

ALBA Osteria

PRIVATE EVENT SAMPLE PACKAGES - LUNCH

\$15 PER PERSON - EXPRESS LUNCH

Exclusive of tax & gratuity

Includes:

Non Alcoholic Beverages

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

SAMPLING OF

(served at the same time)

-House Made Pasta of the Day

-Meatballs Veal, Pork, Beef, Tomato Sauce, Parmigiano Reggiano *Vegetarian option available

-Salad

\$17 PER PERSON - PIZZA LUNCH

Exclusive of tax & gratuity

FIRST COURSE:

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

SECOND COURSE

Neapolitan Pizza of your choice (Host selects three pizza choices)

DESSERT

Ice Cream: Vanilla Or Chocolate

\$20 PER PERSON - PRIX-FIXE

Exclusive of tax & gratuity

Includes

Non Alcoholic Beverages:

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

FIRST COURSE:

(Guest chooses one)

Salad or Seasonal Soup

SECOND COURSE:

(Guest chooses one)

Rigatoni Amatriciana

Pancetta - Tomato Sauce - Onion - Pecorino Cheese

or

Roasted Pulled Amish Chicken Panini

Roasted Peppers - Bagna Cauda - Match Stick Potato - Fontina Cheese- Caramelized Onions

or

Piadini V

Cauliflower - Roasted Peppers - Broccoli Raab - Charred Spring Onions - Provolone

DESSERT

(Guest chooses one)

Ice Cream - Vanilla or Chocolate

or

Panna Cotta - Berry Sauce

*V - Lacto-ovo Vegetarian

PRIVATE EVENT SAMPLE PACKAGES - LUNCH CONTINUED

\$25 PER PERSON - PRIX-FIXE

Exclusive of tax & gratuity

Includes

Non Alcoholic Beverages:

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

FIRST COURSE:

(Served Family Style for the group)

Assortment Of Neapolitan Pizza

SECOND COURSE:

(Guest chooses one)

Meatballs Veal, Pork, Beef, Tomato Sauce, Parmigiano Reggiano

or

Cavolfiore alla Cavour Roasted Cauliflower - Parmigiano Reggiano - Anchovy - Egg

THIRD COURSE

(Guest chooses one)

Frisse & Escarole **V** Fennel - Orange - Olive - Cherry Tomato - Almond - Lemon Dressing

or

Seasonal Soup

FOURTH COURSE

(Guest chooses one)

Gnocchi Potato Dumpling - Pork Sausage - Tomato

or

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

***V** - Lacto-ovo Vegetarian