

WELCOME

Thank you for considering Martini Modern Italian for your special event. We look forward to helping you plan your celebration!

Martini Modern Italian features one private dining room accommodating up to 60 guests as well as a semi-private dining space accommodating up to 22 guests. For events with 15 or more guests, we will be happy to assist you in selecting a custom menu that best suits the needs of your guests. Our menu options are flexible and substitutions are available.

We offer several layout options to accommodate seated and reception events. We can also assist you with any A/V and floral needs as well as any other special requests you have to ensure your event is extraordinary.

Our private dining room may be reserved for your event with a room minimum. This minimum represents the minimum spend required to secure the room privately, excluding tax and gratuity. If your party does not meet the minimum, a service charge for the difference will be added to the final bill. Payment is due at the completion of your event and with your permission, we will include your gratuity option predetermined on the credit card authorization form.

If you should need to cancel your event with us, please contact the private dining coordinator or management immediately. Any cancellations made prior to 72 hours before the event date will not incur a penalty. Cancellations within 72 hours of the event date will be charged half of the agreed minimum. No shows or cancellations the day of the event will be charged the entire agreed minimum.

Our team will be in touch to confirm final guest count and menu selections one week prior to your event.

Please contact our private dining coordinator for any questions or concerns you may have.

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

Teresa Decker General Manager

Patrick Hofer Executive Chef

Hana El-Khatib Private Dining Coordinator

PRIVATE DINING SETUP



U - Shape Table Design

This set up is conducive for a business meeting and accommodates up to 30 guests.



The Boardroom

This set up is conducive for boardroom meetings and accommodates up to 30 guests.



Block O Table Design

This set up works well for large meetings or group gatherings and accommodates up to 30 guests.



Side-by-Side Table Design

This set up works well for any type of private party and accommodates up to 40 guests.



Full Private Dining Room

Our full private dining room accommodates up to 60 guests for your special private event.

MARTINI
modern italian

BANQUET MENUS

BANQUET MENU #1

\$70/person*



appetizers — For the Table

fritto misto di mare

Fresh Calamari, Asparagus, Mizuna, Meyer Lemon Aioli

bruschetta

Cacio Di Roma, Roasted Tomatoes, Prosciutto di Parma

arancini Gorgonzola, Marinara, Parmesan Reggiano

salad

martini Field Greens, Prosciutto, 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, Parmesan, Cream

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

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves

shrimp **marinara** Radiatore Pasta, Blistered Tomatoes, Garlic, Chili Flake, House Marinara, Basil

entrée — Please Select 4 for Your Party

tenderloin 8 oz. Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction

chicken **marsala** Roasted Mushrooms, Braised Pancetta, Creamy Mascarpone Polenta, Marsala Reduction

veal **martini**

Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon

salmon Blistered Tomato Ragout, Ricotta Gnudi, Baby Mushrooms, Watercress

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

sea **scallops** Garbanzo Puree, Fennel, Fried Artichoke, Fingerling Potatoes, Pea Shoots, Orange Caper Vinaigrette

dessert

assorted **mini desserts**

BANQUET MENU #2

\$60/person*



salad

martini

Field Greens, Prosciutto, 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, Parmesan, Cream

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

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves

shrimp **marinara**

Radiatore Pasta, Blistered Tomatoes, Garlic, Chili Flake, House Marinara, Basil

entrée — Please Select 4 for Your Party

tenderloin

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

chicken **marsala**

Roasted Mushrooms, Braised Pancetta, Creamy Mascarpone Polenta, Marsala Reduction

chicken **parmesan**

Parmigiano-Reggiano, Fresh Tomato, Rigatoni

salmon Blistered Tomato Ragout, Ricotta Gnudi, Baby Mushrooms, Watercress

short **rib**

Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta

sea **scallops** Garbanzo Puree, Fennel, Fried Artichoke, Fingerling Potatoes, Pea Shoots, Orange Caper Vinaigrette

veal **martini**

Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon

dessert

assorted **mini desserts**

BANQUET MENU #3

\$60/person*



appetizers — For the Table

fritto misto di mare

Fresh Calamari, Asparagus, Mizuna, Meyer Lemon Aioli

bruschetta

Cacio Di Roma, Roasted Tomatoes, Prosciutto di Parma

arancini Gorgonzola, Marinara, Parmesan Reggiano

salad

martini

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

caesar

Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons

entrées — Please Select 4 for Your Party

tenderloin

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

chicken **carbonara**

Cresti Pasta, Smoked Bacon, Asparagus, Parmesan, Cream

pennette **alla vodka**

San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream,
Mushrooms

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken **marsala**

Roasted Mushrooms, Braised Pancetta,
Creamy Mascarpone Polenta, Marsala Reduction

chicken **parmesan**

Parmigiano-Reggiano, Fresh Tomato, Rigatoni

salmon Blistered Tomato Ragout, Ricotta Gnudi,

Baby Mushrooms, Watercress

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

Mascarpone Polenta

sea **scallops** Garbanzo Puree, Fennel, Fried Artichoke,

Fingerling Potatoes, Pea Shoots, Orange Caper Vinaigrette

dessert

assorted **mini desserts**

BANQUET MENU #4

\$50/person*

salad

martini

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

caesar

Romaine, Arugula, Garlic-Parmesan Dressing,
Focaccia Croutons

entrées — Please Select 4 for Your Party

shrimp **marinara**

Radiatore Pasta, Blistered Tomatoes, Garlic,
Chili Flake, House Marinara, Basil

pennette **alla vodka**

San Marzano Tomato Sauce, Prosciutto di Parma,
Vodka Cream, Mushrooms

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken **marsala**

Roasted Mushrooms, Braised Pancetta,
Creamy Mascarpone Polenta, Marsala Reduction

short **rib**

Burgundy Braised Beef Short Rib,
Root Vegetables, Mascarpone Polenta

salmon

Blistered Tomato Ragout, Ricotta Gnudi, Baby Mushrooms,
Watercress

lasagna

Sausage, Fresh Pasta, San Marzano Tomato Sauce

veal **martini**

Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon

dessert

assorted **mini desserts**

**tax and gratuity not included*

BANQUET MENU #5

\$45/person*

salad

martini

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

caesar

Romaine, Arugula, Garlic-Parmesan Dressing,
Focaccia Croutons

entrées — Please Select 4 for Your Party

salmon

Blistered Tomato Ragout, Ricotta Gnudi, Baby Mushrooms,
Watercress

pennette alla vodka

San Marzano Tomato Sauce, Prosciutto di Parma,
Vodka Cream, Mushrooms

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves

chicken marsala

Roasted Mushrooms, Braised Pancetta,
Creamy Mascarpone Polenta, Marsala Reduction

chicken picatta

Brick Oven Chicken, Fingerling Potatoes,
Capers, Lemon Parsley Butter

shrimp marinara

Radiatore Pasta, Blistered Tomatoes, Garlic,
Chili Flake, House Marinara, Basil

lasagna

Sausage, Fresh Pasta, San Marzano Tomato Sauce

dessert

assorted **mini desserts**

Short North Arts District | 614.224.8259

445 N. High Street | CameronMitchell.com 6.18