

Chef's Preset Menu \$45.00 (food)

Insalata

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan Cheese

Piatto Forte

Choice of:

Pasta Combination

Mushroom Risotto and Penne with Tomato Basil Sauce

Or

Pollo Paillard

Grilled Chicken Breast served with Tomatoes, Red Onions and Arugula

Or

Salmone Grigliato

Grilled Wild New Zealand Salmon Filet with sautéed spinach,

Sundried tomato and black olive vinaigrette

Dolce

Torta di Limone

Lemon Tart

Chef's Preset Menu \$52.00 (food)

Primo Piatto

Insalata via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan Cheese

Secondo Piatto

Combination of:

Penne Arrabbiata

Penne Pasta with Spicy Tomato Sauce

Fettuccini Boscaiola

Homemade Fettuccini Pasta with Meat Sauce, Mushrooms, Peas and a Touch of Cream

Piatto Forte

Choice of:

Salmone

Grilled New Zealand Salmon Fillet with Sundried Tomato and Black Olive Vinaigrette

Or

Pollo Paillard

Grilled Chicken Breast served with Tomato, Onion and Arugula Salad

Dolce

Panna Cotta

Vanilla Bean Custard served with Mixed Fresh Berries

Chef's Preset Menu \$60.00 (food)

Primo Piatto

Insalata Amara

Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan Cheese,

With Roasted Almonds and Balsamic Vinaigrette

Second Course

Combination of:

Risotto con Funghi

Carnoroli Rice with Mushrooms

&

Paccheri

Jumbo Artisanal Rigatoni with Tomatoes, Basil, and Parmesan Cheese

Piatto Forte

Choice of:

Tagliata di Tonno

Grilled Ahi Tuna Steak with Arugula, Grilled Vegetables and Yuzu Ginger Vinaigrette

Or

Stinco di Agnello

Lamb Shank served on a Bed of Mashed Potatoes and Cremolata

Dolce

Tortino di Cioccolato

Warm Chocolate Cake and Whipped Cream

Chef's Preset Menu \$60.00 (Dinner)

Primo Piatto

Insalata via Allora

Wild Arugula, Oven Roasted Tomatoes, Shaved Parmesan Cheese, and Balsamic Dressing

Secondo Piatto

Duo:

Penne Arrabbiata

Short Tube Pasta, Spicy Tomato Sauce, and Garlic

Tortelloni Di Mais

Homemade Corn Tortelloni filled with Sweet Corn and Truffle Fondue

Piatto Forte

choice of:

Salmone Grigliato

Grilled New Zealand Salmon Fillet, Sundried Tomato, Black Olive Vinaigrette, and Sautéed Spinach

or

Pollo Paillard

Grilled Chicken Breast, Tomato, Onion Arugula Salad, Roasted Potatoes, and Worcestershire Sauce

Dolce

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream

Chef's Preset Menu \$65.00 (Dinner)

Primo Piatto

Insalata Tricolore

Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan Cheese, Roasted Almonds, and

Balsamic Vinaigrette

or

Insalata Cesare

Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, and Shaved Parmesan Cheese

Secondo Piatto

Duo:

Risotto con Funghi

Carnoroli Rice, Mushrooms, and Mascarpone Cheese

&

Paccheri

Jumbo Artisanal Rigatoni, Tomatoes, Basil, and Parmesan Cheese

Piatto Forte

choice of:

Filetto di Branzino alla Palemitana

Baked Stripped Bass, Ratatouille, Balsamic, Roasted Pine Nuts, and Crispy Leeks

or

Tagliata di Filetto Di Bue

Grilled Beef Tenderloin, Roasted Potatoes, Arugula Salad, Shaved Parmesan, and
Worcestershire Dressing

Dolce

Cannoli via Alloro

Cannoli Shell Stuffed, Ricotta Cheese, Orange, and Pistachio Mousse

Chef's Special Menu \$75.00 (Dinner)

Insalata

Caprese con Burrata

Fresh Burrata Cheese, Sliced Tomatoes, Basil, Extra Virgin Olive Oil, and Black Lava Salt

Secondo Piatto

Duo:

Risotto ai Funghi

Carnaroli Rice, Mushrooms, and Marscapone Cheese

&

Gnocchi Bolognese

Homemade Green Spinach Potato Dumplings, Bolognese Sauce, and Parmesan Cheese

Piatto Forte

Choice of:

Soglioli

Fillet of Sole, Lemon, and Caper Sauce

Or

Pollo Pallaird

Grilled Chicken Breast, Tomato, Onion Arugula Salad, Roasted Potatoes, and Worcestershire
Sauce

Or

Filetto di Bue alla Griglia

Grilled Beef Tenderloin, Sauteed Spinach, Portobello Mushrooms, and Port Wine Sauce

Dolce

Tortino di Cioccolato

Warm Chocolate Tart and Whipped Cream

Chef's Preset Menu \$86.00 (Dinner)

Primo Piatto

choice of:

Zuppa di Asparagi

Crème of Asparagus Soup

or

Insalata via Alloro

Wild Arugula, Oven Roasted Tomatoes, Shaved Parmesan Cheese, and Balsamic Dressing

or

Insalata di Cesare

Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, and Shaved Parmesan Cheese

Secondo Piatto

Burrata Ravioli

Handmade Burrata Ravioli, Tomato and Basil Sauce

Piatto Forte

choice of:

Costata alla Griglia

Grilled Rib-Eye Steak, Grilled Mixed Vegetables, and Roasted Potatoes

or

Sogliola

Fillet of Sole, Lemon, and Caper Sauce

or

Osobucco alla Milanese

Braised Veal Osobucco and Saffron Risotto

Dolce

Duo:

Panna Cotta

Vanilla Bean Custard, Fresh Mixed Berries, and Raspberry Puree Sauce

&

Tortino di Cioccolato

Warm Chocolate Tart and Whipped Cream

VIA ALLORO Private Event Contract

Event Manager

301 N. Canon Drive, Beverly Hills CA 90210

310.275.2900 (t)

Host Name:
Address:
Phone:
Email:

Event Date and Time:
Type of Event:
Number of Guests:

Menu

Beverage

Water :

Wine :

Alcohol :

Billing

Gratuity 20%. 9.5% sales tax added to subtotal

Menu \$ Person Food Only

Setup / Special Instructions

Additional Services

Valet

Floral

TV/DVD/Audio

Deposit

A \$500 deposit is required to book the reservation. Until the deposit is received, the reservation is considered tentative and availability may not be guaranteed. The deposit is non-refundable. Cancellations: 2 weeks required, if less than 2 weeks are given, up to 50% may be required. Non-show will be charged the full estimated cost. Amount of deposit may vary depending on party size.

Guest Count

A guaranteed number of attendees must be received no later than 11am Pacific Time, three (3) days prior to the event date. Pricing is based on the guaranteed number or actual attendance, whichever is greater. If no guarantee is received, the number of guests expected, as indicated on this form, will constitute as the guaranteed attendance.

Customer Signature

Date

Event Manager Signature

Date