



COLOSSEO

CUCINA ITALIANA



BANQUET MENUS

A 20% gratuity will be added to parties of 6 or more. A 3% surcharge is applied to all credit card transactions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COLOSSEO

CUCINA ITALIANA

DINING AREAS

MAIN DINING AREA

SEATED 100

PATIO

SEATED 60

PRIVATE CELLAR ROOM

SEATED 12





COLOSSEO

CUCINA ITALIANA

MENU 1

FIRST COURSE

FAMILY STYLE:

CAESAR SALAD

BRUSCHETTA TRICOLORE

Chopped artichoke, olive tapenade, organic tomatoes

POLPETTE

Beef meatballs served in tomato
and cacio e pepe sauce

SECOND COURSE

guest choose one:

SPAGHETTI CARBONARA

Egg yolk, guanciale, pecorino romano

PENNE SICILIANE

Ground beef, peas, eggplant, mozzarella, pink sauce

PIZZA

Choose: Napoli or Calabria

THIRD COURSE

guest choose one:

LIMONCELLO CAKE

TIRAMISU

\$55 PER PERSON
+ TAX AND SERVICE FEE



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MENU 2

FIRST COURSE

FAMILY STYLE:

CARCIOFI ALLA ROMANA

BURRATA E POMODORI

POLPETTE

Beef meatballs served in tomato and cacio e pepe sauce

SECOND COURSE

guest choose one:

FETTUCCINE CACIO E PEPE

black pepper, creamy parmigiano sauce

SALMONE

Ground beef, peas, eggplant, mozzarella, pink sauce

PIZZA

Choose: Roma or Calabria or Venezia

BRASATO DI VITELLO

Slow cooked short ribs, celery, carrot, onions, red wine reduction,
served over mashed potatoes and broccolini

THIRD COURSE

guest choose one:

PANNA COTTA

TIRAMISU

\$65 PER PERSON
+ TAX AND SERVICE FEE



COLOSSEO

CUCINA ITALIANA

MENU 3

FIRST COURSE

FAMILY STYLE:

MARIELLA SALAD

SCOTTADITO LAMB LOLLIPOPS

CALAMARI FRITTI

SECOND COURSE

guest choose one:

RAVIOLI GAMBERI

Shrimp-filled ravioli in zucchini creamy sauce

SPAGHETTI GRANCHIO

Spaghetti, crab meat, garlic, olive oil, vodka pink sauce

EGGPLANT PARMIGIANA

Thin sliced fried eggplant, mozzarella, basil,
parmigiano, evoo

FILETTO AURELIO

Beef filet served with grilled asparagus, potato purè
& a Barolo wine reduction

GAMBERONI ARRABBIATI

Prawns served in a spicy garlic marinara sauce served with
spaghetti

THIRD COURSE

guest choose one:

LIMONCELLO CAKE

TIRAMISU

\$85 PER PERSON
+ TAX AND SERVICE FEE