

CORPORATE & PRIVATE MENU I

Focaccia

fresh-baked focaccia bread brushed
with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Caprese

vine-ripened tomato, imported buffalo mozzarella, arugula,
and olives with extra virgin olive oil

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and
a creamy homemade Caesar dressing

MAIN COURSE

CHOICE OF

Ravioli di Funghi

jumbo mushroom ravioli with roasted red peppers and spinach
in a rosé sauce

Vitello Alioli

sautéed veal scaloppini with a prosciutto mushroom cream sauce

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato
and artichokes and a lemon white wine beurre blanc

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

Billing will be according to number of guests confirmed.
Final guest count required 72 hours before event.
Non-refundable deposit required 30 days prior to event.
All menu packages require seven (7) days' notice.

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Menu I – \$85 per person
Bar, Taxes, and 20% Gratuity NOT Included


Alioli
Ristorante

CORPORATE & PRIVATE MENU II

Focaccia

fresh-baked focaccia bread brushed
with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Alioli

baby kale, radicchio, romaine, beets, candied pecans,
shaved carrot, and shaved parmigiano with a sherry vinaigrette

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and
a creamy homemade Caesar dressing

Gamberi Diavola

pan-seared tiger shrimp in spicy tomato sauce

MAIN COURSE

CHOICE OF

Ravioli di Funghi

jumbo mushroom ravioli with roasted red peppers and spinach
in a rosé sauce

Costoletta di Vitello

grilled prime veal chop with a port wine demi-glace

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato
and artichokes and a lemon white wine beurre blanc

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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Final guest count required 72 hours before event.
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Menu II – \$95 per person
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**Alioli**
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CORPORATE & PRIVATE MENU III

Focaccia

fresh-baked focaccia bread brushed with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and
a creamy homemade Caesar dressing

Penne alla Vodka

penne with pancetta and green onion in a vodka rosé sauce

Zuppa del Giorno

our chef's soup of the day

MAIN COURSE

CHOICE OF

Ravioli di Funghi

jumbo mushroom ravioli with roasted red peppers and spinach
in a rosé sauce

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato
and artichokes with a lemon white wine beurre blanc

Salmone alla Griglia

grilled certified organic Atlantic salmon with fresh herbed olive oil

Filetto di Manzo

grilled beef tenderloin with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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Final guest count required 72 hours before event.
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Menu III – \$105 per person
Bar, Taxes, and 20% Gratuity NOT Included


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CORPORATE & PRIVATE MENU IV

HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

Focaccia al Rosmarino

APPETIZER

Insalata Alioli 

baby kale, radicchio, romaine, beets, candied pecans,
shaved carrot, and shaved parmigiano with a sherry vinaigrette

FIRST COURSE

Risotto con Funghi

arborio rice with porcini mushrooms and gorgonzola finished
with shaved parmigiano and truffle olive oil

MAIN COURSE

CHOICE OF

Bauletti Ripieni 

stuffed with baby kale, tuscan beans, and roasted garlic with
sun-dried tomato, leeks, and zucchini in an aglio e olio sauce

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato
and artichokes with a lemon white wine beurre blanc

Orata alla Griglia

grilled sea bream filet with herbed olive oil

Filetto di Manzo

grilled beef tenderloin with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

Billing will be according to number of guests confirmed.

Final guest count required 72 hours before event.

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Menu IV – \$125 per person
Bar, Taxes, and 20% Gratuity NOT Included


Alioli
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CORPORATE & PRIVATE MENU V

HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

Focaccia al Rosmarino

APPETIZER

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and
a creamy homemade Caesar dressing

FIRST COURSE

Penne alla Vodka

penne with pancetta and green onion in a vodka rosé sauce

MAIN COURSE

CHOICE OF

Bauletti Ripieni 🌿

stuffed with baby kale, tuscan beans, and roasted garlic with
sun-dried tomato, leeks, and zucchini in an aglio e olio sauce

Pollo Alioli con Aragosta

pan-roasted chicken breast supreme and broiled lobster tail
with sundried tomato and artichokes with a lemon white wine beurre blanc

Orata con Aragosta

grilled sea bream filet and broiled lobster tail with herbed olive oil

Mare e Monte – Surf & Turf

grilled beef tenderloin and broiled lobster tail
with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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Menu V – \$140 per person
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