



## 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](mailto: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*

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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

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# **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

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## **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

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