

CA' DEL SOLE

RISTORANTE ITALIANO

Private Events

Located in Toluca Lake, next to multiple major studios in Los Angeles, Ca' Del Sole provides the perfect venue for your next event. Our indoor and outdoor spaces are the ideal setting to host your special event and create long lasting memories. The garden provides a charming patio surrounded bougainvillea trees and natural light.



Lunch I

\$50 per person

FIRST COURSE

Insalata di Cesare

Romaine, croutons, parmesan, caesar dressing

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Penne All'Arrabbiata

Light spicy tomato sauce, garlic rosemary infusion

or

Parmigiana di Melanzane

Baked eggplant, marinara, basil, mozzarella, parmesan

or

Pollo Piccata

Free range chicken breast, lemon, capers sauce

DESSERT

Panna Cotta

Vanilla custard & berries sauce

Lunch II

\$60 per person

FIRST COURSE

Insalata d'Uva

Endive, arugula, goat cheese, grapes, caramelized pecans, balsamic reduction

or

Caprese

Heirloom tomatoes, basil, olive oil, balsamic reduction, buffalo mozzarella

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Mezzelune di Zucca

Pumpkin ravioli, sage butter, parmesan

or

Pollo al Marsala

Free range chicken breast, mushrooms, marsala wine sauce

or

Salmone al Limone Candite

Pan roasted Scottish salmon, lemon sauce

DESSERT

Panna Cotta

Vanilla custard & berries sauce

or

Tiramisu

Ladyfinger cookies soaked in espresso with mascarpone cheese

Lunch III

\$75 per person

FIRST COURSE

Insalata d'Uva

Endive, arugula, goat cheese, grapes, caramelized pecans, balsamic reduction

or

Caprese

Heirloom tomatoes, basil, olive oil, balsamic reduction, buffalo mozzarella

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Pollo al Marsala

Free range chicken breast, mushrooms, marsala wine sauce

or

Filetto con Salsa di Vino Rosso

Beef filet mignon, red wine sauce

or

Trancio di Mero con Lenticchie Brasate

Grilled Chilean seabass, braised Umbrian lentils

DESSERT

Panna Cotta

Vanilla custard & berries sauce

or

Tortino di Cioccolato Caldo

Warm chocolate flourless cake with almonds, vanilla cream, & berries sauce

Dinner I

\$70 per person

FIRST COURSE

Insalata di Cesare

Romaine, croutons, parmesan, caesar dressing

or

Caprese

Heirloom tomatoes, basil, olive oil, balsamic reduction, buffalo mozzarella

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Mezzelune di Zucca

Pumpkin ravioli, sage butter, parmesan

or

Pollo Piccata

Free range chicken breast, lemon, capers sauce

or

Salmone al Limone Candite

Pan roasted Scottish salmon, lemon sauce

DESSERT

Panna Cotta

Vanilla custard & berries sauce

Dinner II

\$80 per person

FIRST COURSE

Insalata di Cesare

Romaine, croutons, parmesan, caesar dressing

or

Caprese

Heirloom tomatoes, basil, olive oil, balsamic reduction, buffalo mozzarella

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Pollo al Marsala

Free range chicken breast, mushrooms, marsala wine sauce

or

Filetto con Salsa di Vino Rosso

Beef filet mignon, red wine sauce

or

Trancio di Mero con Lenticchie Brasate

Grilled Chilean seabass, braised Umbrian lentils

DESSERT

Panna Cotta

Vanilla custard & berries sauce

or

Tortino di Cioccolato Caldo

Warm chocolate flourless cake with almonds, vanilla cream, & berries sauce

Dinner III

\$95 per person

FIRST COURSE

Insalata d'Uva

Endive, arugula, goat cheese, grapes,
caramelized pecans, balsamic reduction

or

Caprese

Heirloom tomatoes, basil, olive oil,
balsamic reduction, buffalo mozzarella

or

Grilled Veggie Platter

Grilled endive, tomato, zucchini, asparagus

MIDDLE COURSE

Lobster Tortelloni

Lobster meat and ricotta cheese in saffron sauce

MAIN COURSE

Served with roasted potatoes and sauteed spinach

Pollo alla Remoulade

Half corn-fed chicken in remoulade sauce

or

Filetto con Salsa di Vino Rosso

Beef filet mignon, red wine sauce

or

Trancio di Mero con Lenticchie Brasate

Grilled Chilean seabass, braised Umbrian lentils

DESSERT

Panna Cotta

Vanilla custard & berries sauce

or

Tortino di Cioccolato Caldo

Warm chocolate flourless cake with almonds,
vanilla cream, & berries sauce

Brunch

\$50 per person

FIRST COURSE

Insalata di Cesare

Romaine, croutons, parmesan, caesar dressing

MAIN COURSE

Uova Strapazzate

Organic scrambled eggs served with roasted potatoes and sauteed spinach

or

French Toast

Maple syrup, mixed berries

or

Penne Alla Checca

Fresh tomato, basil, garlic

DESSERT

Panna Cotta

Vanilla custard & berries sauce

Children's Menu

(up to 12 years old)

MAIN COURSE

Spaghetti Bolognese

Homemade meat sauce

\$16

Pumpkin Ravioli

Brown butter & sage sauce

\$18

Penne Pasta

Butter or tomato sauce, parmesan cheese

Add chicken \$3

\$14

Pizza Margherita

Tomato sauce & mozzarella cheese

\$16

Chicken Milanese

French fries

\$19

Petit Organic Salmon Filet

Roasted potatoes, sauteed spinach

\$21

DESSERT

Gelato Assortito

Vanilla and chocolate ice cream

\$9

Hors d'Oeuvres

\$15 per person

Add one hour of tray passed or stationary hors d'oeuvres to any prix fixe menu!

Select 6 choices from the following:

- **Chicken Skewers**

Prepared with garlic & rosemary

- **Mini Caprese Bites**

Tomatoes, mozzarella, & balsamic

- **Meatballs**

Served with arrabaiata sauce

- **Mini Pizzas**

Choose from margherita, mushroom, & calabrese

- **Crostini Bruschetta**

Fresh tomatoes, basil, & garlic served on crostini

- **Smoked Salmon**

Served on crostini with goat cheese & capers

- **Crab Cakes**

Served with tartar sauce

- **Arancini**

Fried rice balls with zucchini & mozzarella

- **Parma Prosciutto**

Served on crostini with burrata cheese & balsamic

- **Tuna Tartare**

Served with capers, onions & avocado

- **Pastry Caponata**

Mixed grilled veggies marinated in garlic and olive oil served on crostini

**YOUR MEMORIES
WITH US WILL BE
UNFORGETTABLE!**

- **Gondolier Room up to 30 guests**
- **Venetian Room up to 40 guests**
- **Venetian Hybrid up to 50 guests**
- **Partial Portico up to 50 guests**
- **Full Portico up to 90 guests**
- **Full buyout capacity up to 250 guests**

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Naomi | Special Events Director

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