

MARTINI

modern italian

Thank you for considering Martini Modern Italian for your special event. We've provided the following information to help you start planning your celebration.

Martini Modern Italian features one private dining room which can accommodate private parties of 30 to 70 guests and one room that can accommodate 25. For parties of 30 or more a limited menu will be offered. We will be happy to assist you with the food and beverage selections that best suit the needs of your guests.

We require a confirmation 48 hours in advance. Depending on the size of your party we may need to use more than one table to accommodate your group. Payment is due at the completion of your function and with your permission we will include a 20% gratuity. For parties of 25 or fewer, you may choose to order directly from our extraordinary menu. Pre-set menu options are flexible and substitutions can be made.

We will be pleased to assist you with any A/V and/or floral needs you may have for your event. Additional fees apply and will be added to your final bill.

Our large private room has an assigned "Room Minimum." This minimum represents the minimum number of charges required to secure the room privately. If this minimum is not met, a service charge may be added to the final bill. Please contact the banquet coordinator for any questions or concerns.

Again, thank you for considering Martini Modern Italian for your upcoming event. We look forward to creating a memorable dining experience for you and your guests at Martini Modern Italian.

Michael Mejia General Manager

Peter Chapman Executive Chef

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Dinner Menu #1 \$65/person **tax and gratuity not included

appetizers — For the Table

fritto misto di mare Fresh Calamari, Asparagus, Mizuna, Meyer Lemon Aioli

bruschetta Cacio Di Roma, Roasted Tomatoes, Prosciutto di Parma

brick oven **pizzetta** Roasted Garlic, Cambozola Cheese, EVOO

salad

martini Field Greens, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

caesar Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

pasta course — Please Select 2 for the Table

chicken **carbonara** Cresti Pasta, Smoked Bacon, Asparagus, Cracked Black Pepper, Parmesan, Cream

pennette **alla vodka** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream

butternut squash tortelloni Parmesan Cream, Marcona Almonds, Brussels Leaves

shrimp **radiatore** Radiatore Pasta, Chili Flakes, Blistered Tomatoes, Garlic, Basil, EVOO

entrée — Please Select 4 for Your Party

tenderloin 7 oz. Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction

chicken **marsala** Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta

veal **martini** Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon

salmon Garlic Crusted, Artichokes, Lemon Butter

short **rib** Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta

gamberi **divolo** Fire Roasted Prawns, Fingerling Potatoes, Shellfish Butter

new york strip 12 oz. Prime Strip Steak, Mushroom Tomato Ragout, Fingerling Potatoes

dessert platters

lemon **meringue** tart, chocolate mousse **torte**, **tiramisu**
and **chocolate** bread pudding

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Dinner Menu #2 \$55/person **tax and gratuity not included

salad

martini Field Greens, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

caesar Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

pasta course — Please Select 2 for the Table

chicken **carbonara** Cresti Pasta, Smoked Bacon, Asparagus, Cracked Black Pepper, Parmesan, Cream

pennette **alla vodka** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream

butternut squash tortelloni Parmesan Cream, Marcona Almonds, Brussels Leaves

shrimp **radiatore** Radiatore Pasta, Chili Flakes, Blistered Tomatoes, Garlic, Basil, EVOO

entrée — Please Select 4 for Your Party

tenderloin 7 oz. Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction

chicken **marsala** Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta

chicken **parmesan** Parmigiano-Reggiano, Fresh Tomato, Rigatoni

salmon Garlic Crusted, Artichokes, Lemon Butter

short **rib** Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta

gamberi **divolo** Fire Roasted Prawns, Fingerling Potatoes, Shellfish Butter

veal **martini** Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon

dessert platters

lemon **meringue** tart, chocolate mousse **torte**, **tiramisu**
and **chocolate** bread pudding

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Dinner Menu #3 \$55/person **tax and gratuity not included

appetizers — For the Table

fritto misto di mare Fresh Calamari, Asparagus, Mizuna, Meyer Lemon Aioli

bruschetta Cacio Di Roma, Roasted Tomatoes, Prosciutto di Parma

brick oven **pizzetta** Roasted Garlic, Cambozola Cheese, EVOO

salad

martini Field Greens, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

caesar Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

entrées — Please Select 4 for Your Party

tenderloin 7 oz. Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction

chicken **carbonara** Cresti Pasta, Smoked Bacon, Asparagus, Cracked Black Pepper, Parmesan, Cream

pennette **alla vodka** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream

butternut squash tortelloni Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken **marsala** Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta

chicken **parmesan** Parmigiano-Reggiano, Fresh Tomato, Rigatoni

salmon Garlic Crusted, Artichokes, Lemon Butter

short **rib** Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta

gamberi **divolo** Fire Roasted Prawns, Fingerling Potatoes, Shellfish Butter

dessert platters

lemon **meringue** tart, chocolate mousse **torte**, **tiramisu**
and **chocolate** bread pudding

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Dinner Menu #4 \$45/person **tax and gratuity not included

salad

martini Field Greens, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

caesar Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

entrées — Please Select 4 for Your Party

shrimp **radiatore** Radiatore Pasta, Chili Flakes, Blistered Tomatoes, Garlic, Basil, EVOO

pennette **alla vodka** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream

butternut squash tortelloni Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken **marsala** Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta

tenderloin 7 oz. Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction

salmon Garlic Crusted, Artichokes, Lemon Butter

lasagna Sausage, Fresh Pasta, San Marzano Tomato Sauce

dessert platters

lemon **meringue** tart, chocolate mousse **torte**, **tiramisu**

and **chocolate** bread pudding

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Dinner Menu #5 \$35/person **tax and gratuity not included

salad

martini Field Greens, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

caesar Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

entrées — Please Select 4 for Your Party

salmon Garlic Crusted, Artichokes, Lemon Butter

pennette **alla vodka** San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream

butternut squash tortelloni Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken **marsala** Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta

chicken **picatta** Brick Oven Chicken, Fingerling Potatoes, Capers, Lemon Parsley Butter

shrimp **radiatore** Radiatore Pasta, Chili Flakes, Blistered Tomatoes, Garlic, Basil, EVOO

lasagna Sausage, Fresh Pasta, San Marzano Tomato Sauce

dessert platters

lemon **meringue** tart, chocolate mousse **torte**, **tiramisu**

and **chocolate** bread pudding