



Private Dining

Facility Capacity

- The Private Dining Room at V's Trattoria can accommodate up to **24** guests.
 - Available for events 7 days a week, for Lunch and Dinner.
 - The food and beverage combined minimum required to reserve our private room is as follows:

Lunch (Monday-Sunday)	\$400
Dinner (Sunday-Thursday)	\$1000
Dinner (Friday & Saturday)	\$1500

*If the food & beverage minimum is not met the difference will be added as a room charge.

Parking

Parking is easy and convenient with on street available, the closest parking garage is the Mat Garage located at 55 Chapel St, Hartford, CT 06103

Payment

- Within 3 business days of booking the event, a credit card is required to secure the reservation.
- In the event of a late cancellation (18 hours or less), a charge of \$250 will be charged to your credit card. In the event of a cancellation that is 24 hours or less from the time of your event, a charge of \$500 will be applied to your credit card.
 - Full payment is due the day of your function, payable in cash, company or Bank check or credit/debit card.
 - We accept MasterCard, Visa, American Express and Discover

Pricing

Selection of Lunch menus starting at \$16 per guest

Selection of Dinner menus starting at \$35 per guest

CT sales tax (6.35%), and service charge (20%) are additional

Menu selections and a guest count are required one week prior to the event

All menu's & pricing subject to change

Contact info

For more information on menus, availability or to book and event please contact

Ally Maffucci Brown

Events Coordinator

ally@vitosct.com

860-205-0079

Pizza Party Menu

\$16 per person - LUNCH Minimum of 10 Guests

\$20 per person - DINNER Minimum of 10 Guests

Unlimited fountain soda, mixed greens salad and unlimited gourmet pizzas

Mozzarella	Sliced Meatball	Peppers	Artichoke Hearts
Sausage	Chicken	Olives	Sundried Tomatoes
Pepperoni	Mushrooms	Sliced Tomatoes	Asparagus
Hamburger	Onions	Anchovies	Pancetta

Margarita - Sliced Tomatoes, Fresh Basil, EVOO, Garlic

Primavera - Broccoli, Sliced Tomatoes, Mushrooms, Peppers, Garlic, EVOO

Fresh Ricotta - Herbed Ricotta, Mozzarella, side of Marinara

Chicken Pesto - Chicken, Tomatoes, Pesto

Mozzarella Clams - Baby Clams, Onions, Pancetta, Mozzarella

Wine, drinks, coffee are charged upon consumption

Prices subject to 6.35% Sales Tax and 20% Gratuity

Family Style Luncheon

\$25 per person

Menu Includes House Rolls and Roasted Chef's Vegetable

Primi

Select One:

Insalte della Casa

Mixed greens, grape tomato, shaved carrot, balsamic vinaigrette

Ribollita

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

Pasta Course:

Select One:

Pasta alla Roberto

Penne pasta, sun dried tomatoes, spinach, capers, gorgonzola cream sauce, touch of marinara

Spaghetti alla Pomodoro

Pomodoro with roasted eggplant & stracciatella

Main Course

Select Two:

Chicken Parmesan

Breaded chicken cutlet, marinara, mozzarella

Cedar Grilled Salmon

orange fennel compote

Chicken Marsala

Mushroom Demi Reduction

Thick Cut Pork Chop

Apple-gorgonzola stuffing

Grilled Flank Steak

Horse Radish Cream Sauce

Wine, drinks, coffee are charged upon consumption

Prices subject to 6.35% Sales Tax and 20% Gratuity

Family Style Dinner

\$35 per person

Menu Includes House Rolls and Roasted Chef's Vegetable

Primi

Select One:

Insalate della Casa

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

Classic Caesar

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

Ribollita

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

Pasta Course:

Select One:

Pasta alla Roberto

Penne pasta, sun dried tomatoes, spinach, capers, gorgonzola cream sauce, touch of marinara

Spaghetti alla Pomodoro

Pomodoro with roasted eggplant & stracciatella

Main Course

Select Two:

Chicken Parmesan

Breaded chicken cutlet, marinara, mozzarella

Cedar Grilled Salmon

orange fennel compote

Chicken Marsala

Mushroom Demi Reduction

Thick Cut Pork Chop

Apple-gorgonzola stuffing

Grilled Flank Steak

Horse Radish Cream Sauce

Dolce

Served Family Style

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Cannoli

Ricotta Filling with Topped Powdered Sugar

Wine, drinks, coffee are charged upon consumption

Prices subject to 6.35% Sales Tax and 20% Gratuity

Family Style Hybrid

\$45 per person

Salad/Soup

Select One:

Insalate della Casa

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

Classic Caesar

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

Ribollita

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

Primi

Select Two:

Vito's Famous Meatballs

Creamy polenta, wild mushrooms, marinara

Fennel Seared Scallop

Asparagus crowns, parsnip puree, fennel pollen, Meyer lemon foam

Eggplant Neapolitan

Basil, smoked mozzarella, heirloom tomato sauce

Truffled Beef Crudo

Pickled onions, mustard greens, fried capers, whole grain mustard, flash fried egg, crostini

Pasta Course:

Select One:

Pasta alla Roberto

Penne pasta, sun dried tomatoes, spinach, capers, gorgonzola cream sauce, touch of marinara

Spaghetti alla Pomodoro

Pomodoro with roasted eggplant & stracciatella

Main Course:

Select Two:

Cedar Grilled Salmon

orange fennel compote

Chicken Marsala

Mushroom Demi Reduction

Grilled Flank Steak

Horse Radish Cream Sauce

Dolce

Served Family Style

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Cannoli

Ricotta Filling with Topped Powdered Sugar

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Four Course Plated Dinner

\$50 per person

Salad/Soup

(Select Two)

Insalte della Casa

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

Classic Caesar

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

Ribollita

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

Primi

(Select Two)

Vito's Famous Meatballs

Creamy polenta, wild mushrooms, marinara

Fennel Seared Scallop

Asparagus crowns, parsnip puree, fennel pollen, Meyer lemon foam

Eggplant Neapolitan

Basil, smoked mozzarella, heirloom tomato sauce

Truffled Beef Crudo

Pickled onions, mustard greens, fried capers, whole grain mustard, flash fried egg, crostini

Secondi

(Select 1)

Pasta alla Roberto

Penne pasta, sun dried tomatoes, spinach, capers, gorgonzola cream sauce, touch of marinara

Spaghetti alla Pomodoro

Pomodoro with roasted eggplant & stracciatella

Chocolate Bolognese

Cocoa Powder and Truffle Oil Infused Pappardelle, Hearty Meat Sauce, topped with a Dollop of Ricotta and Pesto, finished with Citrus Gremolade

Main Course

(Select 3)

Chicken Parmesan

Breaded chicken cutlet, marinara, fresh mozzarella, basil

Cedar Grilled Salmon

White bean ragu, grilled baby squash, orange fennel compote

6 oz Filet Mignon

Roasted fingerling potato, glazed baby carrots, bourbon demi-glace

Thick Cut Pork Chop

Apple-gorgonzola stuffing, wilted spinach, roasted garlic mashed potatoes,

balsamic reduction

Dolce

Served Family Style

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Cannoli

Ricotta Filling with Topped Powdered Sugar

Wine, drinks, coffee are charged upon consumption
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