

# ALBA Osteria

## PRIVATE EVENT SAMPLE PACKAGES - DINNER

### \$30 PER PERSON

Exclusive of tax & gratuity

#### FIRST COURSE:

(Guest chooses one)

**Romaine Salad** - Soft-Boiled Egg - Crispy Pancetta - Bangna Cauda Crostino

or

**Seasonal Soup**

#### SECOND COURSE:

(Guest chooses one)

**Neapolitan Pizza** of your choice

or

**Lasagnette alla Bolognese** - Meat Sauce - Besciamella - Parmigiano Reggiano

or

**Scaloppine di Pollo** - Sautéed Chicken Breast - Wild Mushroom Cream Sauce - Polenta

#### DESSERT:

(Guest chooses one)

**Polenta Bianca** - Snow White Polenta - Crunchy Caramel - Chocolate Gelato

or

**Ice Cream** - Vanilla or Chocolate

### \$40 PER PERSON

Exclusive of tax & gratuity

Includes

Non Alcoholic Beverages:

Soft Drinks, Ice Tea, Coffee (Regular, Decaf)

#### FIRST COURSE:

(Guest chooses one)

**Fiori di Zucchini** **V** - Fried Zucchini Flower filled with Ricotta Cheese - Zucchini Stick - Marinara Sauce

or

**Insalata di Campo** **V** - Chopped Romaine - Radicchio - Escarole - Frisee - Sherry Balsamic Dressing - Egg

#### SECOND COURSE:

(Guest chooses one)

**Gnocchi** - Potato Dumpling - Pork Sausage - Tomato

or

**Lasagnette alla Bolognese** - Meat Sauce - Besciamella - Parmigiano Reggiano

or

**Salmone** - Roasted Salmon - Mashed Potatoes - Roasted Peppers

#### DESSERT:

(Guest chooses one)

**Polenta Bianca** - Snow White Polenta - Crunchy Caramel - Chocolate Gelato

or

**Torta Gianduja** - Hazelnut Gianduja Cake - Apricot Marmellata - Vanilla Gelato - Hot Chocolate

\***V** - Lacto-ovo Vegetarian



## PRIVATE EVENT SAMPLE PACKAGES - DINNER CONTINUED

### \$55 PER PERSON - PRIX-FIXE

Exclusive of tax & gratuity

Includes

Non Alcoholic Beverages:

Soft Drinks, Ice Tea, Coffee (Regular, Decaf)

**Assortment of Salumi & Formaggi - Served Family Style to the group**

#### **FIRST COURSE:**

(Guest chooses one)

**Fiori di Zucchini** \*V - Fried Zucchini Flower filled with Ricotta Cheese - Zucchini Stick - Marinara Sauce

or

**Robiola allo Speck** - Robiola Cheese - Speck - Fried Potato - Garlic Sauce

#### **SECOND COURSE:**

(Guest chooses one)

**Ravioli del Plin** - Veal - Sausage - Chicken - Autumn Vegetables - Veal Jus - Butter - Sage

or

**Spaghetti alla Chitarra** - Porcini Mushroom & Tomato Ragu - Garlic - Anchovy - Gruyere - Pecorino - Herbs

#### **ENTREE:**

(Guest chooses one)

**Manzo Brasato** - Braised Beef Cheeks - Red Wine - Mashed Potatoes - Mushrooms - Cipollini Onions - Pancetta

or

**Scaloppine di Pollo** - Sautéed Chicken Breast - Wild Mushroom Cream Sauce - Polenta

or

**Branzino** - Grilled Branzino - Sautéed Spinach - Zucchini - Piemontese Green Sauce

#### **DESSERT:**

(Guest chooses one)

**Panna Cotta** - Classic Panna Cotta- Preserved Cherries - Whipped Vanilla Amaretti

or

**Torta Gianduja** - Hazelnut Gianduja Cake - Apricot Marmellata - Vanilla Gelato - Hot Chocolate

### FAMILY STYLE MENU FOR THE ENTIRE TABLE:

**CHEFS CHOICES OF THE DAY**

**50.00 PER PERSON**

Exclusive of tax & gratuity

Includes

Non Alcoholic Beverages:

Soft Drinks, Ice Tea, Coffee (Regular, Decaf)

**TO SHARE WITH TABLE:**

**THREE APPETIZERS**

**THREE PASTA DISHES**

**THREE ENTREES**

**THREE VEGETABLE SIDES**

**THREE DESSERTS**

\*V - Lacto-ovo Vegetarian