

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.

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 pecan,
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 12oz veal chop with a port wine demi-glace

Pollo Alioli

pan-roasted chicken breast supreme with a saffron 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.

Menu II – \$89 per person
Bar, Taxes, and 20% Gratuity NOT Included

Alioli
Ristorante

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 a saffron lemon white wine beurre blanc

Salmon 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

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.

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 pecan, 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 di Zucca

butternut squash stuffed pasta with shiitake mushrooms & diced tomato in creamy spinach pistachio pesto 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.

Non-refundable deposit required 30 days prior to event.

All menu packages require seven (7) days' notice.

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 di Zucca 

butternut squash stuffed pasta with shiitake mushrooms & diced tomato in creamy spinach pistachio pesto 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

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.

Menu V – \$128 per person
Bar, Taxes, and 20% Gratuity NOT Included

Alioli
Ristorante