be settled in a single payment at the end of the event. An automatic 20% gratuity charge will automatically apply. If you feel the service did not meet expectations, please reach out to a manager to discuss adjusting the gratuity charge.

We appreciate your understanding and cooperation in adhering to these policies. Should you have any questions or need further clarification, feel free to contact us at [info@provolino.com](mailto:info@provolino.com).

\*The minimum spending amount is customized to each private event, and is at subject of change depending on size of party, staffing needs and type of event. Gratuity is not included in the minimum spend.