



First Course
(Pre-Select 1 Item)

Insalata Via Alloro Wild Arugula, Oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Insalata Mista Mixed Green Salad with Balsamic Vinaigrette

Main Course
(Pre-Select 2 Items)

Penne Arrabbiata Penne Pasta with a Light Spicy Tomato Sauce

Ravioli Di Burrata Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

Risotto Al Pomodoro Risotto with Tomato Sauce, Fresh Calamari, Shrimp and Bay Scallops

Dessert
(Pre-Select 1 Item)

Tiramisu Lady Fingers Dipped in Espresso and Layered with Mascarpone Cream

Panna Cotta Vanilla Bean Cream Custard Served with Fresh Mixed Berries

Sorbet with Berries Choice of Lemon, Strawberry or Mango Sorbet with Fresh Berries

****Price Does Not Include Drink(s), Tax & Gratuity****



\$54.00 Menu

First Course

(Pre-Select 1 Item)

Insalata Via Alloro Wild Arugula, Oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Insalata Mista Mixed Green Salad with Balsamic Vinaigrette

Insalata Tricolore Radicchio, Arugula, Endive, Shaved Parmesan and Balsamic Vinaigrette

Main Course

(Pre-Select 3 Choices)

Penne al Pomodoro Penne Pasta with Tomato Basil Sauce

Risotto ai Funghi Mushroom Risotto

Risotto Nero Squid Ink Risotto with Calamari, Shrimp and Scallops (add \$6.50pp)

Paccheri Bolognese Jumbo Artisan Rigatoni with Beef Ragu Bolognese

Insalata Salumiere Chopped Iceberg Lettuce, Tomato, Sharp Provolone Cheese, Garbanzo Beans, Salami, Fresh Mozzarella, Black Olives & Vinegar Sicilian Oregano Dressing

Involtino di Melanzana Oven Baked Spaghetti with Tomato Sauce, Wrapped in Eggplant and Aged Ricotta

Ravioli Di Burrata Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

Tortelloni Di Mais Homemade Ravioli with Sweet Corn & Truffle Cheese Sauce (add \$6.00 pp)

Dessert

(Pre-Select 1 Item)

Panna Cotta Vanilla Bean Cream Custard Served with Mixed Fresh Berries

Tortino Di Cioccolato Warm Chocolate Molten Cake Served with Tahitian Vanilla Whipped Cream

Affogato Scoop of Vanilla Ice Cream in a Shot of Espresso

****Price Does Not Include Drink(s), Tax & Gratuity****

Via Alloro Ristorante ~ 301 North Canon Drive, Beverly Hills, CA 90210 ~ Tel (310) 275-2900

www.viaalloro.com ~ Email: events@viaalloro.com

Rev 07.10.24



\$62.00 Menu

Insalata

(Pre-Select 1 Item)

Via Alloro

Wild Arugula, Oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Cesare

Tossed Romaine Lettuce with Garlic-Butter Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Rustica

Mixed Baby Greens with Balsamic Dressing, Topped with Grilled Eggplant, Roasted Bell Peppers & Goat Cheese

Main Course

Choice Of 1:

Paccheri Papa Drago

Artisanal Jumbo Rigatoni with Garlic, Tomato, basil & Parmesan

Or

Salmone Grigliato

Grilled Wild New Zealand Salmon with Sautéed Spinach and Sun-Dried Tomato & Black Olive Sauce

Or

Risotto Ai Funghi

Mushroom Risotto

Dessert

(Pre-Select 1 Item)

Torta Di More

Brown Butter Blackberry Tart with Vanilla Ice Cream

Or

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream

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\$72.00 Menu

Insalata

(Pre-Select 1 Item)

Insalata Tricolore Radicchio, Arugula, Endive, Shaved Parmesan and Balsamic Vinaigrette

Cesare Tossed Romaine Lettuce with Garlic-Butter Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Insalata Rustica Mixed Baby Greens with Balsamic Dressing, Topped with Grilled Eggplant, Roasted Bell Peppers & Goat cheese

Insalata di Verde con Funghi e Mozzarella Mixed Baby Greens Salad with Balsamic Dressing Grilled mushroom and Mozzarella

Second Course

(Pre-Select 1 Item)

Risotto Con Funghi Risotto with Mushroom

Risotto Al Pesto & Pomodoro Secco Risotto with Pesto and Sundried Tomato

Paccheri Natale Jumbo Artisanal Rigatoni with Tomatoes, Basil and Parmesan Cheese

Penne Arrabbiata Penne Pasta with a Light Spicy Tomato Garlic Sauce

Rigatoni Bolognese Spaghetti and Beef Ragu Bolognese

Strozzapreti Alla Vodka Twisted pasta with Prosciutto, Vodka & Pink Sauce

Ravioli Di Burrata Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

****Pre-selected combo (add \$8.00 pp)****

Main Course

(Pre-Select 1 Item)

Branzino Grigliato Boneless Grilled Wild Loup-De-Mer in Extra Virgin Olive Oil and Sea Salt Served with Sauteed Spinach

Pollo Paillard Thinly Pounded Grilled Chicken Breast Served with Seasonal Vegetables

Grigliata di verdure Grilled Eggplant, Oven Roasted Tomato, Mushrooms, Bell Peppers and Parmigiano

Dessert

(Pre-Select 1 Item)

Panna Cotta Vanilla Bean Cream Custard Served with Mixed Fresh Berries

Tiramisu Lady Fingers Dipped in Espresso and Layered with Mascarpone Cream

Torta Di More Brown Butter Blackberry Tart Served with Vanilla Ice Cream

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\$86.00 Menu

Insalata

(Pre-Select 1 Item)

Panzanella Di Farro Tomato, Cucumber, Spelt, Red Onion Salad with Basil and Red Wine & Extra Virgin Olive Oil Vinaigrette. **(add Burrata, \$4.50pp)**

Via Alloro Wild Arugula, Oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Cesare Tossed Romaine Lettuce with Garlic-Butter Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Second Course

(Pre-Select 2 Items as a Pasta Combination)

Rigatoni Bolognese Rigatoni with Beef Meat Ragu Bolognese

Ravioli Di Mais Homemade Ravioli Filled with Sweet Corn Served with Truffle Fondue

Penne Al Pesto Penne Pasta with Basil Pesto

Paccheri Papa Drago Jumbo Artisanal Rigatoni with Garlic, Tomato, Basil & Parmesan

Risotto Ai Funghi Mushroom Risotto

Tortelloni Di Zucca Pumpkin Tortelloni with Cream and Sage Sauce

Ravioli Di Spinaci E Ricotta Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

Main Course

(Pre-Select 1 Item)

Branzino Grigliato Boneless Grilled Loup-De-Mer in Extra Virgin Olive Oil and Sea Salt Served with Sautéed Spinach

Filetto Ai Ferri Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sauteed Spinach

Stinco Di Agnello Lamb Shank Served on a Bed of Mashed Potatoes and Cremolata

Pollo Paillard Grilled Chicken Breast Served with Seasonal Vegetables

Grigliata di Verdure Grilled Eggplant, oven Roasted Tomato, Mushrooms, Bell Peppers and Parmigiano

Dessert

(Pre-Select 1 Item)

Panna Cotta Vanilla bean Cream Custard Served with Mixed fresh Berries

Tiramisu Lady Fingers Dipped in Espresso and Layered with Mascarpone Cream

Cannoli Via Alloro Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

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\$99.00 Menu

Insalata

(Pre-Select 1 Item)

Panzanella Di Farro Tomato, Cucumber, Spelt, Red Onion Salad with Basil and Red Wine & Extra Virgin Olive Oil Vinaigrette

Via Alloro Wild Arugula, oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Cesare Tossed Romaine Lettuce with Garlic-Butter Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Tricolore Radicchio, Endive, Shaved Parmesan and Balsamic Vinaigrette

Insalata Di Carciofi Raw baby Artichoke and Arugula Salad with Extra virgin Olive Oil and Shaved Parmesan Cheese

Second Course

Pasta Combination (Pre-Select 2 Items)

Risotto Ai Funghi Mushroom Risotto

Trenette Al Pesto Genovese Trenette Pasta Served with Basil Pesto

Rigatoni Bolognese Rigatoni with Beef Meat Ragu Bolognese

Tortelloni Di Mais Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

Melanzane Alla Charleston Tube Pasta in a Tomato Eggplant Sauce & Dry ricotta Cheese

Ravioli Di Burrata Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

Main Course

Choice of (2)

Salmone Grigliato Grilled Wild New Zealand Salmon with Sautéed Spinach and Sun-Dried Tomato & Black Olive Sauce

Pollo Paillard Grilled Thin Pounded Chicken Breast Served with Seasonal Vegetables

Filetto Ai Ferri (\$10 additional charge)

Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sautéed Spinach

Lamb Chops (\$10 additional charge)

Rack of lamb with Balsamic-Mint Sauce Served with Israeli Couscous and Seasonal Vegetables

Dessert

(Pre-Select 1 Item)

Tortino Di Cioccolato Warm Chocolate Molten Cake Served with Tahitian Vanilla Whipped Cream

Torta Di More Brown Sugar Blackberry Tart with Vanilla Ice Cream

Panna Cotta Vanilla Bean Cream Custard Served with Mixed Fresh Berries

Cannoli Via Alloro Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

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\$105.00 Menu

First Course

(Pre-Select 2 Items)

Zuppa Di Funghi Mushroom Soup (add Black Truffle Shavings \$25)

Insalata Di Carciofi Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil and Shaved Parmesan Cheese

Panzanella Di Farro Tomato, cucumber, Spelt, Red Onion Salad with Basil and Red Wine & Extra Virgin Olive Oil Vinaigrette

Tricolore Radicchio, Arugula, Endive, Shaved Parmesan and Balsamic Vinaigrette

Via Alloro Wild Arugula, Oven Roasted Tomatoes & Shaved Parmesan with Balsamic Dressing

Insalata Del Salumiere Chopped Iceberg Lettuce, Tomato, Sharp Provolone Cheese, Garbanzo Beans, Salami, Fresh Mozzarella, Black Olives & Vinegar Sicilian Oregano Dressing

Burrata Soft and Creamy Fresh Pasteurized Mozzarella Cheese, Served with Bread, Sea Salt, Tomato & Extra virgin Olive Oil

Second Course

Pasta Combination (Pre-Select 2 Items)

Risotto ai Funghi Mushroom Risotto

Garganelli Al Pesto Genovese Garganelli Pasta Served with Basil Pesto

Paccheri Bolognese Jumbo Artisanal Rigatoni with Beef meat Ragu Bolognese

Tortelloni Di Mais Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

Paccheri Boscaiola Jumbo Artisan Pasta with Meat Sauce, Cream, green Peas & Mushrooms

Penne Pomodoro Penne Pasta with a Light Garlic Tomato Sauce

Main Course

Choice Of (2)

Filetto Ai Ferri Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sautéed Spinach

Pesce Bianco Sautéed Whitefish with Asparagus and Lemon Butter Sauce

Stinco Di Agnello Lamb Shank Served on a Bed of mashed Potatoes and Cremolata

Pollo Milanese Pan-Fried Breaded Chicken Served with Checca Sauce

Lombatina Di Vitello Grilled Veal Chop with Black Truffle Sauce (add \$15)

Dessert

Choice of (2)

Tortino Di Cioccolato Warm Chocolate Molten Cake Served with Tahitian Vanilla Whipped cream

Panna Cotta Vanilla Bean Cream Custard Served with Mixed Fresh Berries

Tiramisu Lady Fingers Dipped in Espresso and Layered with Mascarpone Cream

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\$120.00 Menu

First Course

(Pre-Select 2 Items)

Zuppa Di Funghi Mushroom Soup **(add Black Truffle Shavings \$25)**

Insalata Di Carciofi Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil and Shaved Parmesan Cheese

Panzanella Di Farro Tomato, cucumber, Spelt, Red Onion Salad with Basil and Red Wine & Extra Virgin Olive Oil Vinaigrette

Insalata Del Salumiere Chopped Iceberg Lettuce, Tomato, Sharp Provolone Cheese, Garbanzo Beans, Salami, Fresh Mozzarella, Black Olives & Vinegar Sicilian Oregano Dressing

Beef Carpaccio Raw Beef Carpaccio with Baby Artichoke & Arugula Salad Topped with Parmesan & Extra Virgin Olive Oil **(add Black Truffle shavings \$25)**

Second Course

Pasta Trio (Pre-Select 3 Items)

Risotto Primavera Risotto with Seasonal Vegetables

Strozzapreti Al Pesto Genovese Penne Served with Basil Pesto

Rigatoni Bolognese Rigatoni with Beef meat Ragu Bolognese

Tortelloni Di Mais Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

Ravioli Di Burrata Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

Paccheri Boscaiola Jumbo Artisan Pasta with Meat Sauce, Cream, green Peas & Mushrooms

Rigatoni Al Granchio Whole Dungeness Crab Meat with Rigatoni Pasta in a White Wine, Brandy & Spicy Tomato Sauce

Main Course

Choice Of (3)

Filetto Ai Ferri Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sautéed Spinach

Salmone Grigliato Grilled Wild New Zealand Salmon with Sautéed Spinach and Sun-Dried Tomato & Black Olive Sauce

Pesce Bianco Sautéed Whitefish with Asparagus and Lemon Butter Sauce

Stinco Di Agnello Lamb Shank Served on a Bed of mashed Potatoes and Cremolata

Pollo Milanese Pan-Fried Breaded Chicken Served with Checca Sauce

Lombatina Di Vitello Grilled Veal Chop with Black Truffle Sauce **(add \$15)**

Dessert

Choice of (2)

Tortino Di Cioccolato Warm Chocolate Molten Cake Served with Tahitian Vanilla Whipped cream

Panna Cotta Vanilla Bean Cream Custard Served with Mixed Fresh Berries

Tiramisu Lady Fingers Dipped in Espresso and Layered with Mascarpone Cream

Pistachio Tortino Warm Pistachio Molten Cake with Warm Chocolate fondue

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**VIA
ALLORO**
RESTAURANT | PATIO | LOUNGE
HORS D'OEUVRES

Riso Croccante

With Spicy Tuna Tartare

Smoked Salmon Crepes

With Caviar

Saffron Rice Arancini

With Peas and Mozzarella

Beef Saffron Rice Arancini

With Peas, Mozzarella and Beef

Mushroom Polenta

With Cheese Fondue

Shrimp Wrapped with Asparagus and Prosciutto

Mini Octopus

With Potato

Beef and Mushroom Skewers

With Port Wine Sauce

Shrimp Cocktail

With Cocktail Sauce

Filo Dough

With Prosciutto and Cheese

Melnazane Joe Pesci

Bruschetta di Burrata

Toasted Tuscan Bread with Burrata and Lava Salt

Squid Ink Arancini

Crab Cakes

with Bell Pepper Sauce

Pumpkin Tortelloni

With Cream and Sage Sauce

Paccheri Pasta Papa Drago

Turkey Meatballs

with Tomato Sauce and Parmesan

Pizza Margherita

Thin Crust Pizza Topped with Mozzarella, Tomato, Oregano and Basil

Pizza Quattro Stagioni

Thin Crust Pizza Topped with Mozzarella, Tomato, Black Olives, Ham, Artichokes & Mushrooms

Pizza Bianca

Thin Crust Pizza Topped with Prosciutto & Fresh Arugula

Tanino Drago Pizza

Thin Crust Pizza with Tomato Sauce and Mozzarella, Topped with Tuna, Tropea Onion & Jalapeno

Penne Arrabbiata

Penne Pasta with a Light Spicy Tomato Garlic Sauce

Pricing

(If Selected with a Preset Menu)

Select 2 - \$10.00/hr/Person

Select 3 - \$14.00/hr/Person

Select 4 - \$18.00/hr/Person

Select 5 - \$23.00/hr/Person

Select 6 - \$28.00/hr/Person

Pricing

**(For Cocktail Style, Passed Hors D'oeuvres
Events ONLY)**

(7) Pre-selected Items

**\$52 per person for the first hour and a half.
Additional time will be charged in increments
of 15 minutes \$13 per person per each 15
additional minutes**

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CHARCUTERIE STATION

Meat Selection

(Select 5 - \$35.00)
Cured Parma Ham
Salame Toscano
Cold Cut Motadella Salami
Cured Beef Slices
Spicy Sopressata Salami
Pancetta

Olives & Vegetable Selection

(Select 5 - \$18.00)
Mixed Olives
Kalamata Olives
Black Olives with Herbs
Cornichons
Sun-Dried Tomatoes
Marinated Baby Artichokes

Dry Fruit Selection

(Select 3 - Included In Price of Meat Selection)
Dry Figs
Dry Raisins
Dry Apricot
Fresh Grapes
Marcona Almonds
Walnuts

Bread Selection

(Select 3 - \$8.00)
Breadsticks
Baguette
Dinner Rolls
Focaccia
Ciabatta
Olive Bread

Cheese Selection

(Select 3 - \$21.00)
Black Truffle Cheese
Ricotta with Honey
Pecorino Cheese
Pepato Cheese
Parmesan
Burrata Cheese
Buffalo Mozzarella
Dolce Latte Mozzarella
Gorgonzola Cheese

Wheel of Parmesan with Parmesan Chunks
Minimum 20 Guests

****Price Does Not Include Drink(s), Tax & Gratuity****



BUFFET OR FAMILY STYLE - MINIMUM FOR 20 GUESTS

Salad/Green Station

Select 1 - \$12.00

Select 3 - \$25.00

Select 5 - \$35.00

Salumiere

Chopped Iceberg Lettuce, Tomato, Sharp Provolone Cheese, Garbanzo Beans, Salami, Fresh Mozzarella, Black Olives & Vinegar Sicilian Oregano Dressing

Cesare

Tossed Romain Lettuce with Garlic-Butter Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Panzanella Di Farro

Tomato, Cucumber, Spelt, Red Onion Salad with Basil and Red Wine & Extra Virgin Olive Oil Vinaigrette

Caprese

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

Insalata Di amberi 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 Grigliato

Assortment of Grilled Vegetables, Roasted Potatoes or Mashed Potatoes

Pasta/Ravioli/Risotto Station

Select 1 - \$15.00

Select 3 - \$30.00

Select 5 - \$45.00

Penne Arrabbiata

Tube Shaped Pasta with a Light Spicy Tomato Garlic Sauce

Penne Pesto

Tube Shaped Pasta with Pesto Sauce

Ravioli Ripient 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 Ragu and Bechamel Sauce

Rigatoni Porcini

Homemade Rigatoni Pasta with Porcini Mushrooms and Goat Cheese

Meat & Fish Station

Select 1 - \$30.00

Select 2 - \$50.00

Select 3 - \$60.00

Scaloppine Pollo

Chicken Meedallions with Lemon Capers

Salmone Grigliato

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

Tagliata Di Bue

Sliced Beef Tenderloin with Roasted Potatoes, Arugula Salad with 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 n o di Vitello Arrosto

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

Dessert Station

Included in Package

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DESSERT

Cannoli Via Alloro

Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream

Torta Di Mele

Thin Crust Apple Tart with Vanilla Ice Cream and Caramel Sauce

Panna Cotta

Vanilla Bean Cream Custard Served with Fresh Mixed Berries

Tortino Di Cioccolato

Warm Chocolate Molten Cake with Tahitian Vanilla Bean Whipped Cream

Tortino Al Pistacchio

Warm Pistachio Molten Cake with Chocolate Sauce

Torta Di More

Brown Butter Blackberry Tart Served with Vanilla Ice cream

Profiteroles

Pastry Puffs Filled with Vanilla Chantilly Creme Served with Warm Chocolate Sauce

Gelati

Vanilla, Chocolate, Hazelnuts

Sorbetti

Lemon, Strawberry, Mango

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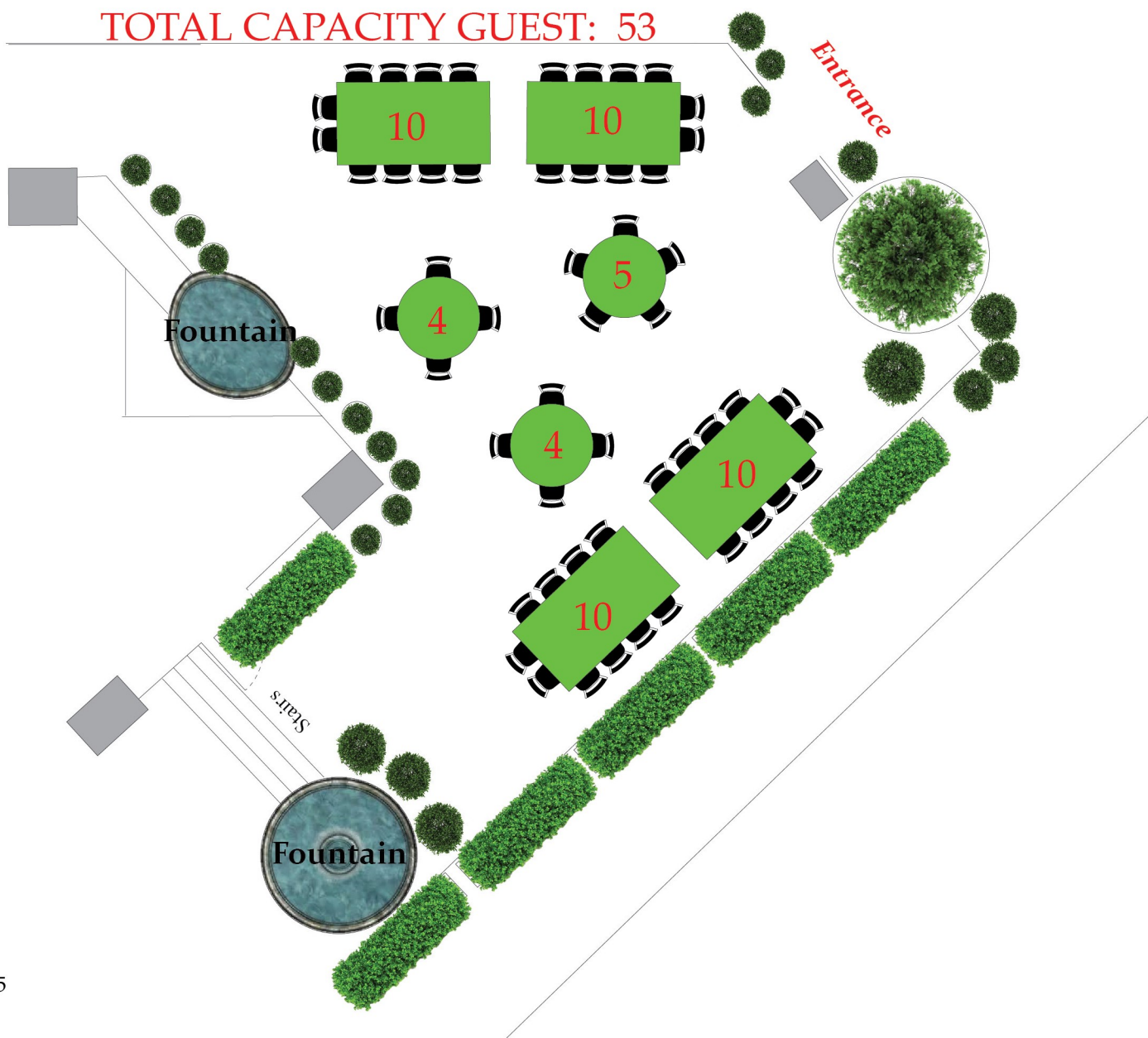
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VIA ALLORO RESTAURANT GARDEN LAYOUT 1

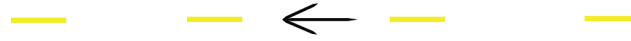
DAYTON WAY

DAYTON WAY



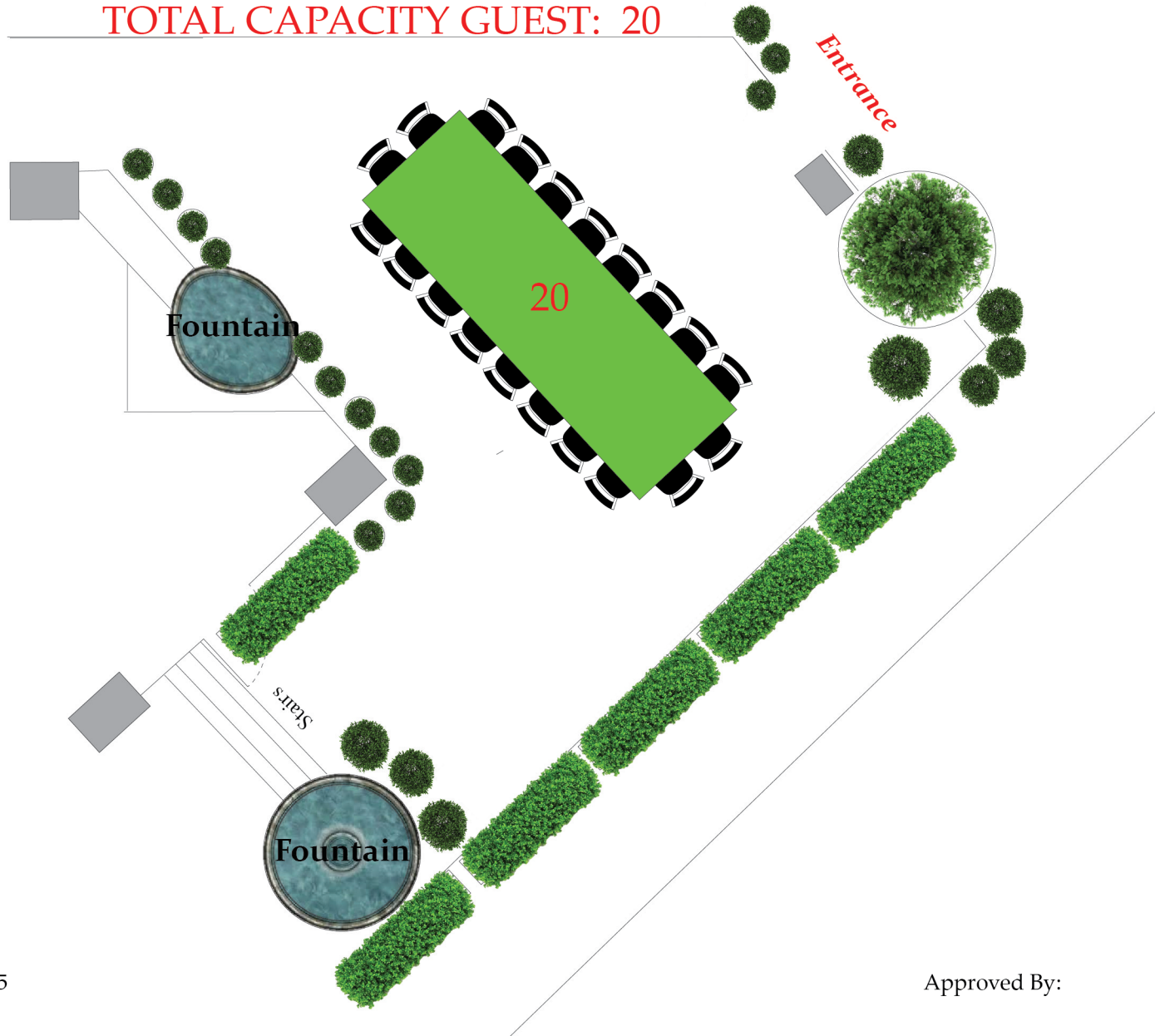
VIA ALLORO RESTAURANT GARDEN LAYOUT 2

DAYTON WAY



DAYTON WAY

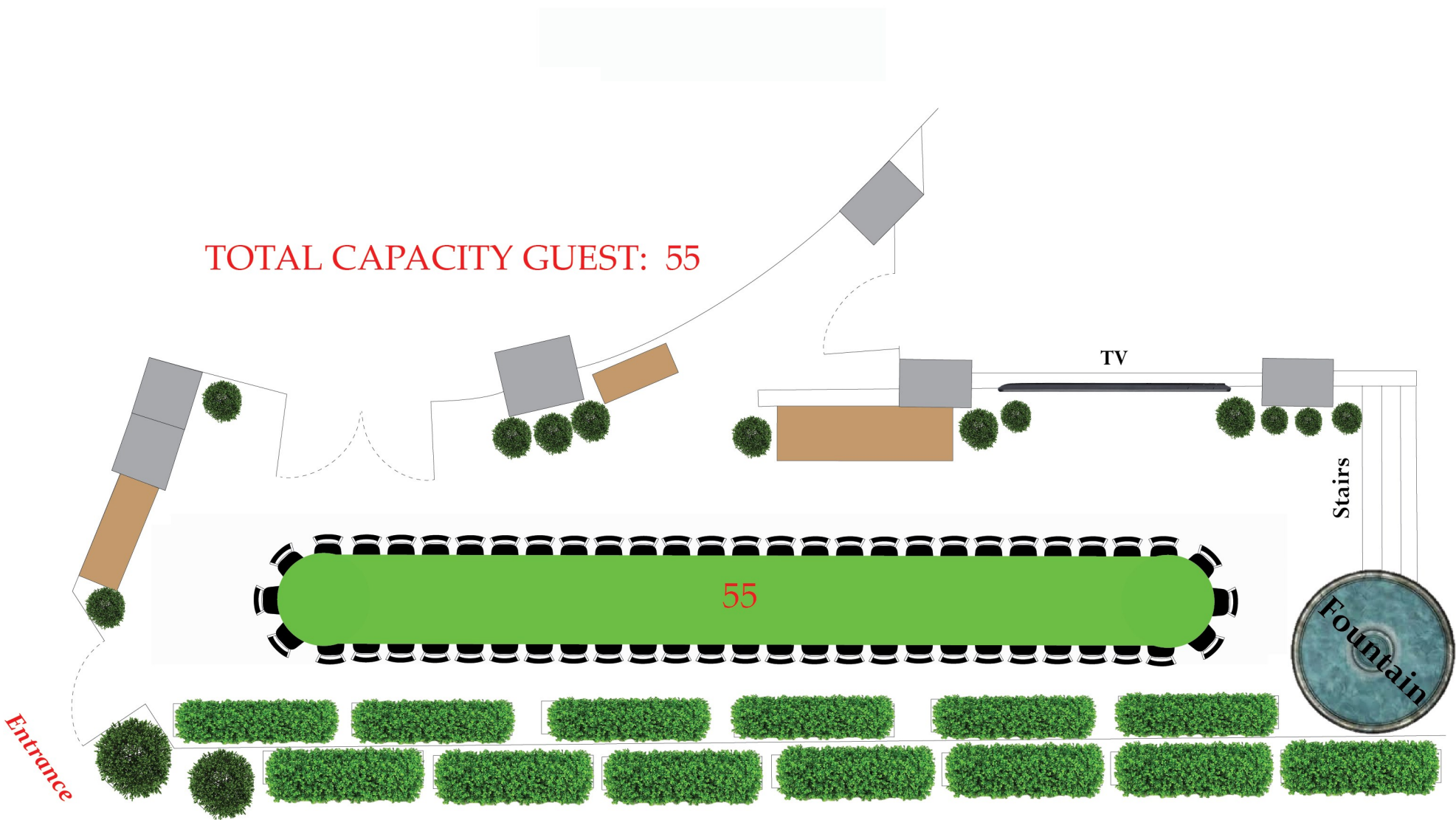
TOTAL CAPACITY GUEST: 20



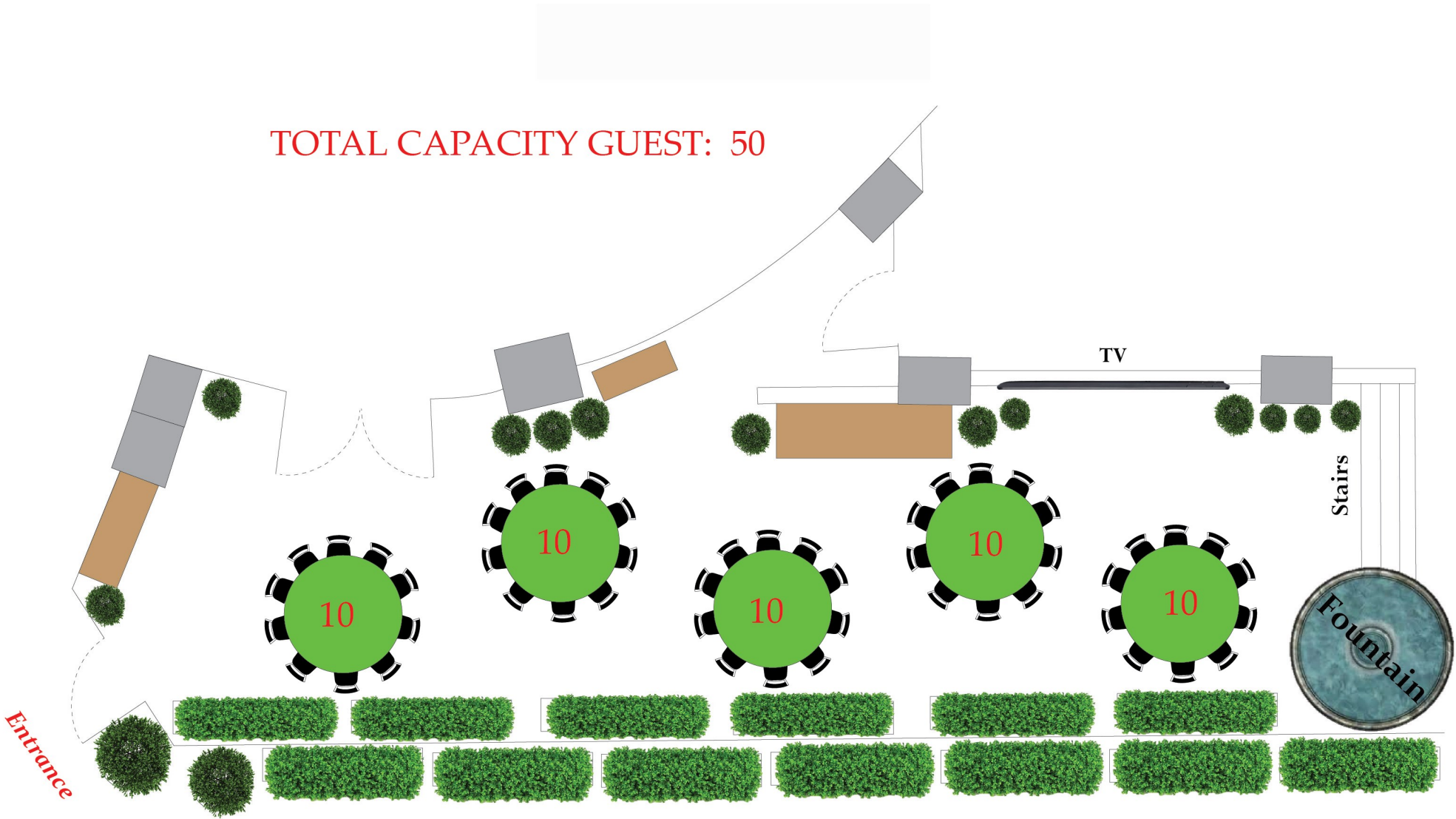
Last Revised: 04.11.25

Approved By:

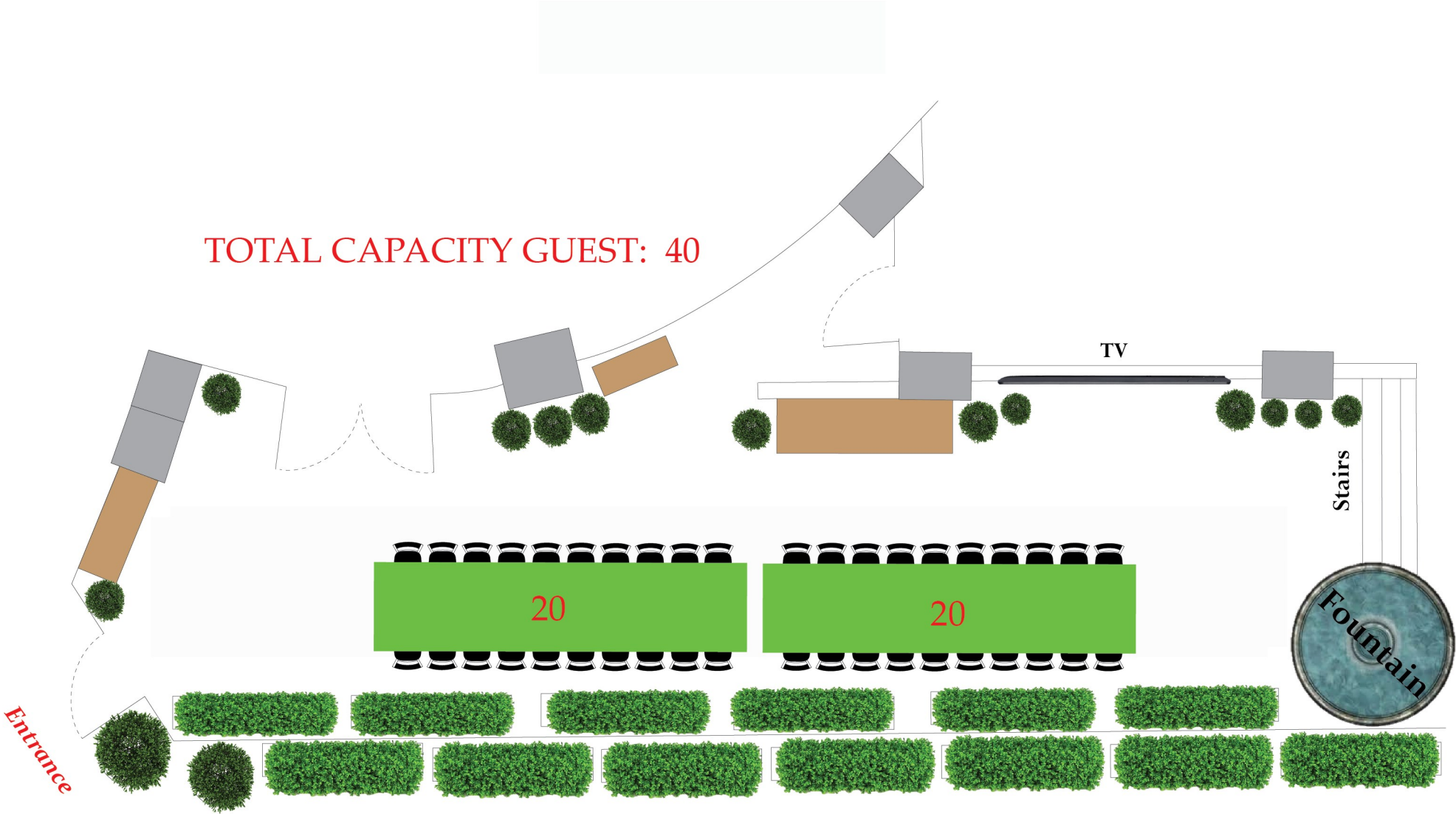
VIA ALLORO RESTAURANT
COVERED PATIO LAYOUT 1



VIA ALLORO RESTAURANT
COVERED PATIO LAYOUT 2

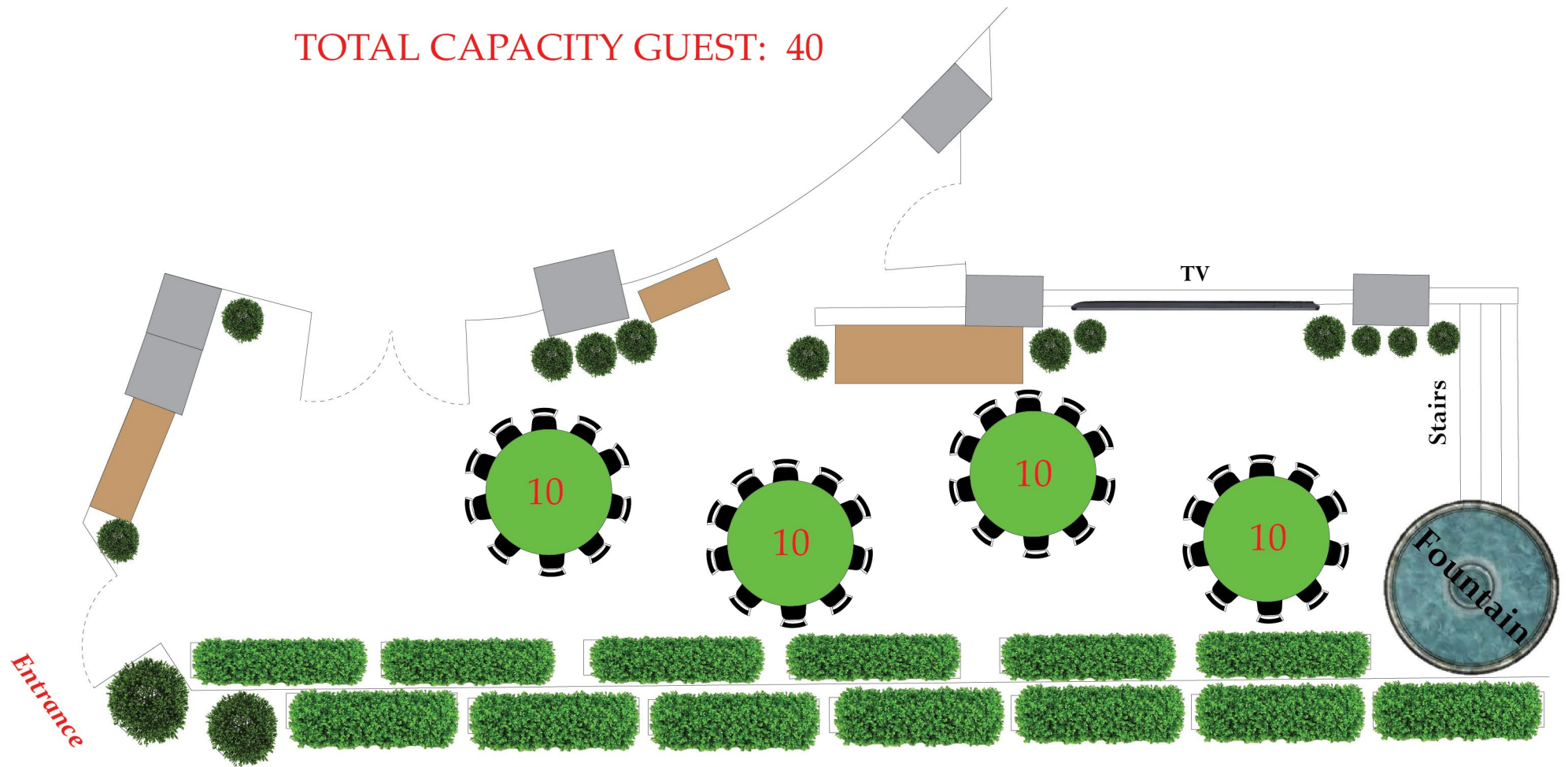


VIA ALLORO RESTAURANT
COVERED PATIO LAYOUT 3



VIA ALLORO RESTAURANT COVERED PATIO LAYOUT 4

TOTAL CAPACITY GUEST: 40

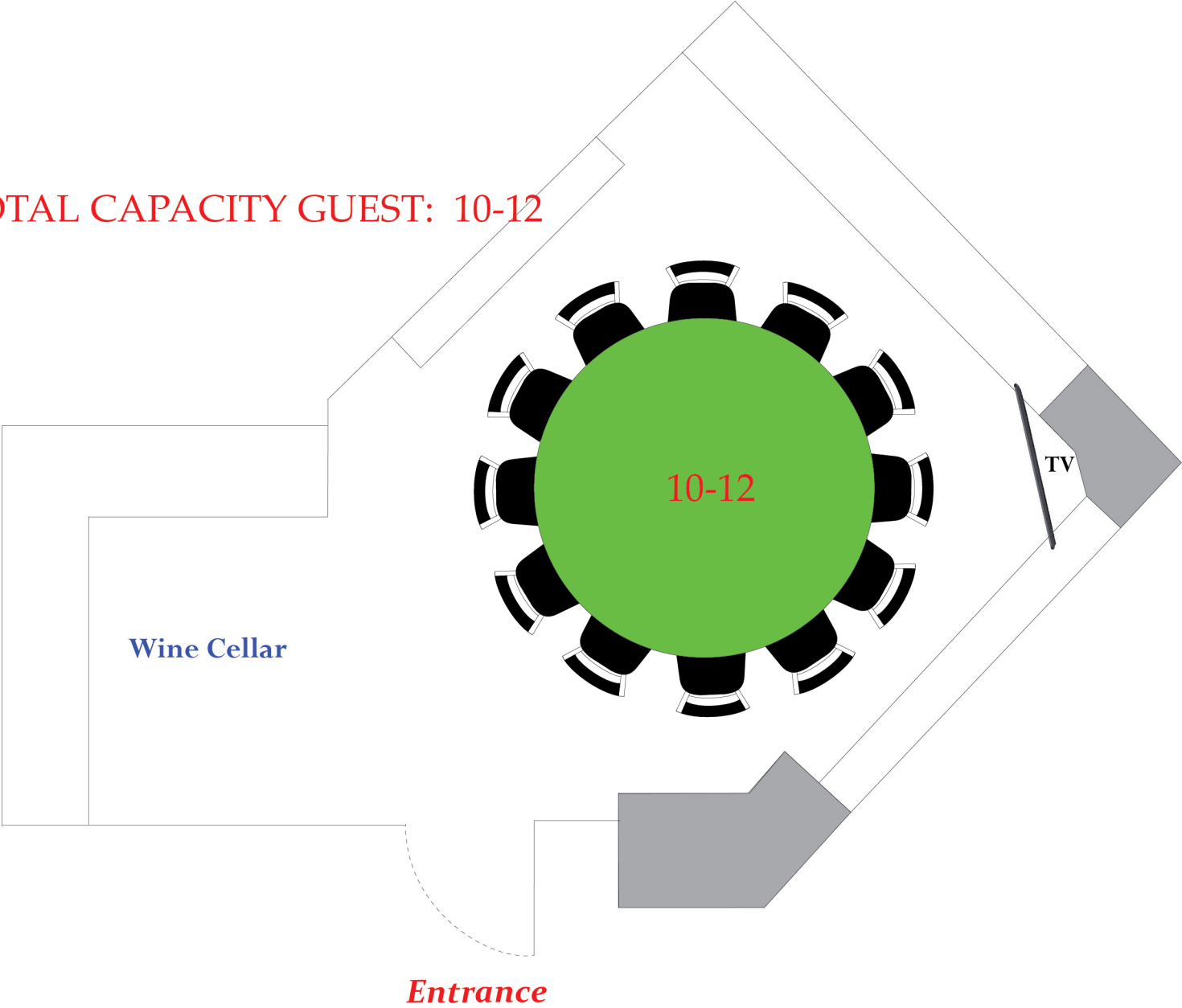


Revised Date: 04.11.25

Approved By:

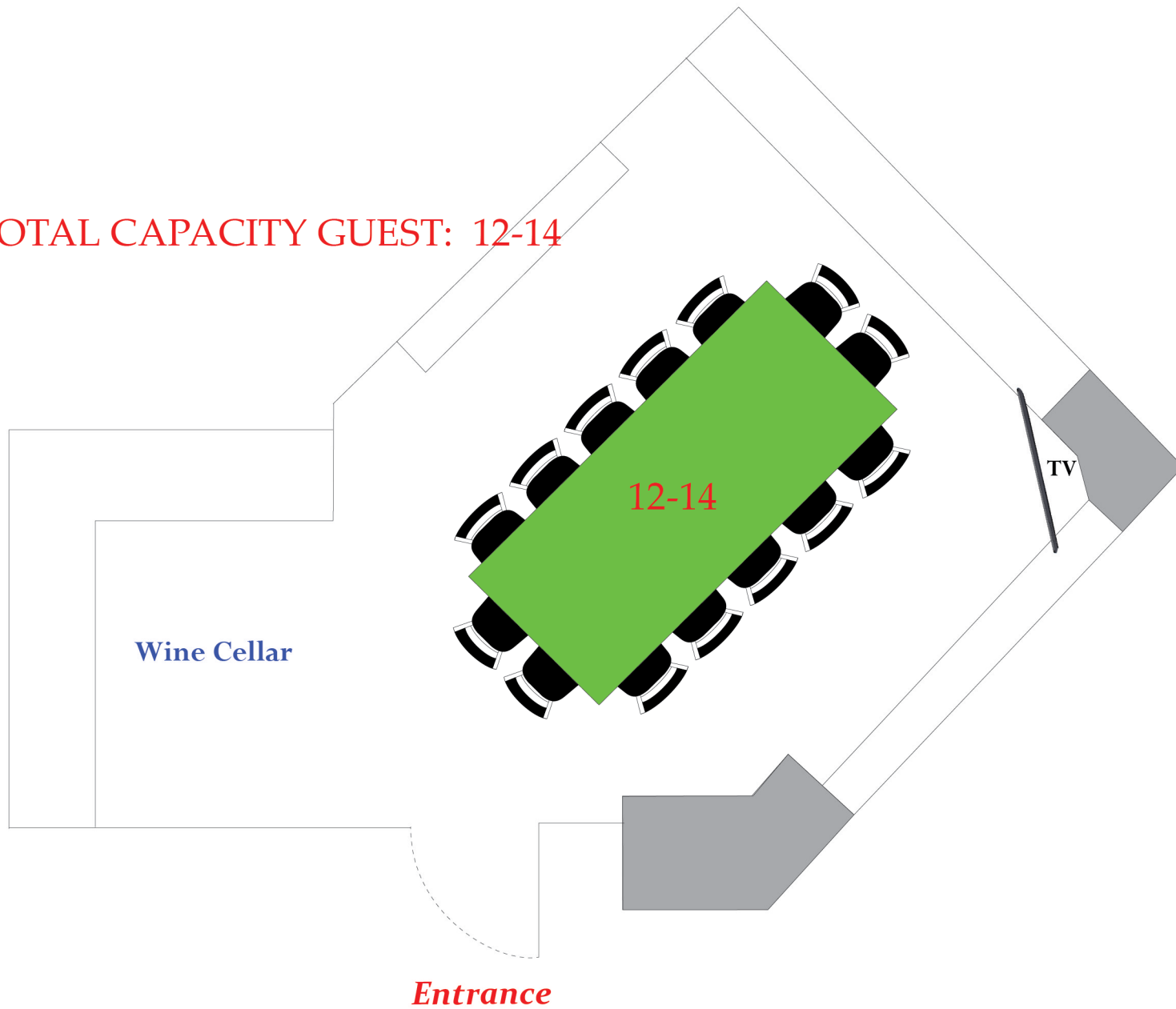
VIA ALLORO RESTAURANT
PRIVATE DINING ROOM LAYOUT 1

TOTAL CAPACITY GUEST: 10-12

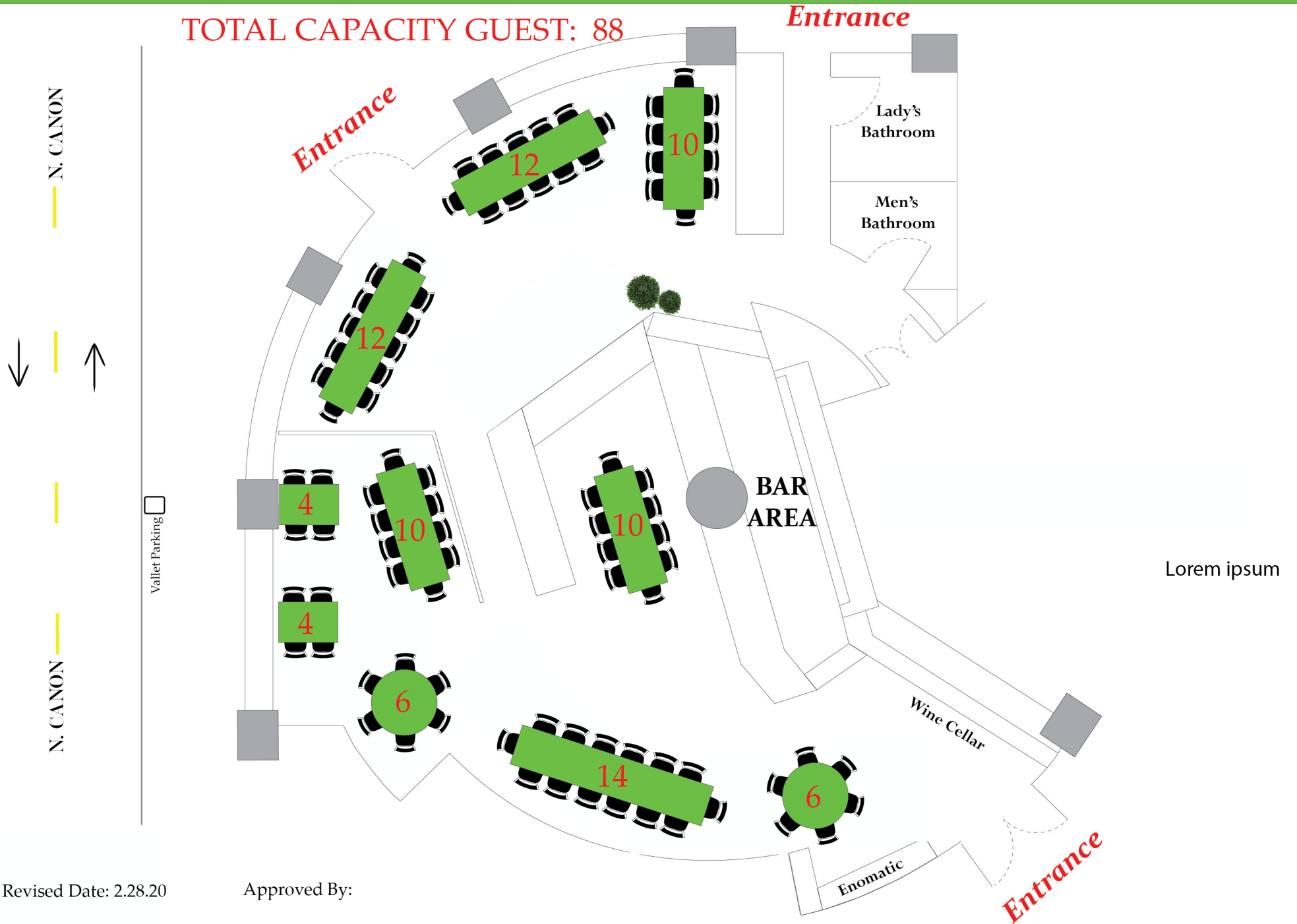


VIA ALLORO RESTAURANT
PRIVATE DINING ROOM LAYOUT 2

TOTAL CAPACITY GUEST: 12-14



VIA ALLORO RESTAURANT DINING ROOM LAYOUT 1



Revised Date: 2.28.20

Approved By: