



## Private Dining

### **Dinner Option 1: Three Courses - \$60.00 per person**

#### **APPETIZERS: choose TWO (2)**

- Dino Kale Caesar Salad
- Fried Calamari or Sautéed Calamari
- Grilled Vegetable Platter
- Assorted Crostini (*tomato/basil; eggplant caponata; mushroom; liver pate/red onion*)

#### **PASTA: choose TWO (2)**

- Rigatoni Ragu (*meatballs, sausage, tomato gravy, ricotta, parmesan*)
- Rigatoni Siciliana (*eggplant, capers, pomodoro sauce, mozzarella, parmesan*)
- Spaghetti Limone (*butter, fresh lemon, parmesan*)
- Spaghetti with Meatballs (*veal meatballs, pomodoro sauce, parmesan*)
- Orecchiette (*sausage, kale, breadcrumbs, parmesan*)
- Fedelini (*kale, tomatoes, garlic, olive oil, goat cheese, basil*)
- Penne (*pomodoro sauce, mozzarella, parmesan, basil*)
- Spinach Gnocchi (*pomodoro sauce, garlic cream sauce, parmesan*)
- Riccia Bolognese (*fresh pasta ribbons, beef bolognese sauce, parmesan*)
- Black Linguine\* (*squid ink pasta, calamari, spicy pomodoro sauce*) \*add \$4pp

#### **DESSERT:**

- Assorted Dessert Platter (*tiramisu, olive oil cake, flourless chocolate cake*)

### **Beverage Options**

**all packages include tea/coffee/juice/soda in the price**

#### **Option 1: Open Bar House Wines & Beer \$45 per person**

House red, white, rosé & sparkling wines; bottled/canned beer

#### **Option 2: Open Bar House Wines & Beer with Liquor \$55 per person**

House red, white, rosé & sparkling wines; bottled/canned beer  
Well liquor, mixed drinks, classic cocktails (no Dino signature cocktails)

**You may also combine a beverage package with 'a la carte' ordering from the Dino menu or choose to order all drinks 'a la carte' to be added to your final bill.**

# Dino

## Private Dining

### **Dinner Option 2: Four Courses - \$75.00 per person**

#### **APPETIZERS: choose TWO (2)**

- Dino Kale Caesar Salad
- Fried Calamari or Sautéed Calamari
- Grilled Vegetable Platter
- Assorted Crostini (*tomato/basil; eggplant caponata; mushroom; liver pate/red onion*)

#### **PASTA: choose ONE (1)**

- Rigatoni Ragu (*meatballs, sausage, tomato gravy, ricotta, parmesan*)
- Rigatoni Siciliana (*eggplant, capers, pomodoro sauce, mozzarella, parmesan*)
- Spaghetti Limone (*butter, fresh lemon, parmesan*)
- Spaghetti with Meatballs (*veal meatballs, pomodoro sauce, parmesan*)
- Orecchiette (*sausage, kale, breadcrumbs, parmesan*)
- Fedelini (*kale, tomatoes, garlic, olive oil, goat cheese, basil*)
- Penne (*pomodoro sauce, mozzarella, parmesan, basil*)
- Spinach Gnocchi (*pomodoro sauce, garlic cream sauce, parmesan*)
- Riccia Bolognese (*fresh pasta ribbons, beef bolognese sauce, parmesan*)
- Black Linguine\* (*squid ink pasta, calamari, spicy pomodoro sauce*) \*add \$4pp

#### **ENTREE: choose ONE (1)**

- Organic Roasted Chicken (*bone-in with pan gravy and rosemary*)
- Organic Grilled Salmon (*lemon butter sauce with capers and sage*)
- Eggplant Parmigiana (*eggplant, mozzarella, breadcrumbs*)
- Grass Fed Skirt Steak\* (*balsamic marinade*) \*add \$10pp

#### **SIDES: choose TWO (2)**

- Kale (*sauteed with garlic & olive oil*)
- Spinach (*sauteed with garlic & olive oil*)
- Brussels Sprouts (*roasted with shallots, sherry vinegar & honey*)
- Parmesan Polenta (*with cream*)
- Garlic Mashed Potatoes (*with cream*)

#### **DESSERT:**

- Assorted Dessert Platter (*tiramisu, olive oil cake, flourless chocolate cake*)

**Beverage Options as before**



## Private Dining

### **Brunch/Lunch - \$45.00 per person**

#### **MAIN COURSE: choose TWO (2)**

- Assorted Frittatas (*spinach/goat cheese; mushroom/fontina; pancetta/pecorino*)
- Dino French Toast (*raspberry jam, nutella batter*)
- Assorted Sandwiches (*tuna/arugula; mozzarella/tomato; mushroom/ricotta; egg/fontina*)
- Rigatoni Ragu (*meatballs, sausage, tomato gravy, ricotta, parmesan*)
- Rigatoni Siciliana (*eggplant, capers, pomodoro sauce, mozzarella, parmesan*)
- Spaghetti Limone (*fresh lemon, parmesan*)
- Orecchiette (*sausage, kale, breadcrumbs, parmesan*)
- Fedelini (*kale, tomatoes, garlic, olive oil, goat cheese, basil*)
- Penne (*tomodoro sauce, mozzarella, parmesan, basil*)
- Spinach Gnocchi (*tomodoro sauce, garlic cream sauce, parmesan*)
- Riccia Bolognese (*fresh pasta ribbons, beef bolognese sauce, parmesan*)

#### **SIDES: choose TWO (2)**

- Crispy Bacon
- Grilled Sausage
- Roasted Potatoes (*onion, red pepper, herbs*)
- Kale (*sauteed with garlic & olive oil*)
- Fresh Fruit (*seasonal*)
- Parmesan Polenta (*with cream*)
- Mixed Green Salad
- Caesar Salad

#### **DESSERT: add \$5 per person**

- Assorted Dessert Platter (*tiramisu, olive oil cake, flourless chocolate cake*)

### **Beverage Options**

**all packages include tea/coffee/juice/soda in the price**

#### **Lunch/Brunch: Open Bar \$35 per person**

House red, white, rosé & sparkling wines; bottled/canned beer

Bloody Marys, Mimosas (no liquor or cocktails)



## Private Dining

### Family Style Platters

Platters may be added to any of our lunch/brunch or dinner packages

\*approximately **10** portions per platter\*

- Seasonal Fruit ( <i>contents depending on availability</i> )	\$65
- Assorted Crostini ( <i>see dinner packages for contents</i> )	\$75
- Bufala Mozzarella ( <i>with sliced tomato and basil</i> )	\$85
- Grilled Vegetables	\$95
- Veal Meatballs ( <i>with ricotta &amp; sage</i> )	\$95
- Lamb Meatballs ( <i>with goat cheese &amp; herbs</i> )	\$105
- Cured Italian Meats ( <i>contents depending on availability</i> )	\$150
- Italian Cheeses ( <i>contents depending on availability</i> )	\$150
- Mixed Meats & Cheeses	\$175

### Dietary Considerations

Our menu is traditional Northern Italian based on classic recipes. The following dishes are **vegetarian** (vegan where marked 'v'):

- Grilled Vegetable Platter (v)
- Crostinis: Tomato/Basil (v); Eggplant Caponata (v); Mushroom Medley
- Rigatoni Siciliana (*can be made vegan\* - no mozzarella*)
- Spaghetti Limone
- Fedelini (*can be made vegan\* - no goat cheese*)
- Penne (*can be made vegan\* - no mozzarella*)
- Spinach Gnocchi
- Eggplant Parmigiana
- Frittatas: Spinach/Goat Cheese; Mushroom/Fontina
- Dino French Toast
- Sandwiches: Mozzarella/Tomato; Mushroom/Ricotta; Egg/Fontina
- ALL Dinner Sides
- ALL Desserts

*\*Please note that this will alter the taste and texture of the final dish. Portions of these family-style dishes can be reserved before plating and served separately to accommodate vegan guests but cannot be ordered individually. We do not offer any vegan entrees.*