



Private Dining

Facility Capacity

- The Private Dining Room at V's Trattoria can accommodate up to **24** guests.
 - The Main Dining room seats **60+** 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
Sausage
Pepperoni
Hamburger

Sliced Meatball
Chicken
Mushrooms
Onions

Peppers
Olives
Sliced Tomatoes
Anchovies

Artichoke Hearts
Sundried Tomatoes
Asparagus
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 vegetables

Primi

(choice of 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

(choice of one)

Pasta Roberto

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

Spaghetti Pomodoro

Tossed with fresh tomato and basil

Main Course

(choice of two)

Chicken Parmesan

Breaded chicken cutlet, marinara, mozzarella

Grilled Salmon

Lemon Beurre Blanc

Chicken Marsala

Mushroom Demi Reduction

Grilled Flank Steak

Horseradish 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 vegetables

Primi

(choice of 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

(choice of one)

Pasta alla Roberto

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

Spaghetti Pomodoro

Tossed with fresh tomato and basil

Main Course

(choice of two)

Chicken Parmesan

Breaded chicken cutlet, marinara, mozzarella

Grilled Salmon

Lemon Beurre Blanc

Chicken Marsala

Mushroom Demi Reduction

Grilled Flank Steak

Horseradish cream sauce

Dolce

(choice of one)

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Flourless Chocolate Torte

Dark chocolate, whipped cream

Mini Cannoli

Powdered sugar

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Family Style Hybrid

\$45 per person

Salad/Soup

(choice of 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

(choice of two)

Vito's Famous Meatballs

Creamy polenta, wild mushrooms, marinara

Eggplant Neapolitan

Basil, smoked mozzarella, heirloom tomato sauce

Yellowfin Tuna Crudo

Oranges, avocado, fennel, served with grilled crostini

Secondi

(Choose One Family Style Pasta)

Pasta Roberto

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

Spaghetti Pomodoro

Tossed with fresh tomato and basil

Main Course

(choice of two)

Grilled Salmon

Lemon Beurre Blanc

Chicken Marsala

Mushroom Demi Reduction

Grilled Flank Steak

Horseradish cream sauce

Dolce

(Served Family Style)

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Flourless Chocolate Torte

Dark chocolate, whipped cream

Mini Cannoli

Powdered sugar

Wine, drinks, coffee are charged upon consumption
Prices subject to 6.35% Sales Tax and 20% Gratuity

Four Course Plated Dinner

\$50 per person

Salad/Soup

(choice of two)

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

(choice of two)

Vito's Famous Meatballs

Creamy polenta, wild mushrooms, marinara

Eggplant Neapolitan

Basil, smoked mozzarella, heirloom tomato sauce

Yellowfin Tuna Crudo

Oranges, avocado, fennel, served with grilled crostini

Secondi

(choice of one)

Pasta Roberto

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

Spaghetti Pomodoro

Tossed with fresh tomato and basil

Chocolate Bolognese

Chocolate truffle pasta, meat sauce, topped with ricotta & citrus gremolada

Main Course

(choice of three)

Chicken Parmesan

Breaded chicken cutlet, marinara, mozzarella

Grilled Salmon

Lemon Beurre Blanc

6 oz Filet Mignon

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

Chicken Marsala

Mushroom Demi Reduction

Dolce

(choice of one)

Tiramisu

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

Flourless Chocolate Torte

Dark chocolate, whipped cream

Mini Cannoli

Powdered sugar

Wine, drinks, coffee are charged upon consumption

Prices subject to 6.35% Sales Tax and 20% Gratuity