

VIA ALLORO

RESTAURANT | PATIO | LOUNGE

Passed Hors D'oeuvres

Choice of 3, \$16

Choice of 5, \$28

Every 45mins

** Indicates Market Price

Fish

Rice Croquette with Spicy Tuna Tartar and Jalapeños

Smoked Salmon Crepes topped with Salmon Caviar

Swordfish, Fresh Fennel and Orange Compote

Fresh Marinated Anchovies with Sun Dried Tomato Vinaigrette

Salmon Tartar and Papaya

Pizza with Tuna and Jalapeño

Pizza with Shrimp and Pesto

Crab Cakes

Squid Ink Rice Croquette

Shrimp and Asparagus wrapped with Prosciutto

Diver Scallops with Truffle and Crispy Potato

Shrimp Sautéed in a Spicy Tomato Sauce

Diver Scallops with Truffle and Crispy Potato

*** Grilled Octopus and Potato Served with Pesto***

Assorted Sushi: Asparagus Avocado Rolls, Cucumber Rolls, Crab Rolls

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Every 45mins

** Indicates Market Price

Meat

Chicken Skewers with Cherry Tomatoes and Pesto Sauce

Turkey Meatballs with Tomato Sauce and Mozzarella

Smoked Chicken with Mango Dill Relish

Chicken Liver Crostini with Cornichon

Sliced Duck Breast on Brioche Toast with Caramelized Shallots

Chicken Ravioli with Walnut Sauce

Beef Meatballs with Spicy Tomato Sauce

Prosciutto with Melon

Beef Carpaccio in a Heart of Palm with Mustard Dressing and Parmesan

Beef Tartar and Burrata in a Endive Leaf

Prosciutto wrapped Figs with Gorgonzola Cheese

Pizza with Prosciutto, Arugula, and Mozzarella Cheese

Pizza with Italian Sausage

Pepperoni Pizza

Filo Dough filled with Ham and Black Truffle Cheese



Passed Hors D'oeuvres

Choice of 3, \$18

Choice of 5, \$28

Every 45mins

** Indicates Market Price

Vegetarian

Endive with Pear, Walnuts, Gorgonzola and Honey Balsamic Vinaigrette

Saffron Rice Croquette with Peas and Mozzarella Cheese

Polenta Topped with Mushroom and Cheese Fondue

Cherry Tomato filled with Mozzarella Sprinkled with Black Lava Sea Salt

Grapes and Goat Cheese with Pistachio

Eggplant Croquette with Tomato, Basil, Garlic, and Ricotta Cheese

Curried Mixed Vegetable Tempura

Baked Champignon Mushrooms

Asparagus with Crispy Parmesan Cheese

Crispy Spinach Cakes

Pizza Margherita

Pizza with Eggplant and Dry Ricotta Cheese

Pizza with Bell Peppers and Goat Cheese

Pizza Isolana with Tomato, Capers, Black Olives, and Oregano

Tomato and Basil Bruschetta

Pistachio Arancini

Bruschetta with Black Olives, and Ratatouille



Chef's Preset Menu \$47.00 (Lunch)

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 Seasonal Vegetables

Or

Salmone Grigliato

Grilled Wild New Zealand Salmon Filet With Sautéed Spinach,
Sundried Tomato And Black Olive Vinaigrette

Dolce

Torta Di Limone

Lemon Tart

Price Excludes Beverages, Taxes And Gratuity

Chef's Preset Menu \$54.00 (Lunch)



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

Thinly Pounded Grilled Chicken Breast Served With Seasonal Vegetables

Dolce

Panna Cotta

Vanilla Bean Custard Served With Mixed Fresh Berries

Price Excludes Beverages, Taxes And Gratuity

Chef's Preset Menu \$63.00 (Lunch)

Primo Piatto



Insalata Amara

Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan Cheese,
With Roasted Almonds And Balsamic Vinaigrette

Second Course

Combination Of:

Risotto Con Funghi

Carnaroli 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 Tart And Whipped Cream

Price Excludes Beverages, Taxes And Gratuity



Chef's Preset Menu \$67.00 (Dinner)

Primo Piatto

Insalata Amara

Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan Cheese,
With Roasted Almonds And Balsamic Vinaigrette

Secondo Piatto

Combination Of:

Risotto Con Funghi

Carnaroli 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

Cannoli Via Alloro

Cannoli Shell Stuffed With Ricotta Cheese, Orange And Pistachio Mousse

Price Excludes Beverages, Tax And Gratuity

For More Information Please Call or E-Mail

Elaine Villasenor

Tel (310) 275-2900

Email: events@viaalloro.com

Revised 7-3-2019



Chef's Preset Menu \$74.00 (Dinner)

Insalata

Panzanella Di Farro

Tomato, Cucumber, Tropea Onions, And Farro, With Basil And EVOO

Paste

Combination Of:

Rigatoni Con Salsiccie Di Tacchino

Rigatoni With Turkey Sausage And Peas And In A Pink Sauce

And

Ravioli Di Mais

Homemade Ravioli Filled With Sweet Corn, Served With Truffle Fondue

Piatto Forte

Choice Of:

Branzino Al Cartoccio

Deboned And Butter Flied Sea Bass Baked In A Papillote With Roasted Tomatoes And Capers

Or

Tagliata Di Filetto Ai Ferri

Grilled Beef Tenderloin With Portobello Mushrooms In A Port Wine Sauce And Sautéed Spinach

Dolce

Choice Of:

Panna Cotta

Vanilla Bean Cream Custard Served With Mixed Fresh Berries

Or

Tiramisu

Lady Finger Dipped In Espresso And Layered With Mascarpone

Price Excludes Beverages, Tax And Gratuity

For More Information Please Call or E-Mail

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Revised 7-3-2019



Chef's Special Menu \$78.00 (Dinner)

Hors D'oeuvres

Italian Spicy Salami With Burrata Cheese

Roasted Tomato And Goat Cheese

Insalata

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes And Shaved Parmesan

Paste

Combination Of:

Risotto Salsiccia

And

Trenette Al Pesto

Carnaroli Rice With Italian Sausage And Wild Broccoli Homemade Trenette Served With Pesto Genovese

Piatto Forte

Choice Of:

Salmone

Grilled New Zealand Salmon Filet With Sundried Tomatoes And A Black Olive Vinaigrette

Or

Pollo Paillard

Grilled Chicken Breast Served With Seasonal Vegetables

Or

Tagliata Di Filetto Ai Ferri

Grilled Beef Tenderloin With Portobello Mushrooms In A Port Wine Sauce And Sautéed Spinach

Dolce

Choice Of:

Tortino Di Cioccolato

Warm Chocolate Cake With Whipped Cream

Or

Tiramisu

Lady Fingers Dipped In Espresso And Layered With Mascarpone

Price Excludes Beverages, Tax And Gratuity

For More Information Please Call or E-Mail

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Revised 7-3-2019



Chef's Preset Menu \$87.00 (Dinner)

Hors D'Oeuvres

Smoked Salmon And Asparagus
Grilled Octopus With Potato
Figs, Gorgonzola And Walnuts

Primo Piatto

Choice Of:

Zuppa Asparagi
Asparagus Soup

Or

Insalata Del Salumiere

Chopped Iceberg Lettuce, Tomatoes, Sharp Provolone, Garbanzo Beans, Salami And
Sicilian Oregano, Red Vinegar Dressing

Secondo Piatto

Ravioli Di Mais

Homemade Ravioli Filled With Sweet Corn, Served With Truffle Fondue

Piatto Forte

Choice Of:

Tagliata Di Filetto Ai Ferri

Grilled Beef Tenderloin With Portobello Mushrooms In A Port Wine Sauce And Sautéed Spinach

Or

Pesce Bianco

Sautéed Whitefish With Asparagus And Lemon Butter Sauce

Or

Lombatina Di Vitello

Grilled Veal Chop With Black Truffle Sauce

Dolce

Tortino Di Cioccolato

Warm Chocolate Cake And Whipped Cream

Price Excludes Beverages, Tax And Gratuity

For More Information Please Call or E-Mail

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Revised 7-3-2019



Chef's Special Menu \$95.00 (Dinner)

Hors D'Oeuvres

Riso Croquette With Tuna Tartar
Boat Of Endive Leaves With Pear, Walnuts, Gorgonzola And Honey Balsamic Vinaigrette
Filo Dough With Prosciutto And Figs
Roasted Tomato Goat Cheese, Fresh Herbs Sea Salt

Insalata

Insalata Amara
Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan, Roasted Almonds And Balsamic Vinaigrette

Paste

Combination Of:
Risotto Morel
Carnaroli Rice With Morel Mushrooms And Asparagus
And
Ravioli Burrata
Homemade Ravioli With Tomato And Basil Sauce

Piatto Forte

Choice Of:
Salmone
Grilled New Zealand Salmon Fillet With Sundried Tomatoes And A Black-Olive Vinaigrette
Or
Stinco Di Agnello
Lamb Shank Served On A Bed Of Mashed Potatoes And Cremolata
Or
Scaloppine Di Vitello Con Funghi
Veal Scaloppine With Mashed Potatoes And Mushroom Sauce

Dolce

Panna Cotta
Vanilla Bean Custard Served With Fresh Mixed Berries

Price Excludes Beverages, Tax And Gratuity

For More Information Please Call or E-Mail
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Revised 7-3-2019



Buffet Menu available for parties of 20 or more guests
PRICING IS DETERMINED BY QUANTITY OF CHOICES

SALAD STATION

Salumiere Salad

Chopped Iceberg Lettuce, Tomato, Sharp Provolone, Garbanzo Beans, Salami, Mozzarella, Pepperoncini, Black Olives, Sicilian Oregano and Red Wine Vinaigrette

Insalata di Cesare

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

Panzanella di Farro

Tomato, Cucumber, Spelt, Tropea Onion Salad with Oregano, Basil, and Extra Virgin Olive Oil

Caprese

Buffalo Mozzarella Cheese, Tomato, Roasted Bell Peppers, Micro Basil, and Extra Virgin Olive Oil

Insalata Di Gamberi E Calamari

Shrimp and Calamari Sautéed With Garlic, Red Onions, Tossed With Chopped Romaine Lettuce, Fresh Tomatoes and Cannellini Beans, Served With Olive Oil and Lemon

Verdure Grigliata

Assortment of Grilled Vegetables, Roasted Potatoes or Mashed Potatoes

PASTA STATION

Penne Arrabbiata

Tube shaped Pasta with light spicy Tomato Garlic sauce

Penne Pesto

Tube shaped Pasta with Pesto Sauce

Ravioli Ripieni di Gamberi

Ravioli Filled with Artichokes in a white Wine sauce rock shrimp and Black Truffle

Tortelloni Di Zucca

Pumpkin Tortelloni with Cream and Sage Sauce

Lasagna Bolognese

Spinach Pasta Lasagna Beef Ragú and Béchamel Sauce

Rigatoni Porcini

Homemade Rigatoni Pasta with Porcini Mushrooms and Goat Cheese

MEAT & FISH STATION

Scaloppine Pollo

Chicken Medallions with Lemon Capers sauce

Salmone Grigliato

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

Tagliata Di Bue

Sliced Grilled Beef Tenderloin with Roasted Potatoes, Arugula, Shaved Parmesan and Worcestershire Sauce

Ossobuco

Classic Veal Ossobuco served with Gremolata

Stinco D' Agnello

Braised Lamb Shank served with Mashed Potatoes and Vegetables

Coscio d' Agnello o di Vitello Arrosto

Roasted Whole Leg of Veal or Lamb, with Dripping Juices, Sliced at Carving Station, Accompanied with Roasted Potatoes or Mashed Potatoes and Daily Vegetables

DESSERT STATION

Black Berry Tart

Flourless Chocolate Cake

Tiramisu

Seasonal Fruit Tray

Mini Desserts

Tiramisu Shooters

Fruit Tart

Miniature Cookies

Panna Cotta Shooters

Banana Crème Pie Shooters

Brownies

Truffle Bites **

Chocolate Truffles **

** Supplemental charge

Via Alloro Restaurant | 301 North Canon Drive, Beverly Hills, CA 90210 | Tel (310) 275 2900

www.viaalloro.com

July 2019



CHEF CHARCUTERIE TASTING STATIONS

Minimum 20 Guests

* Minimum of \$800 station

Cured Parma Ham

Salame Toscano

Mortadella

Cured Beef Slices

Spicy Sopressata Salami

Pancetta



Black Truffle Cheese

Ricotta with Honey

Pecorino Cheese

Parmesan Cheese

Burrata Cheese

Chunks of Parmesan

Buffalo Mozzarella



Wheel of Parmesan



Greek Olives

Kalamata Olives

Black Olives with Herbs

Stuffed Peppers

Cornichons

Sun-Dried Tomatoes

Marinated Baby Artichokes



Includes Selection of following Breads:

Breadsticks

Baguette

Dinner Rolls

Focaccia

Ciabatta

Olive Bread

* Indicates additional charge based on amount of guest

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July 2019



DESSERTS

CANNOLI VIA ALLORO

CANNOLI SHELL STUFFED WITH RICOTTA CHEESE, ORANGE AND PISTACHIO MOUSSE

TIRAMISU

LADY FINGERS DIPPED IN ESPRESSO AND MASCARPONE CREAM

PANNA COTTA

VANILLA BEAN CREAM CUSTARD, SERVED WITH MIXED FRESH BERRIES

TORTINO DI CIOCCOLATO

WARM CHOCOLATE MOLTEN CAKE WITH TAHITIAN VANILLA BEAN WHIPPED CREAM

TORTA DI LIMONE

LEMON MOUSSE WITH FRESH RASPBERRIES

TORTA DI MORE CON GELATO ALLA VANIGLIA

BROWN BUTTER BLACKBERRY TART SERVED WITH VANILLA ICE CREAM

TORTINO AL PISTACCHIO

WARM PISTACHIO MOLTEN CAKE WITH CHOCOLATE FONDUE

CROSTATATA DI PERE E CIOCCOLATO

PEAR AND CHOCOLATE TART WITH A PORT WINE SAUCE

GELATI

VANILLA, CHOCOLATE, HAZELNUT

SORBETTI

PASSION FRUIT, LEMON, COCONUT, MIXED BERRY

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June 2019



Private Event Contract

301 N. Cañon Drive * Beverly Hills CA 90210

Host Name: _____
 Contact: _____
 Phone: _____
 Email: _____

Event Date: _____
 Invite Time: _____
 Type of Event: _____
 Number of Guests: _____

Menu

**** SEE ATTACHED MENU ****

NOTES & TIMELINE

Food and Beverage

Food: \$65.00/Person
 Bar: Open Add to Bill
 Beer: Open Add to Bill
 Bottled Water: Tap Water
 Sodas/Juices: Open Add to Bill
 Coffee/Tea: Open Add to Bill

Billing

Food and Beverage Minimum: N/A
 Tax: 9.50% Extra
 Gratuity: 20% Extra
 Setup / Special Instructions

Deposit:

A \$ 500.00 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.

Guest Count:

A guaranteed number of attendees must be received no later than 11am Pacific Time, five (5) 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

Date



301 N Canon Dr. |
Beverly Hills, CA
90210

**Large Group Dining Guidelines & Policies
(Party of 12 & above)**

Type	Days	Time	Location	Group size	Guaranteed Reservation
Lunch	Sunday - Saturday	11:30pm- 4:00pm	Garden	12 & above	\$1,200.00
Dinner	Sunday - Saturday	6:00pm-11:00pm	Garden	12 & above	\$1,600.00

Type	Days	Time	Location	Group size	Guaranteed Reservation
Lunch	Sunday - Saturday	4:00pm-10:30pm	Covered Patio	12 & above	Prix Fixed Menu
Dinner	Sunday - Saturday	6:00pm-11:00pm	Covered Patio	12 & above	Prix Fixed Menu

MENU:

- Via Alloro’s farm fresh menus are flexible & easily tailored based upon the host’s distinctive requirements. *(see attached)*
- Via Alloro’s requests that Menus be confirmed prior to the private dining event.
- Via Alloro’s farm fresh menu items and pricing are subject to change depending on daily market availability.
- Via Alloro *can accommodate a groups desire to order off the menu, if it’s not during peak operational hours.*

BEVERAGES:

- All Alcoholic and Non-Alcoholic beverages are charged according consumption and are in addition to the per person menu pricing.
- Wine can be a critical part of many private dining experiences; thus, we recommend wine selections at least seven (7) days prior to your special day to ensure availability.
- Via Alloro has an extensive wine selection at competitive prices & prefers not to have outside wines brought into the restaurant, but understands its discerning customers want to make a private event more special.
 - *If a Customer feels it’s important to supply their own unique wine, a maximum of 5 bottles for 25 guests would be allowed.*
 - *First bottle Corkage fee is \$30.00, Second bottle Corkage fee is \$30.00 & \$45.00 for each additional bottle.*
- *Guests are not allowed to bring their own Hard Liquor*

CAPACITIES:

- We have numerous beautiful open areas in our Restaurant to accommodate large groups of 12 & above.
- Fountain Patio room and Garden Patio are highly recommended if available

MINIMUM REQUIREMENT:

- To reserve a Via Alloro exclusive event, we require a total food and beverage minimum spend of \$1,200 for lunch
- To reserve a Via Alloro exclusive event, we require a total food and beverage minimum spend of \$1,600 for dinner



VALET PARKING:

- All Valet Parking fees are \$12.00 per car for all events.

DEPOSIT / CANCELLATION:

- A deposit of \$500.00 is required to confirm your reservation.
- The deposit is refundable 30 days for weekend and 15 days for Sunday - Thursday.
- In the event you must cancel with less than 4 days' notice, your deposit will be retained by Via Alloro.

PAYMENT:

- The total bill is due and payable after the event.
- Via Alloro, Beverly Hills accepts Visa, MasterCard, American Express, Discover, and Cash.

GUARANTEE:

- To allow Via Alloro to properly plan for and staff your event, we require a minimum # of guaranteed guests 48 hours prior to your event.
- If your party falls below the guaranteed # on the day of the event, the host will still be charged for the guaranteed number.
- If your party exceeds the guaranteed #, you will be charged for the actual number of guests attending.

SUGGESTED TIP:

- While Via Alloro suggests a service tip of 18% the decision to pay a gratuity to the service staff providing service to the event, and the amount thereof, is at Host's sole discretion.
- The Host retains the discretion to adjust the foregoing amount up or down commensurate with the dining experience.
- Please circle a percentage or option below to indicate the desired gratuity to be paid to the service staff.

18% 19% 20% Other _____ %

By completing, signing, and returning to Via Alloro's Private Dining Department with a deposit check, the client confirms this engagement reservation.

Client Name printed

Client Signature

Date