



Hors D'oeuvres List

Riso Croquette With Spicy Tuna Tartare (\$3 Supplement)

Smoked Salmon Crepes With Caviar

Saffron Rice Croquette With Peas And Mozzarella

Mushroom Polenta With Cheese Fondue

Shrimp Wrapped With Asparagus And Prosciutto

Mini Octopus And Potato

Beef And Mushroom Skewers With Port Wine Sauce

Shrimp Cocktail With Cocktail Sauce

Filo Dough With Prosciutto And Cheese

Melanzane Joe Pesci

Toasted Tuscan Bread With Burrata And Lava Salt

Squid Ink Arancini

Crab Cakes With Bell Pepper Sauce (\$3 Supplement)

Pumpkin Tortelloni With Cream And Sage Sauce

Paccheri Pasta Papa Drago

Turkey Meatballs With Tomato Sauce And Parmesan

Beef Meatballs With Spicy Tomato Sauce

Pizza Margherita (With Mozzarella, Tomato, Oregano And Basil)

Pizza Quattro Stagioni (With Mozzarella, Tomato, Black Olives, Ham, Artichokes, Mushrooms)

Pizza Bianca Con Prosciutto E Fresh Arugula

Thin Crust Pizza, Topped With Fresh Mozzarella, Arugula & Prosciutto

Tanino Drago Pizza

Thin Crust Pizza, Tomato Sauce, And Mozzarella, Topped With Tuna, Tropea Onion & Jalapeno

You may add one or as many of these delicious hors d'oeuvres to your custom menu.

Choice of:

2 \$10/person
3 \$14/person
4 \$18/person
5 \$23/person
6 \$28/person

Please add \$5 per hors d'oeuvres additional

Standing up Hors d'oeuvres reception starts at \$52 per person for 1 hour. Additional time will be charged in increments of 15 minutes \$13 per person each 15 minutes additional

Prices quoted are for food only

Please note that Food and Beverage minimums will apply.

Tel: (310) 275-2900

E-mail: events@viaalloro.com



Chef's Preset Menu \$59.00 - 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

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Chef's Preset Menu \$70.00 (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

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Chef's Preset Menu \$80.00 (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 Checca Sauce

Dolce

Tortino Di Cioccolato

Warm Chocolate Cake and Whipped Cream

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Chef's Preset Menu \$77.00 – 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

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Chef's Preset Menu \$82.00 (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

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Chef's Special Menu \$85.00 (Dinner)

Insalata

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan

Pasta

Combination Of:

Risotto Primavera

Carnaroli Rice with Seasonal Vegetables

&

Trenette Al Pesto

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 (\$15 additional charge)

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

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Chef's Preset Menu \$99.00 (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

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Chef's Special Menu \$105.00 (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 Ai Funghi

Carnaroli Rice with Mushrooms
&

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

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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



Chef's Tasting Stations

Minimum 20 Guests

* Indicates additional charge based on amount of guest

* Minimum of \$975 station

Charcuterie

Cured Parma Ham

Salame Toscano

Cold Cut Mortadella Salami

Cured Beef Slices

Spicy Sopressata Salami

Pancetta



Black Truffle Cheese

Ricotta with Honey

Pecorino Cheese

Parmesan Cheese

Burrata Cheese

Chunks of Parmesan

Buffalo Mozzarella

Dolce Latte 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

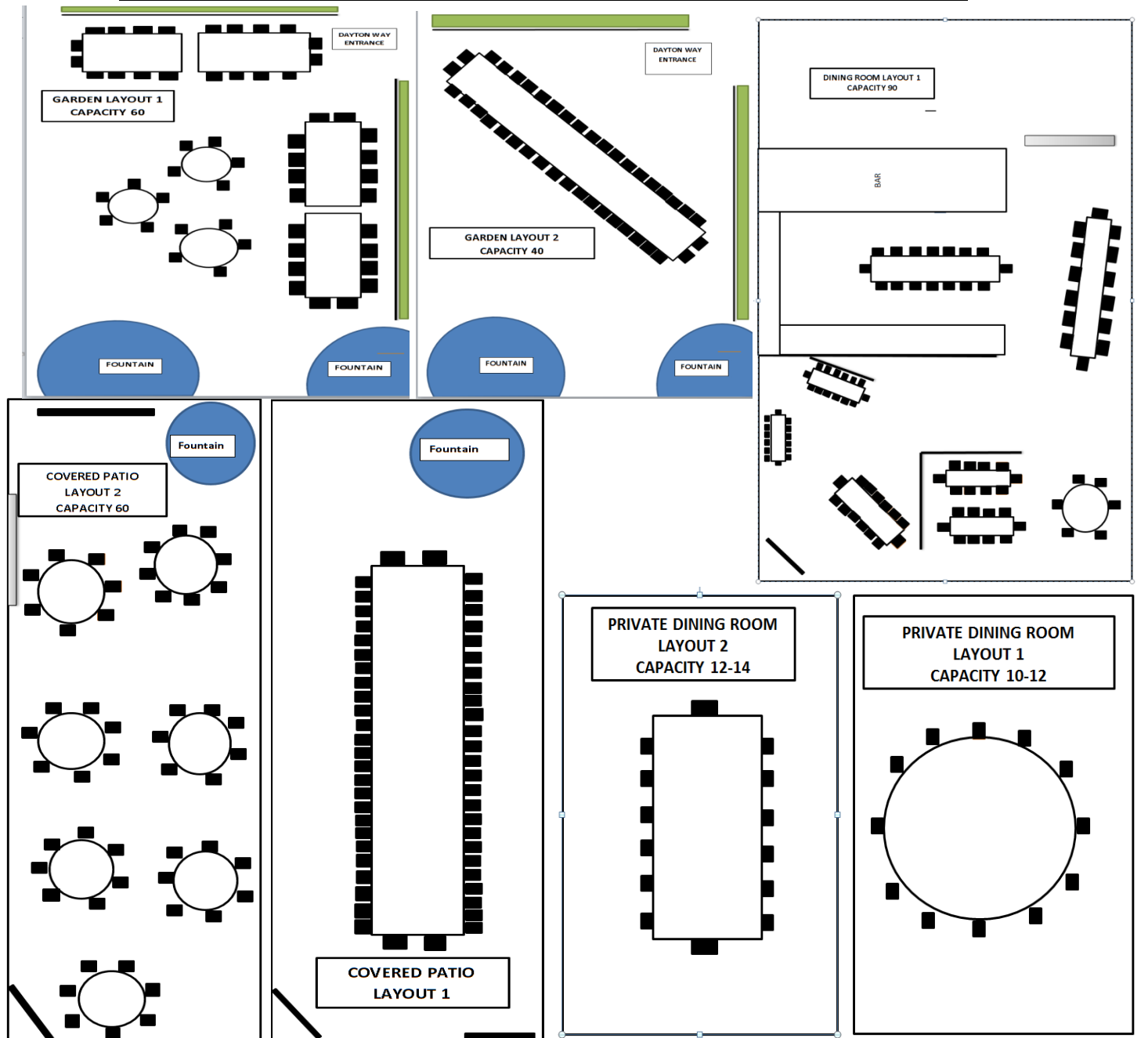
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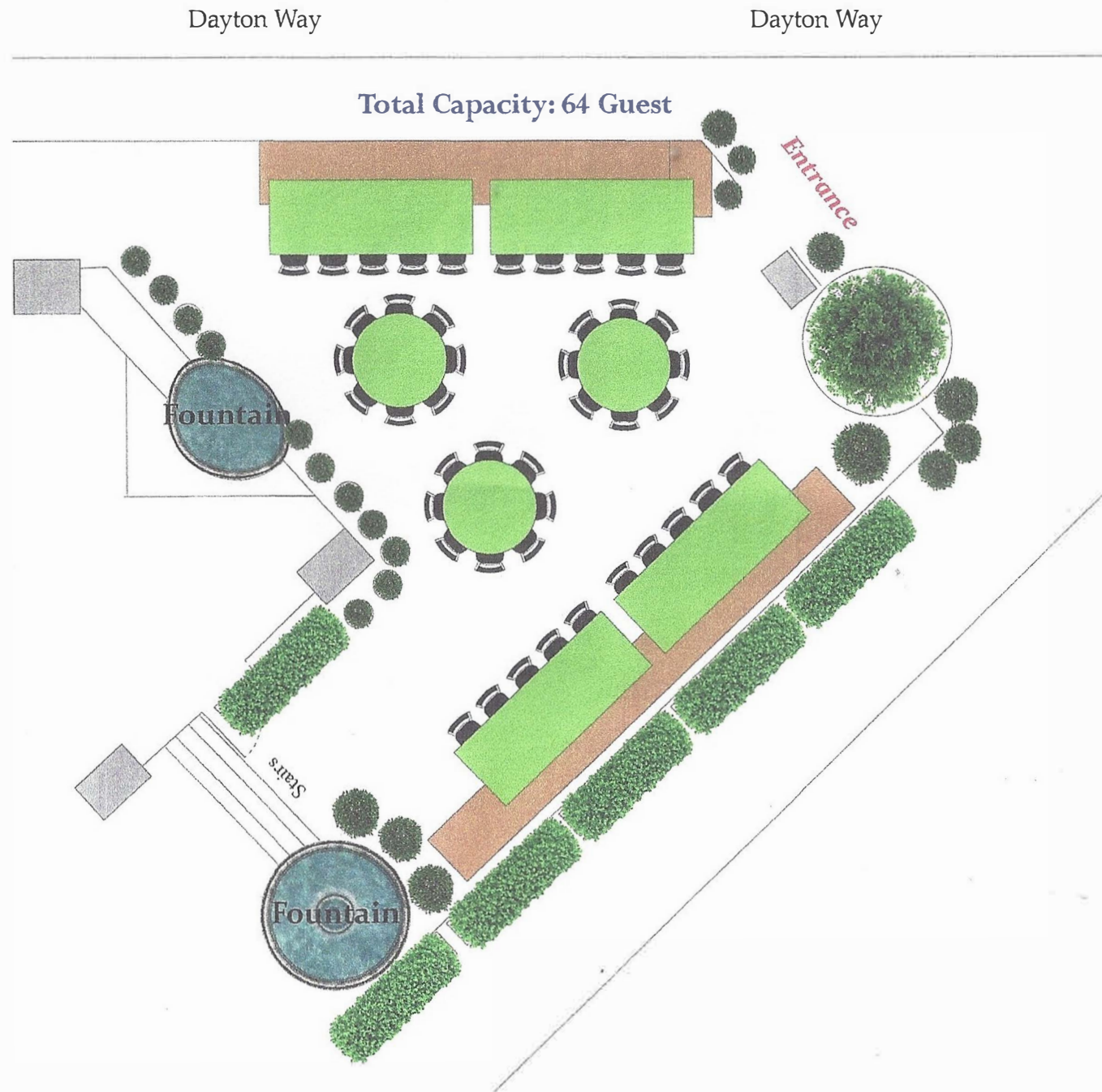
CAPACITIES

	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



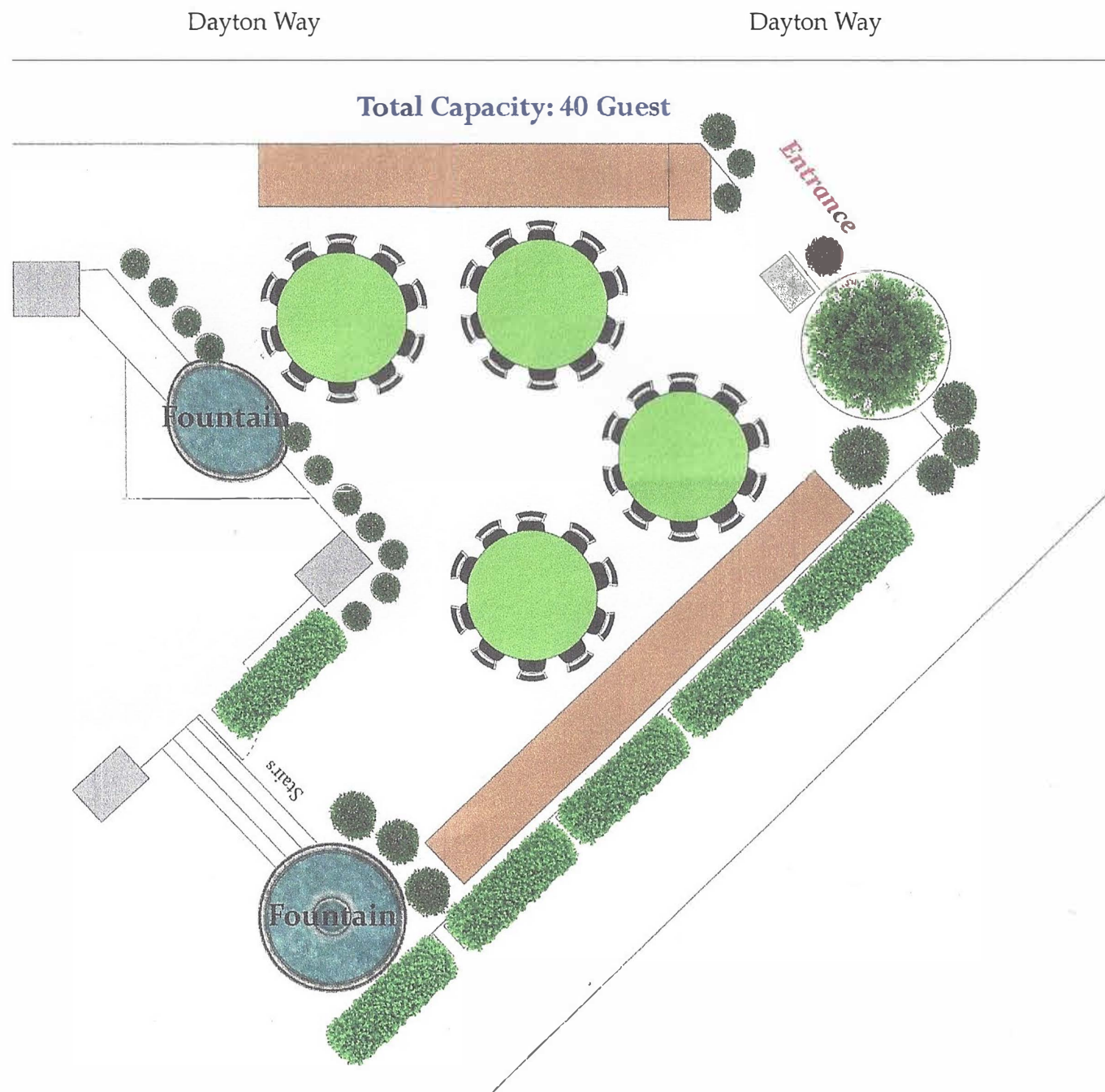
VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 1

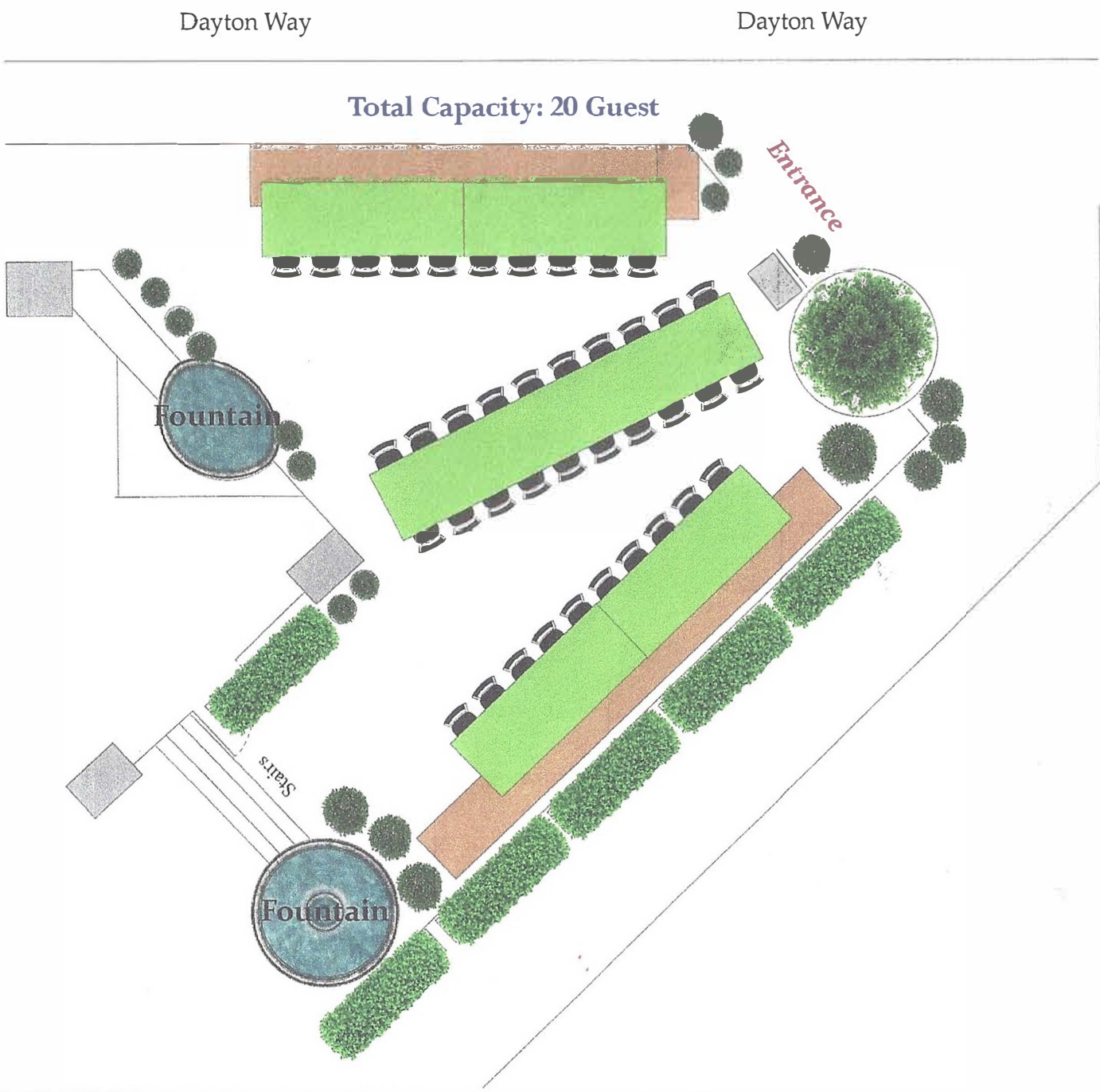


VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 2

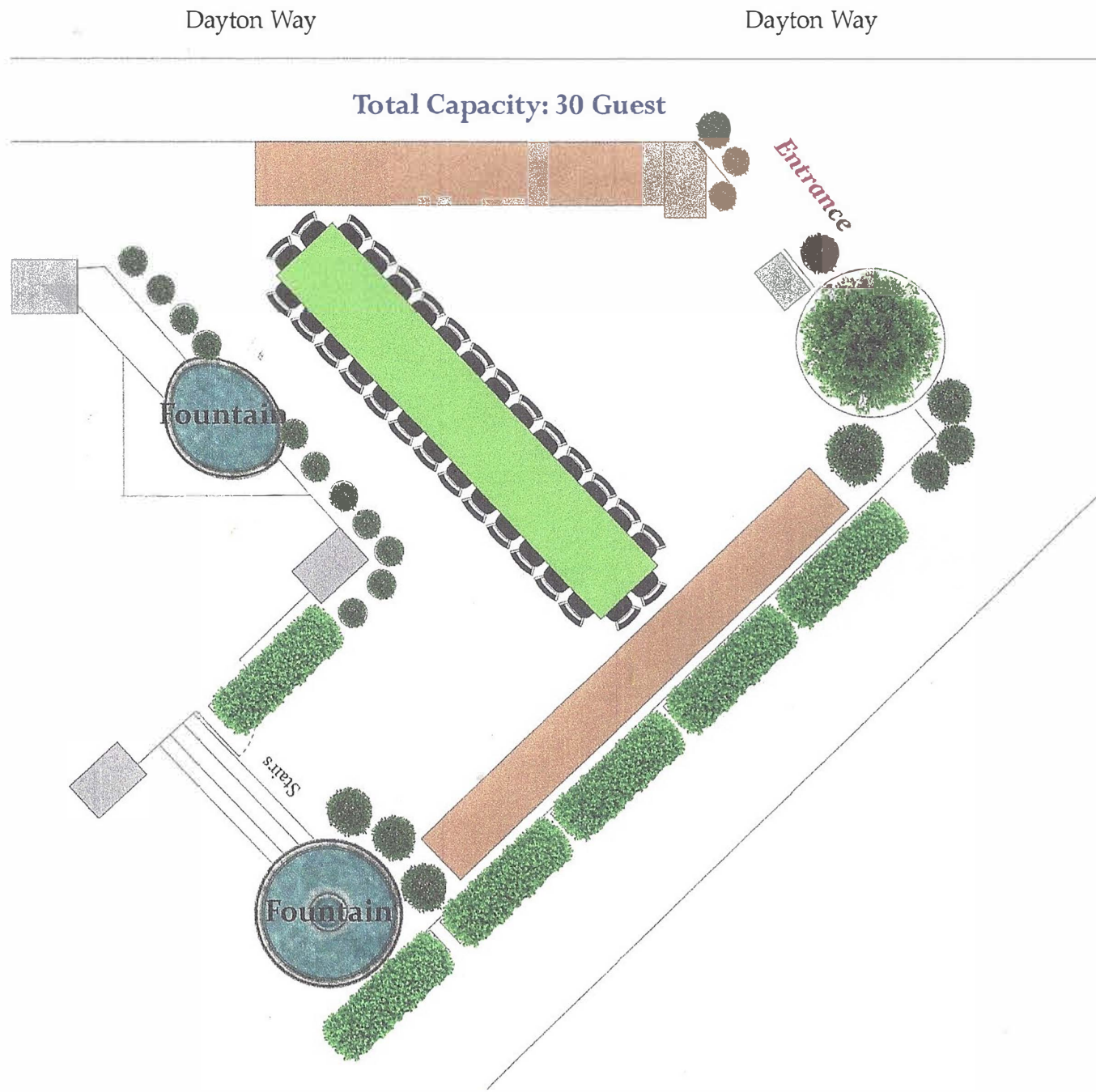


VIA ALLORO RESTAURANT
PRIVATE EVENT LAYOUT 3



VIA ALLORO RESTAURANT

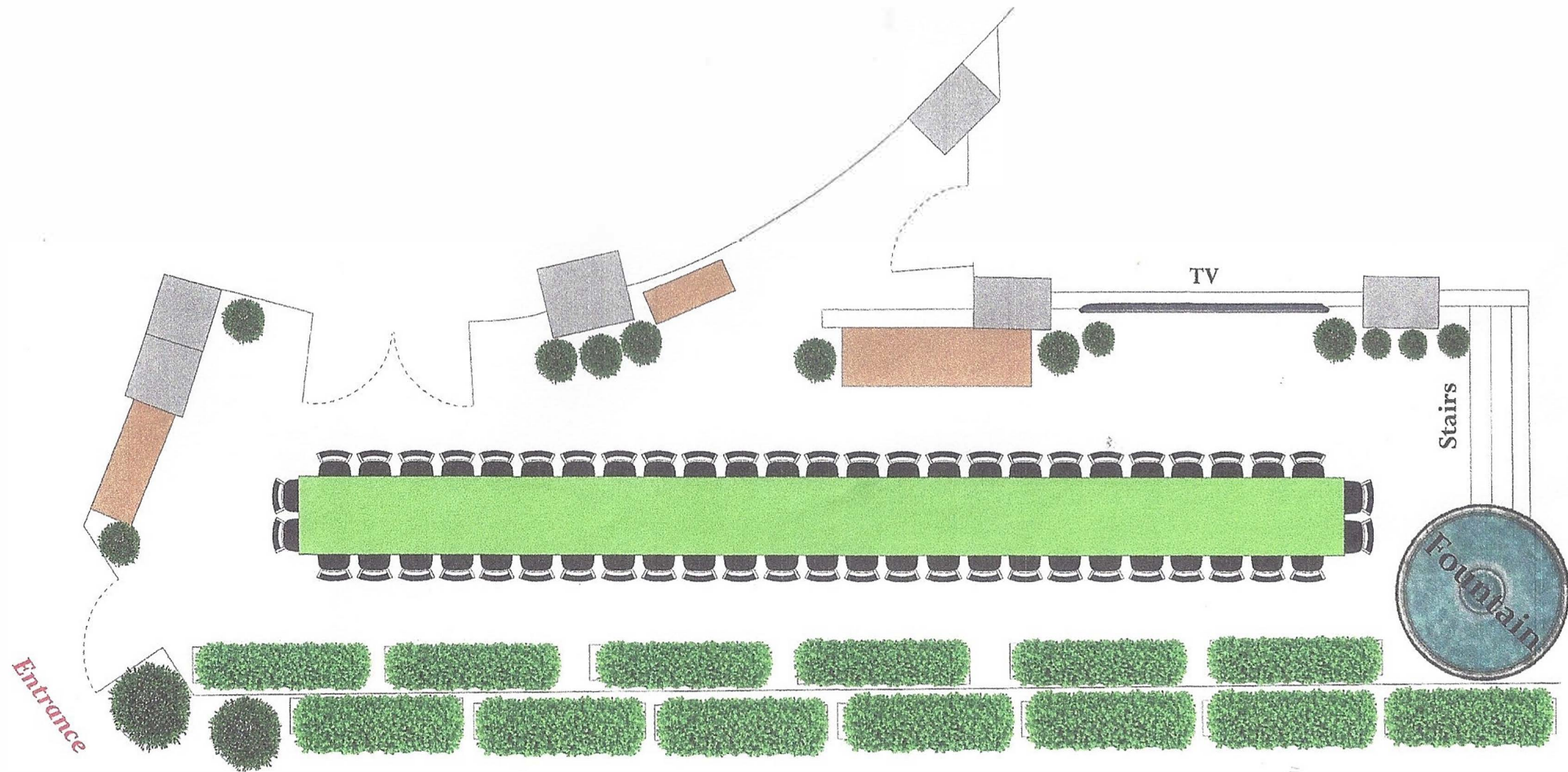
PRIVATE EVENT LAYOUT 4



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 5

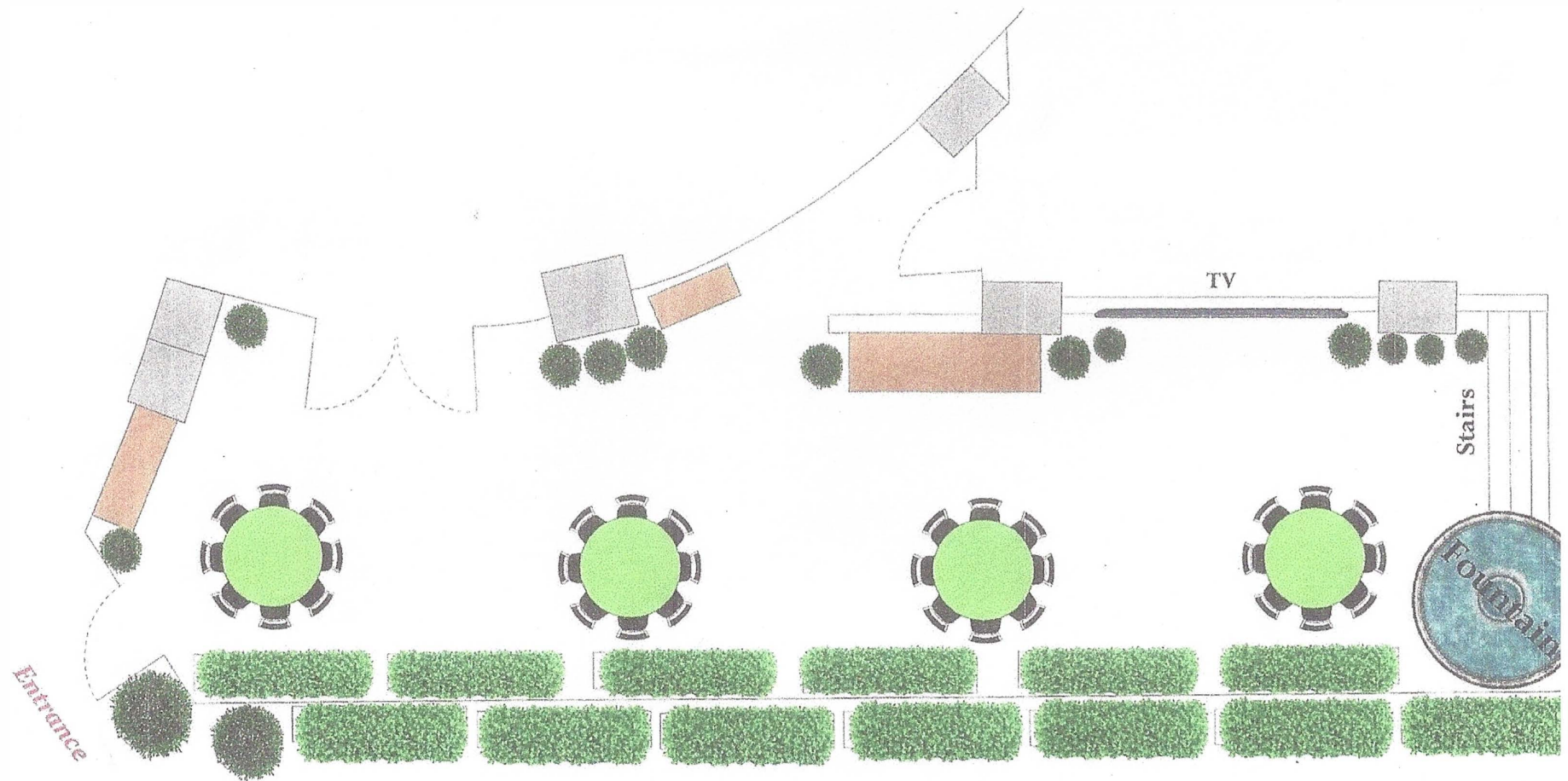
Total Capacity: 55-60 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 6

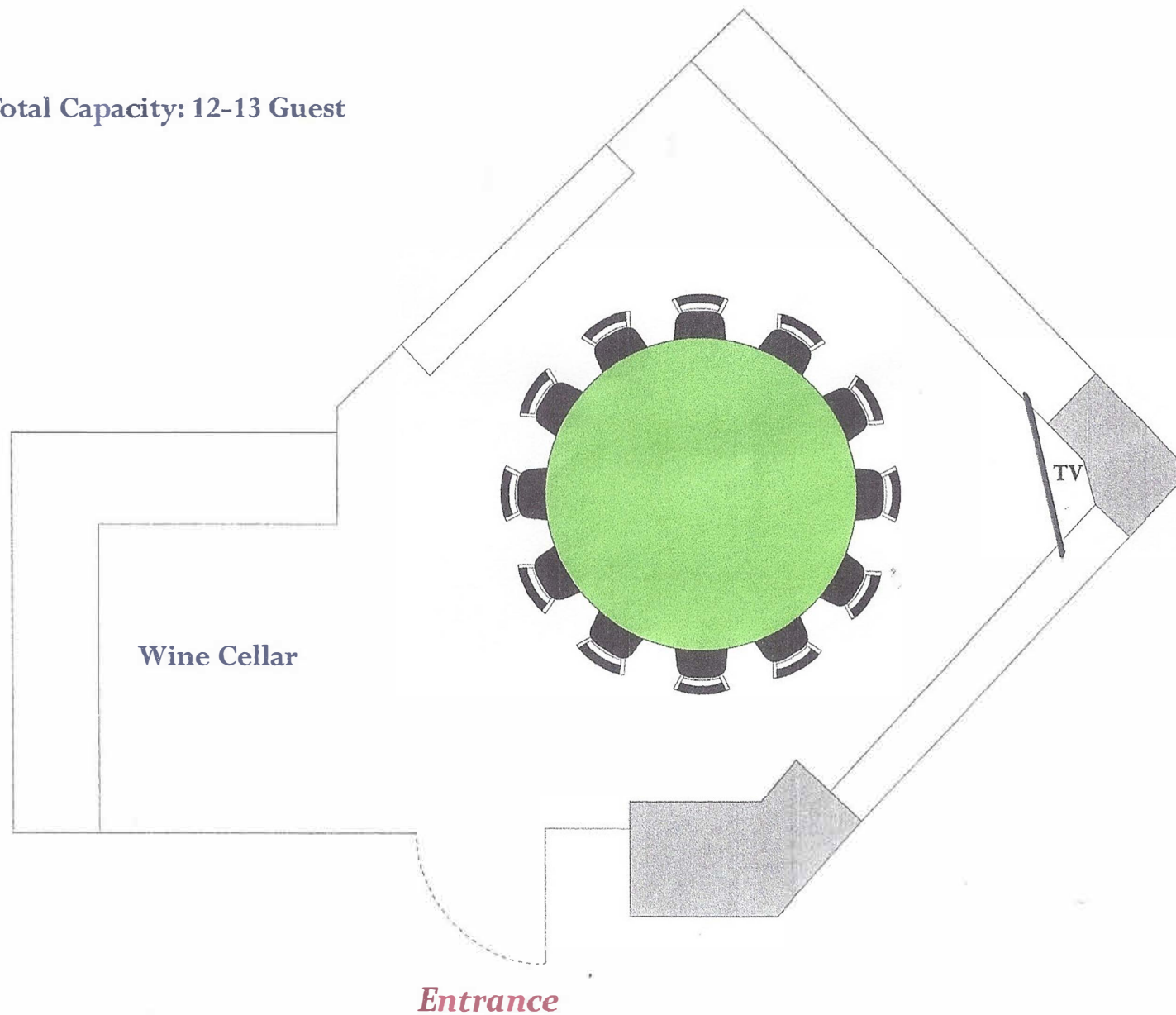
Total Capacity: 60-64 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 7

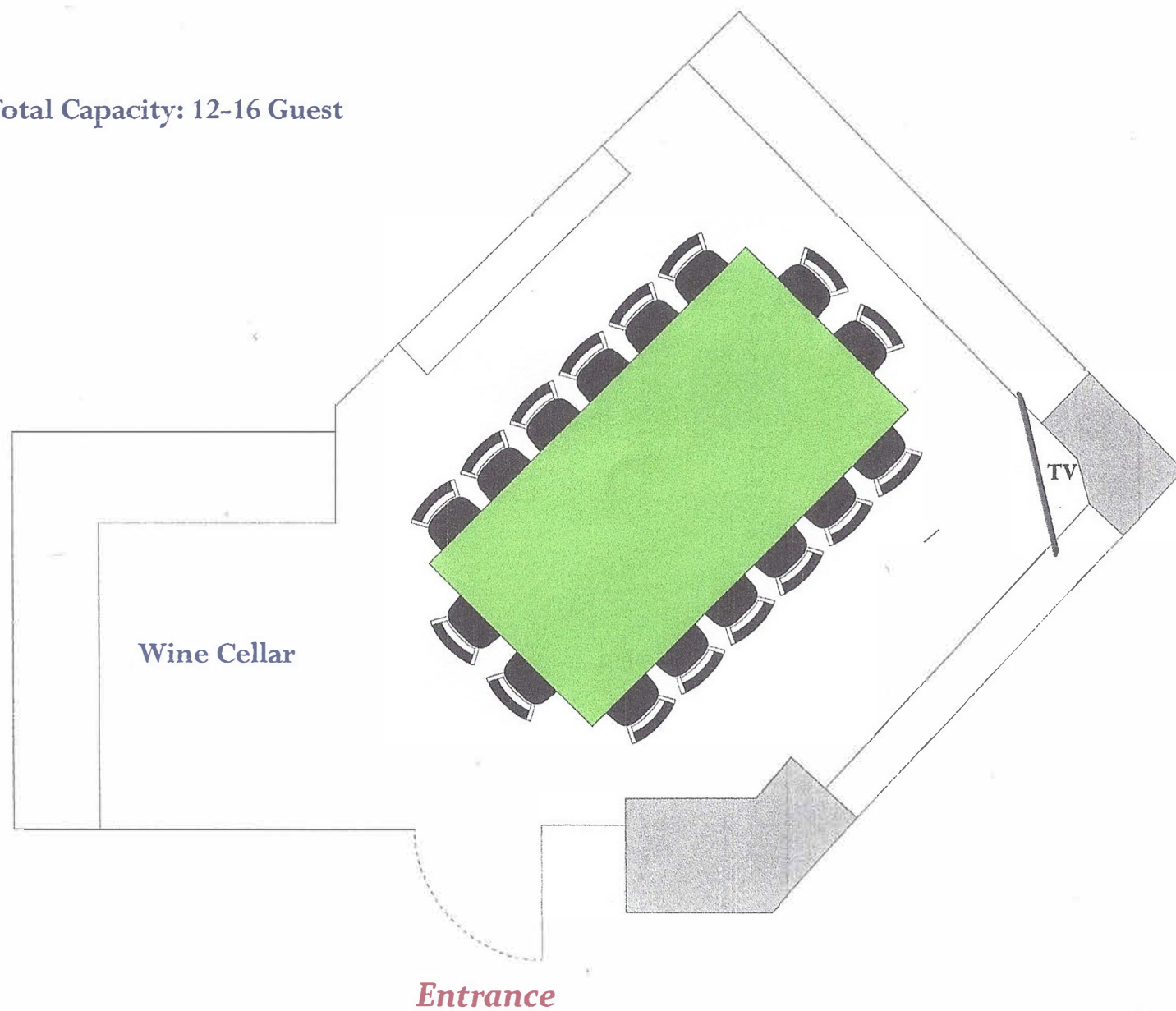
Total Capacity: 12-13 Guest



VIA ALLORO RESTAURANT

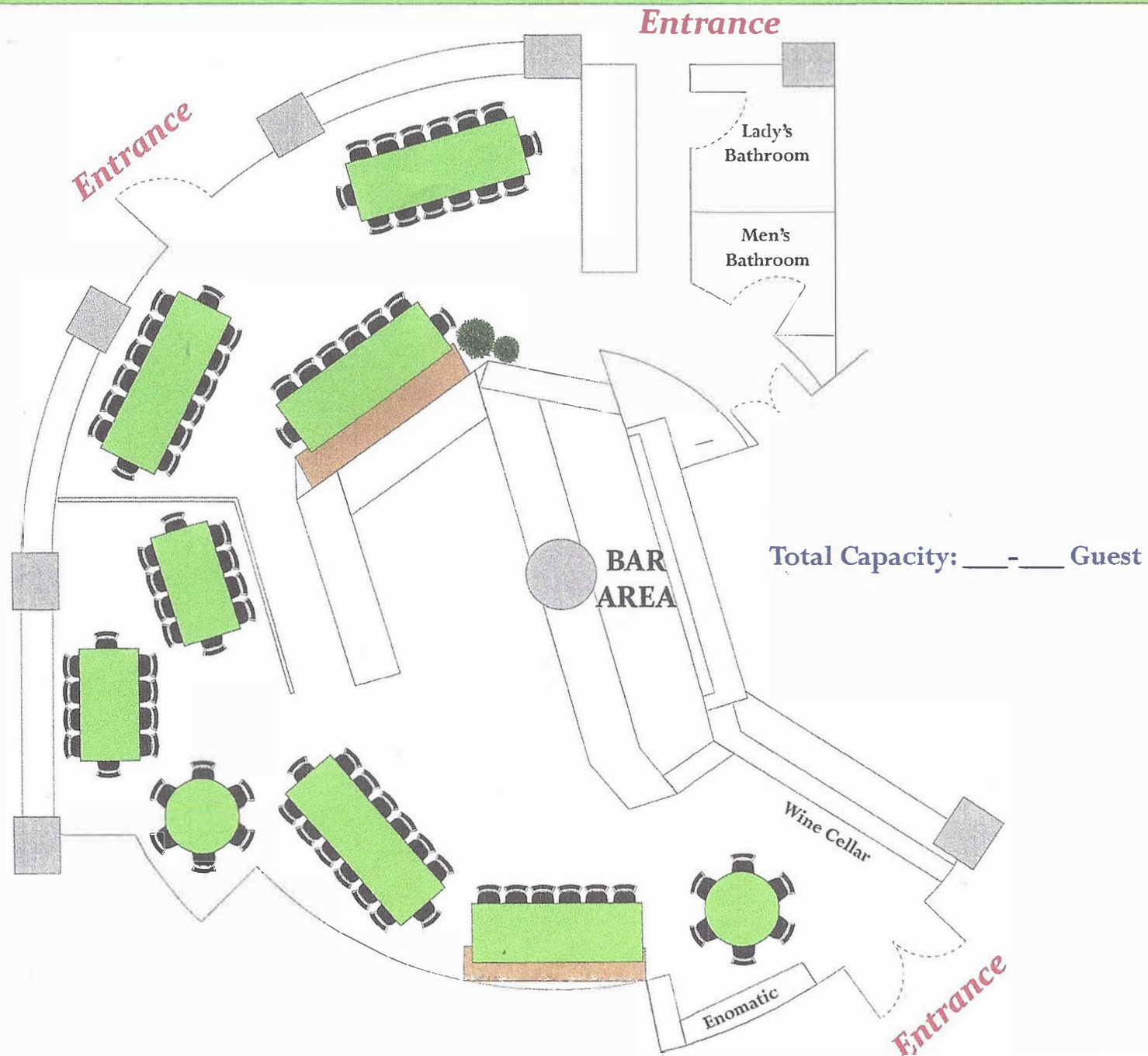
PRIVATE EVENT LAYOUT 8

Total Capacity: 12-16 Guest



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 9



VIA ALLORO RESTAURANT

PRIVATE EVENT LAYOUT 10

Total Capacity: 50 Guest

