



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



Passed Hors D'oeuvres

Choice of 3, \$16

Choice of 5, \$28

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 \$55.00 - Lunch

Insalata

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan Cheese

Piatto Forte

Choice Of:

Pasta Combination

Mushroom Risotto & 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 More

Blackberry Tart with Vanilla Ice Cream

Price Excludes Beverages, Taxes and Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Preset Menu \$65.00 (Lunch)

Primo Piatto

Insalata Di Carciofi

Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil 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

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Preset Menu \$75.00 (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:

Branzino Grigliato

Boneless Butterfly Grilled Loup-De-Mer an Extra Virgin Olive Oil and Sea Salt Served with Sautee Spinach

Or

Stinco Di Agnello

Lamb Shank Served on A Bed of Mashed Potatoes and Cremolata

Or

Pollo Milanese

Breaded Chicken Breast with Mozzarella and Marinara Sauce

Dolce

Tortino Di Cioccolato

Warm Chocolate Cake and Whipped Cream

Price Excludes Beverages, Taxes and Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Preset Menu \$72.00 – 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:

Branzino Grigliato

Boneless Butterfly Grilled Loup-De-Mer on Extra Virgin Olive Oil and Sea Salt Served with Sautée Spinach

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 & Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Preset Menu \$76.00 (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

&

Ravioli Di Mais

Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

Piatto Forte

Choice Of:

Branzino Grigliato

Boneless Butterfly Grilled Loup-De-Mer on Extra Virgin Olive Oil and Sea Salt Served with Sautee Spinach
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 & Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Special Menu \$80.00 (Dinner)

Insalata

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan

Pasta

Combination Of:

Risotto Salsiccia

&

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

Or

Lamb Chops

Rack Of Lamb with Balsamic-Mint Sauce Served with Israeli Couscous and Seasonal Vegetables

Dolce

Choice Of:

Tortino Di Cioccolato

Warm Chocolate Cake with Whipped Cream

Or

Torta Di More

Blackberry Tart with Vanilla Ice Cream

Price Excludes Beverages, Tax & Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Preset Menu \$89.00 (Dinner)

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

Or

Panna Cotta

Vanilla Bean Custard Served with Mixed Fresh Berries

Price Excludes Beverages, Tax & Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



Chef's Special Menu \$95.00 (Dinner)

Insalata

Insalata Amara

Radicchio, Arugula, Asparagus, Endive, Shaved Parmesan, Roasted Almonds and Balsamic Vinaigrette
Or

Beef Carpaccio

Raw beef carpaccio with baby Artichoke & Arugula Salad topped with Shaved Parmesan and Olive Oil

Paste

Combination Of:

Risotto Morel

Carnaroli Rice with Morel Mushrooms and Asparagus
&

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
Or

Pistachio Tortino

Warm Pistachio Molten Cake with Warm Chocolate Fondue

Price Excludes Beverages, Tax & Gratuity

Tel (310) 275-2900

Email: events@viaalloro.com



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



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

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



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

CROSTATA DI PERE E CIOCCOLATO

PEAR AND CHOCOLATE TART WITH A PORT WINE SAUCE

GELATI

VANILLA, CHOCOLATE, HAZELNUT

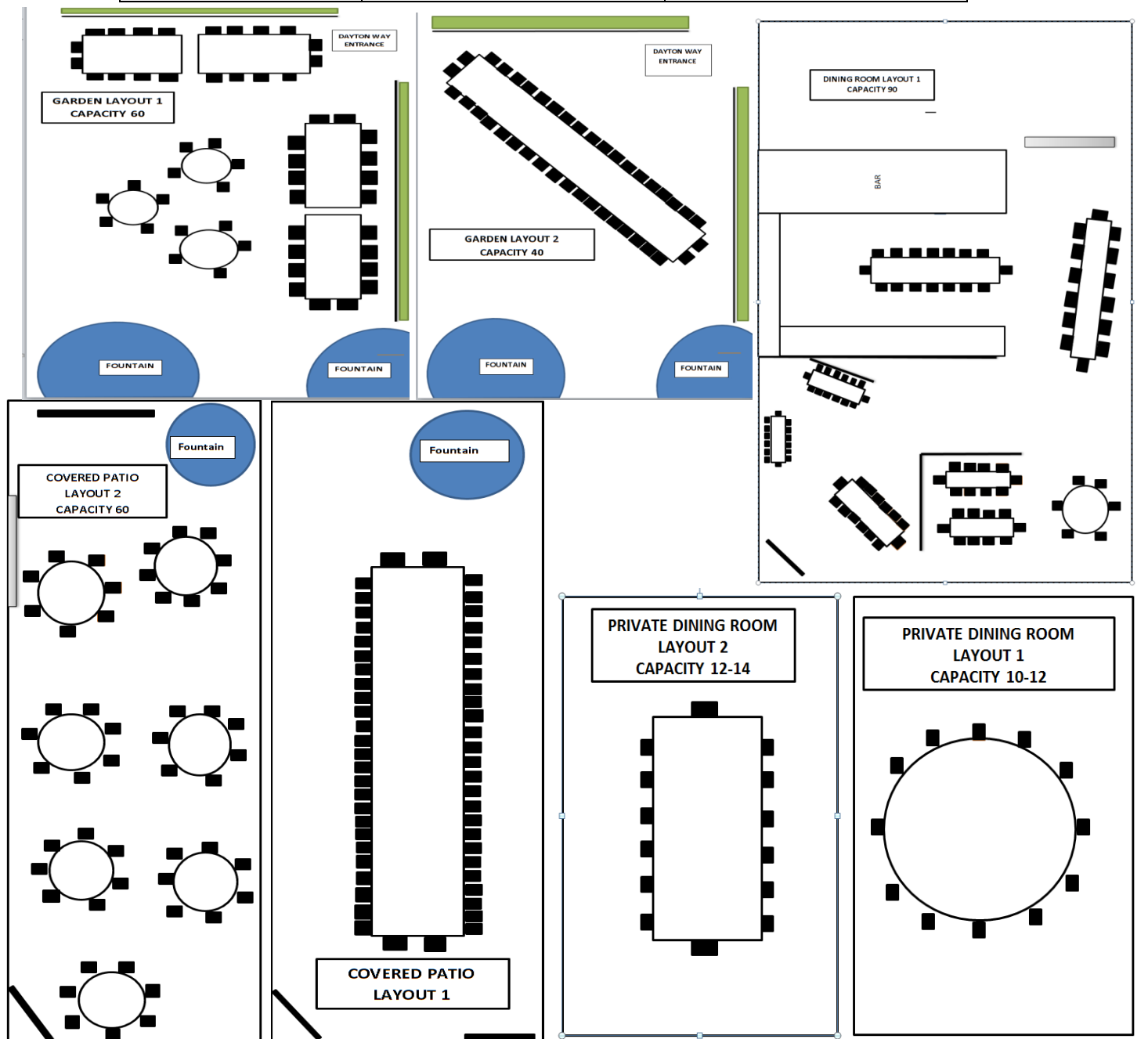
SORBETTI

PASSION FRUIT, LEMON, COCONUT, MIXED BERRY



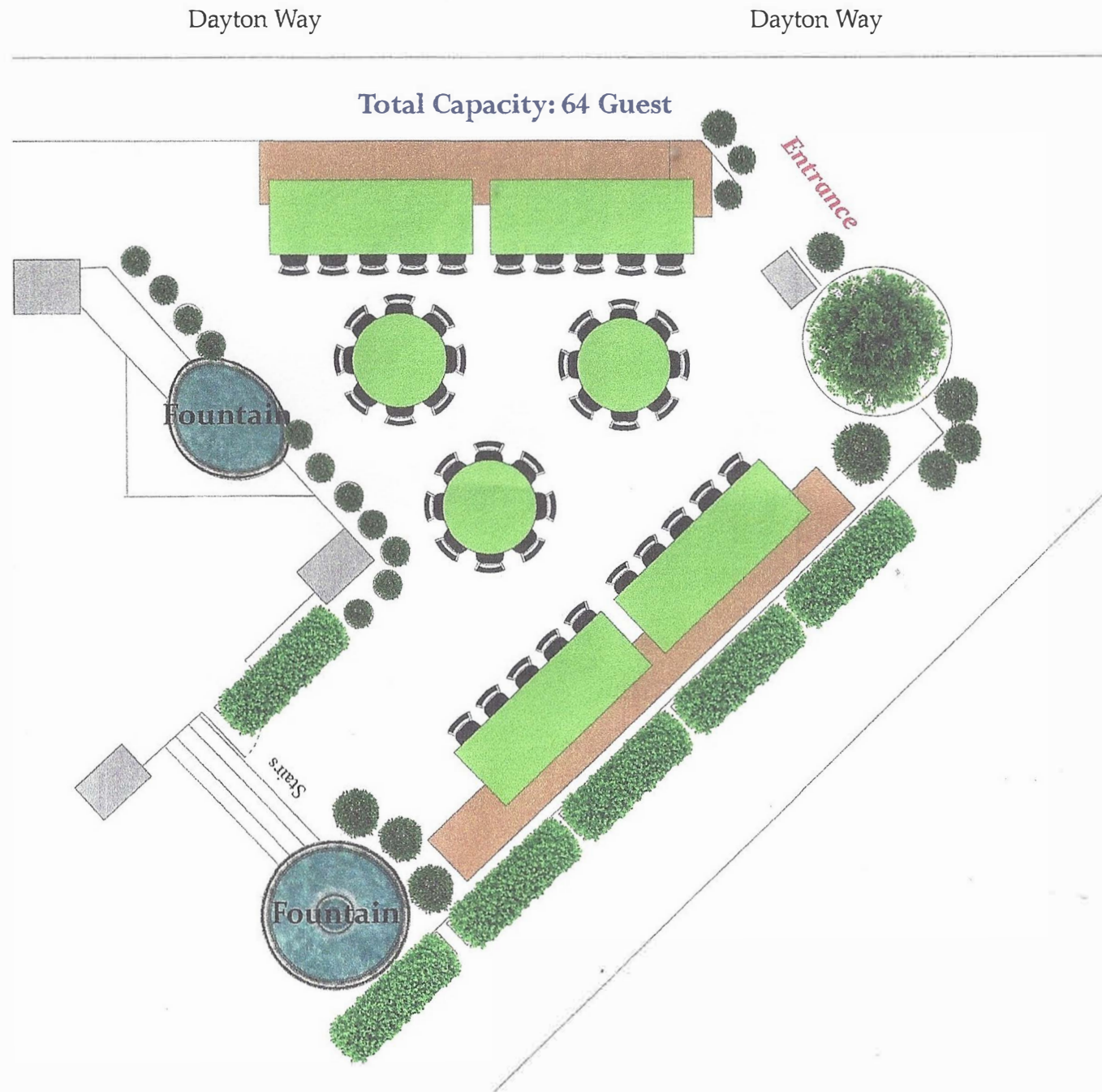
CAPACITIES

	SEATED	RECEPTION
GARDEN L1	55-60	70-80
GARDEN L2	40	70-80
DINING ROOM L1	80-90	100-120
COVERED PATIO L1	50	70-80
COVERED PATIO L2	50	70-80
PDR L1 & L2	10-14	20-25
GARDEN AND COVERED PATIO	110-120	140-160



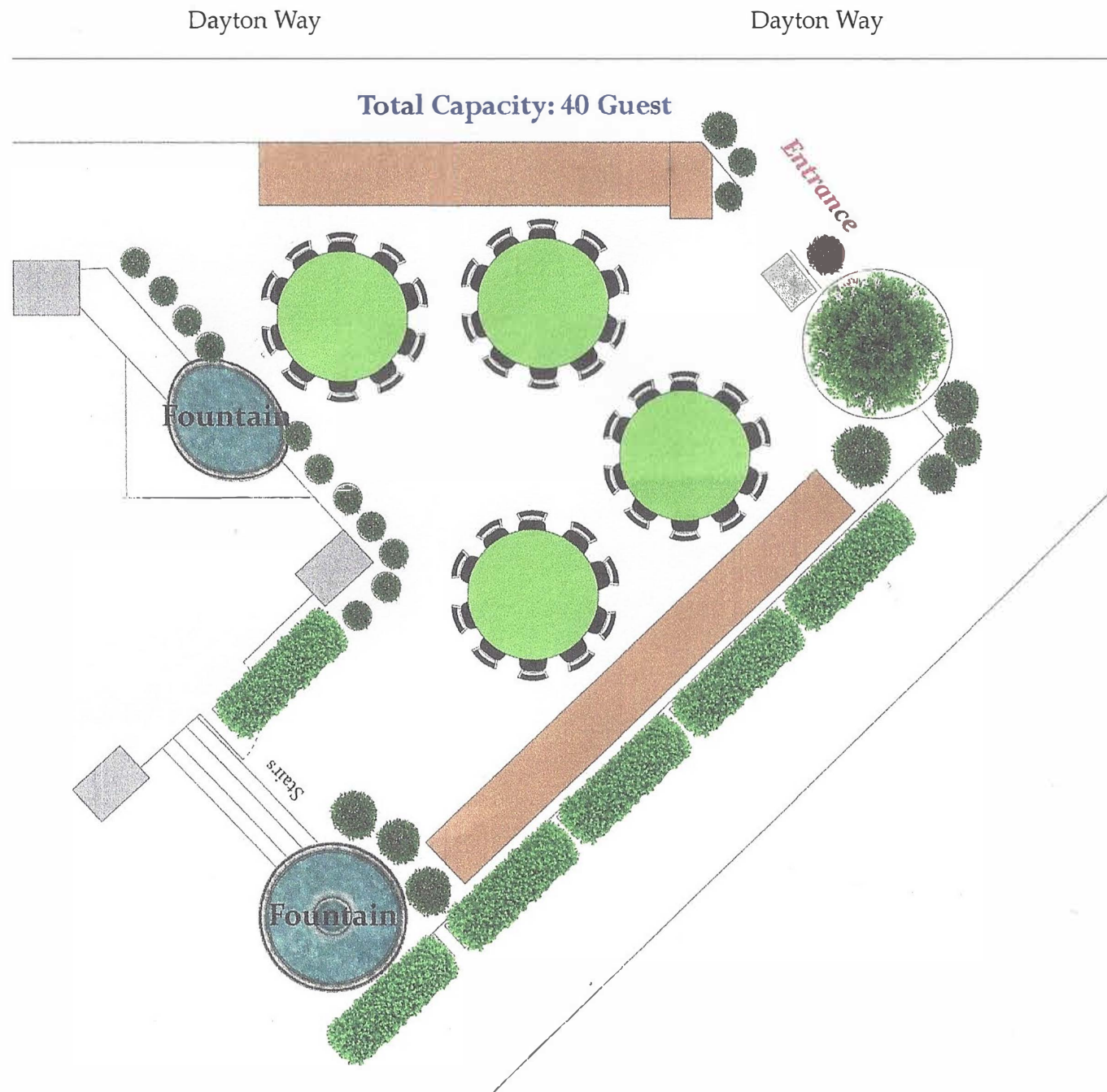
VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 1

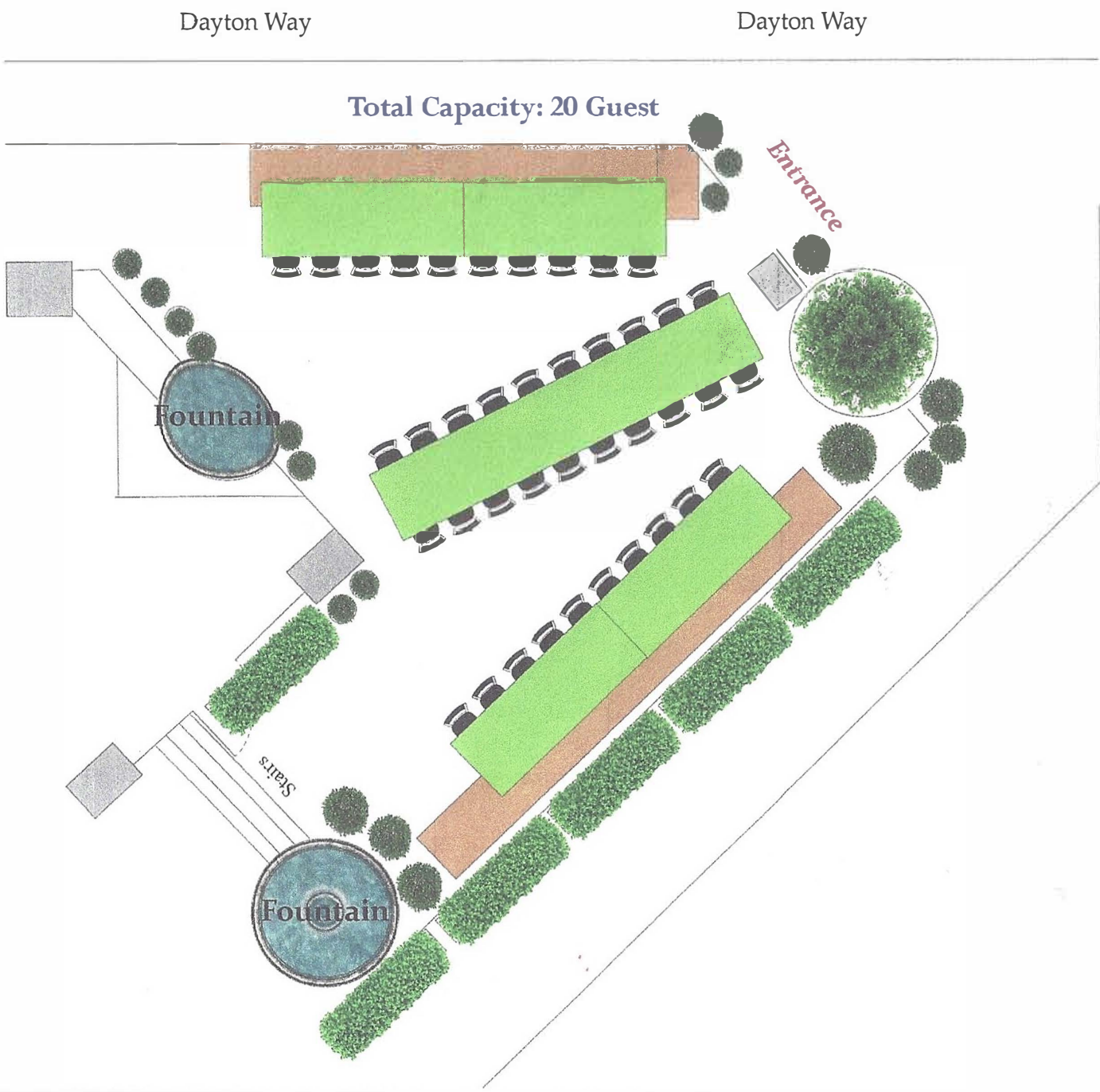


VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 2

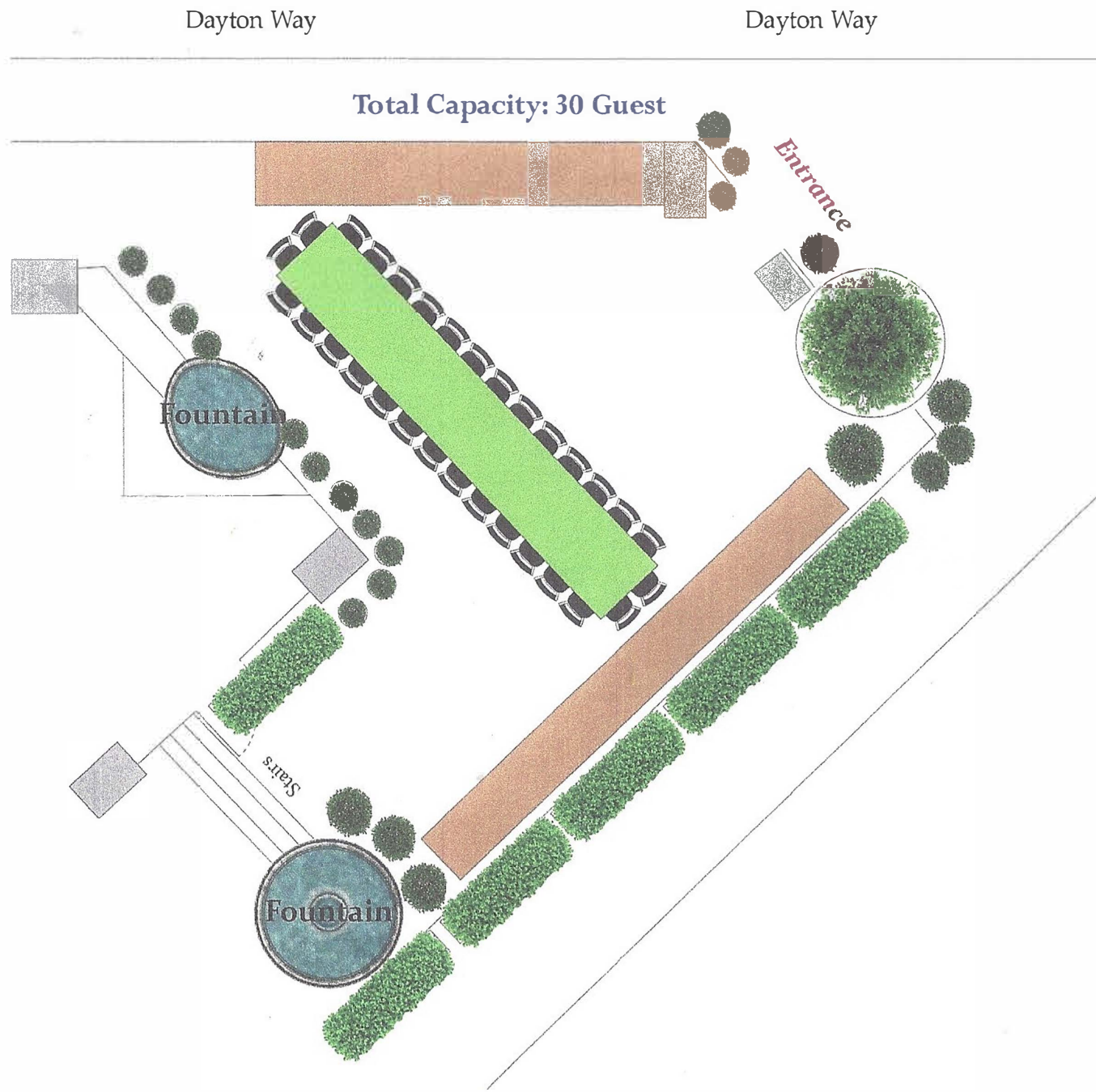


VIA ALLORO RESTAURANT
PRIVATE EVENT LAYOUT 3



VIA ALLORO RESTAURANT

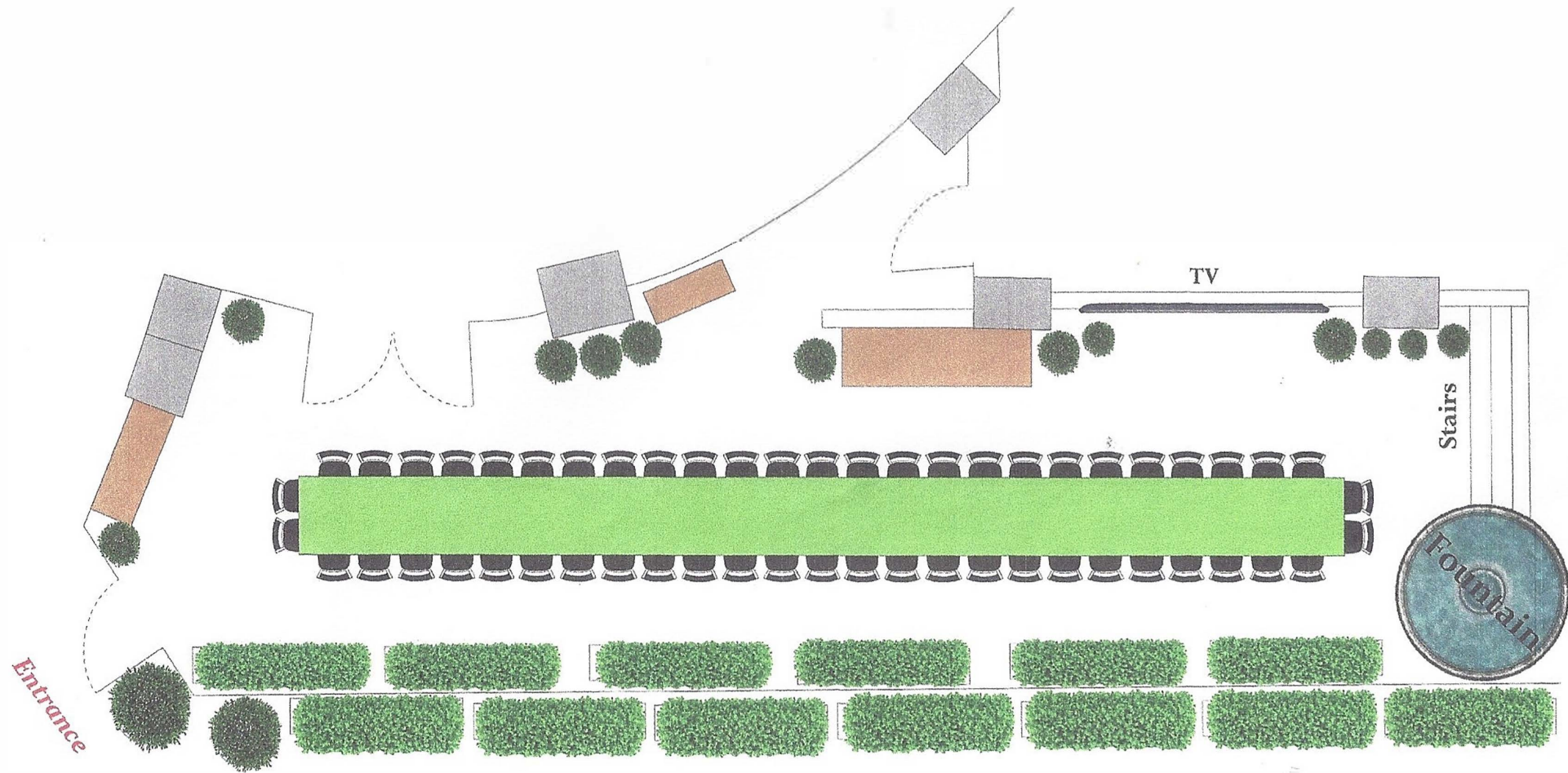
PRIVATE EVENT LAYOUT 4



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 5

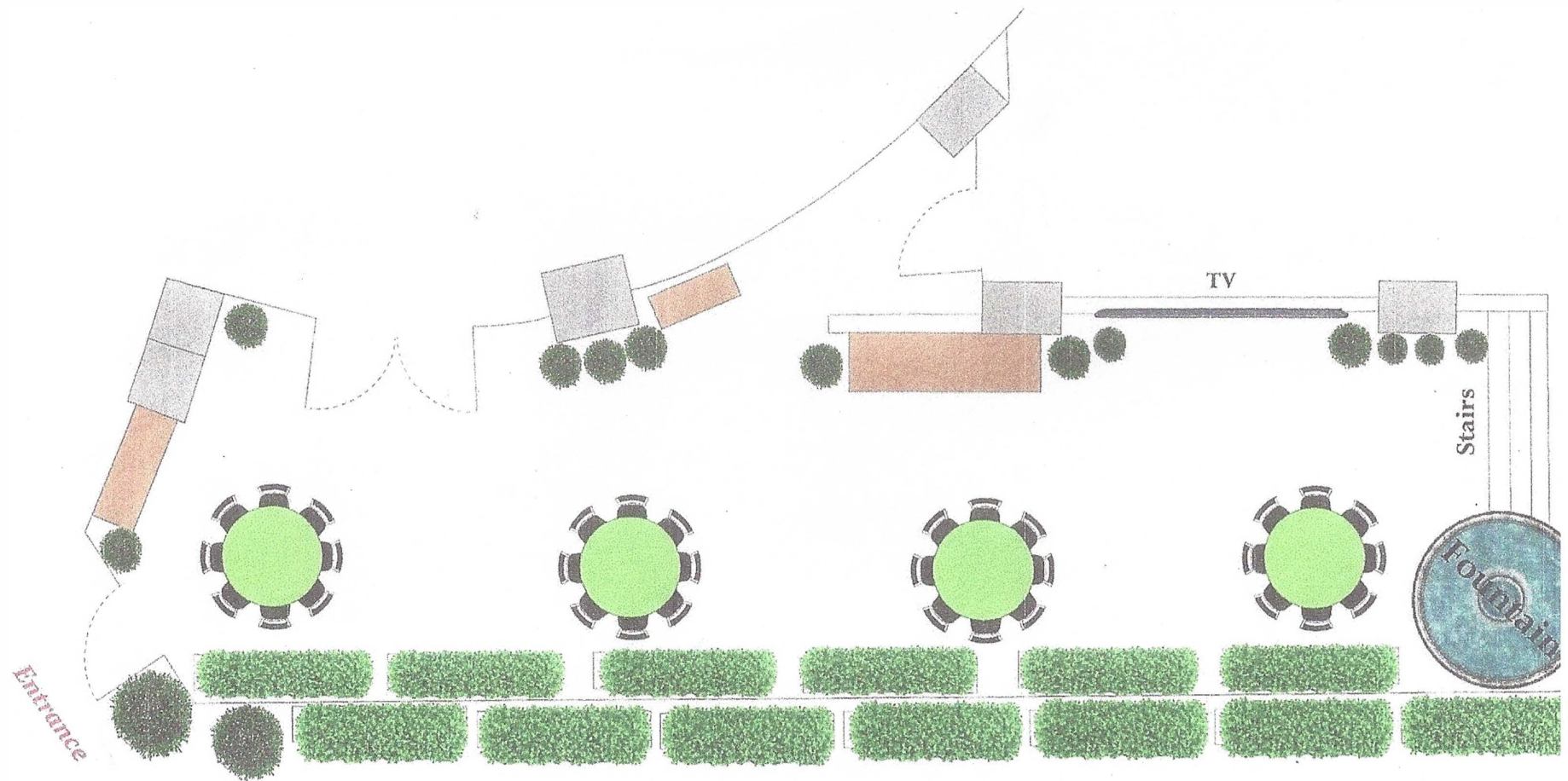
Total Capacity: 55-60 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 6

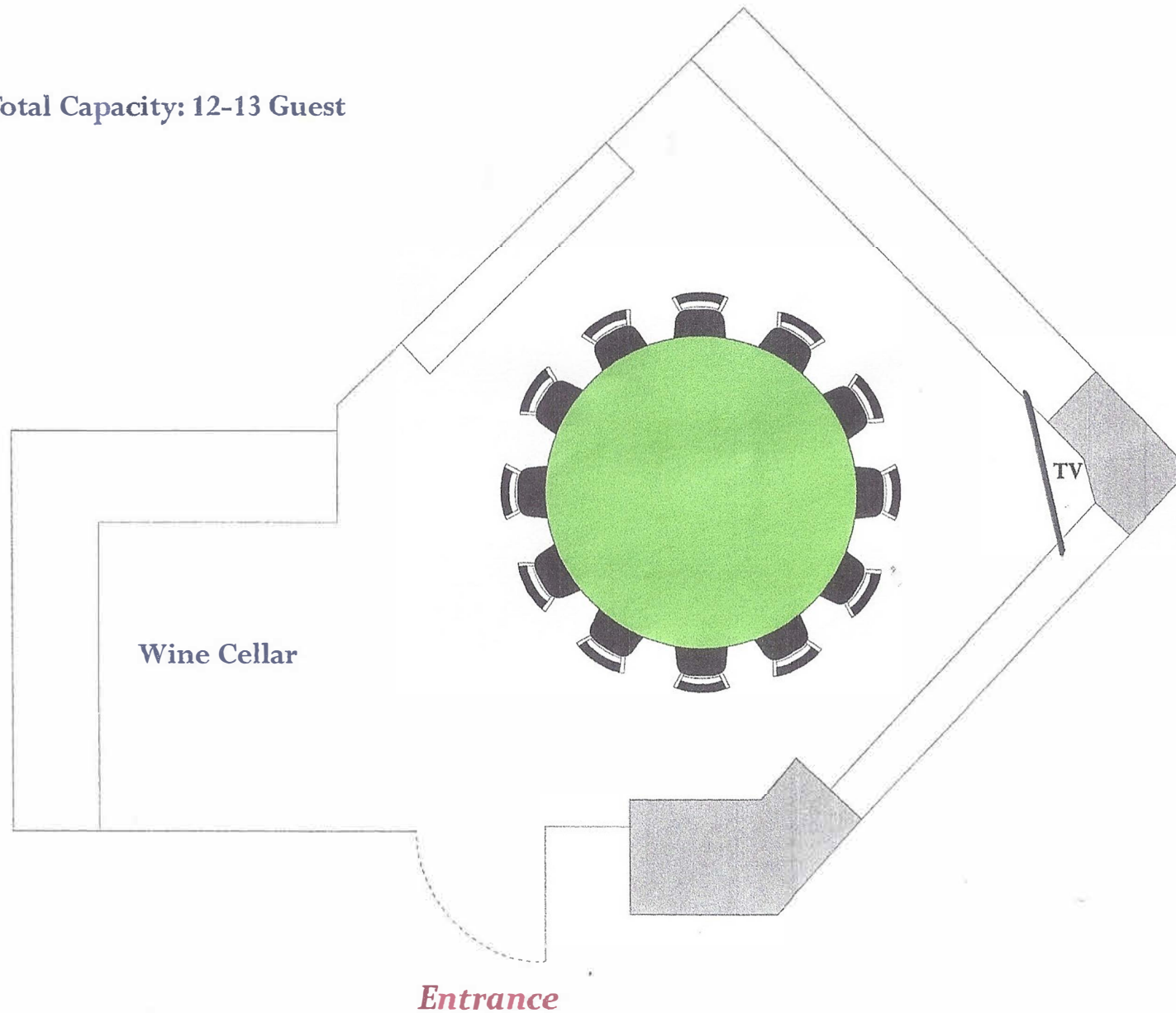
Total Capacity: 60-64 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 7

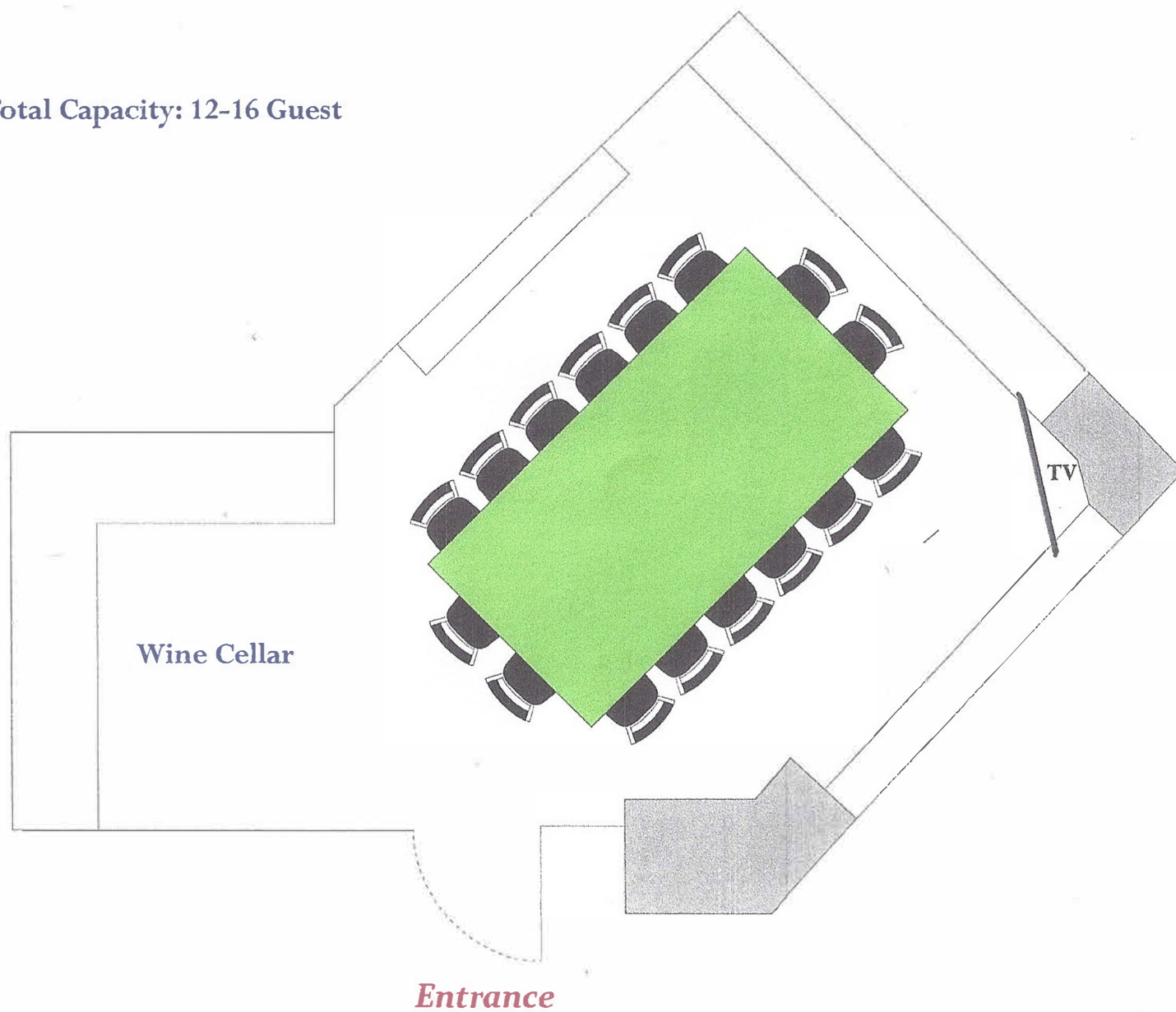
Total Capacity: 12-13 Guest



VIA ALLORO RESTAURANT

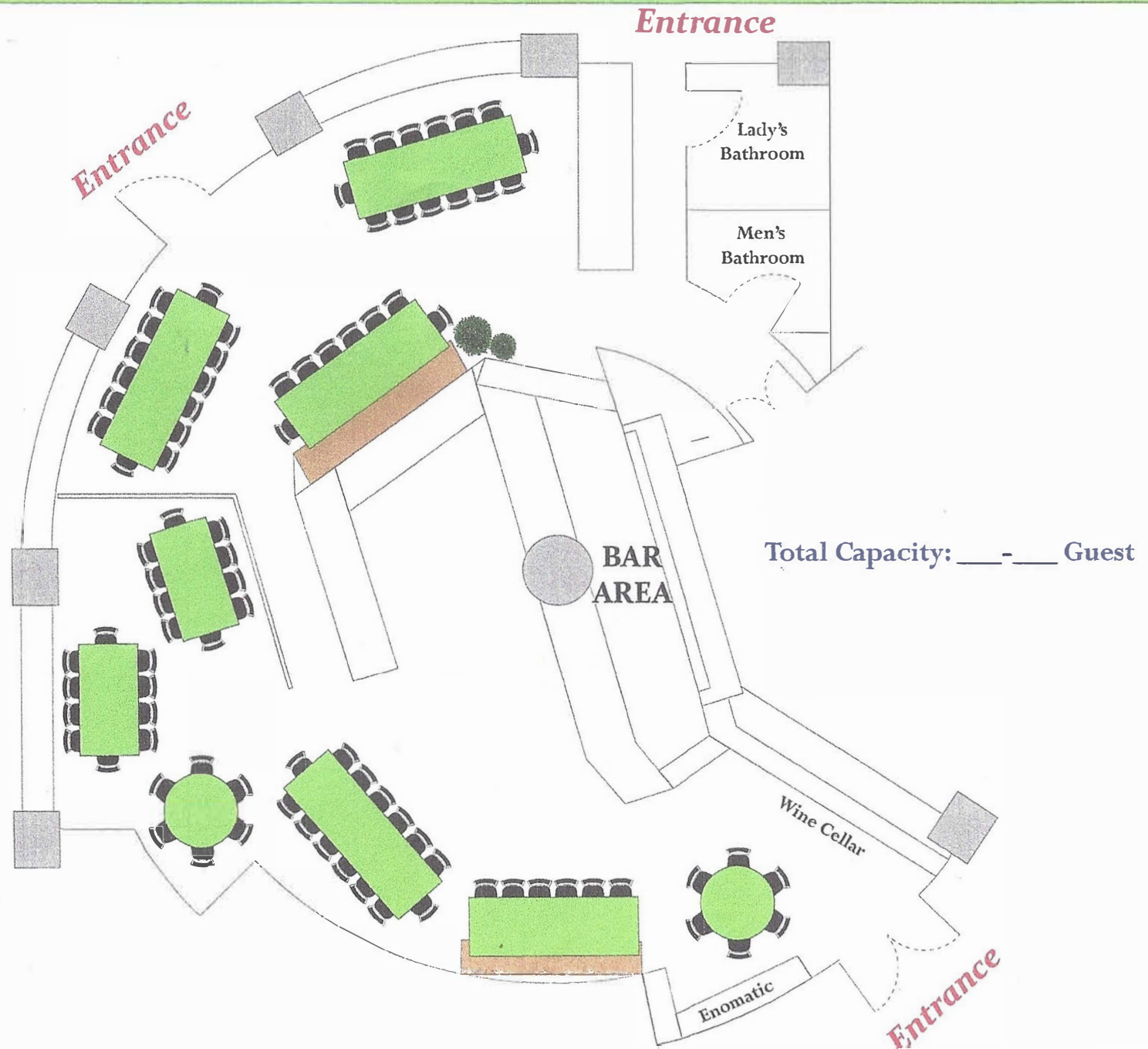
PRIVATE EVENT LAYOUT 8

Total Capacity: 12-16 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 9



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 10

Total Capacity: 50 Guest

