

# FIOR D'ITALIA

## BANQUET MENU PACKAGES

Prices INCLUDE service charge and tax  
Menu I and II are not offered on Friday and Saturdays)

### Menu I.

Caesar Salad  
Pasta Entrée (All of Group A)  
Chocolate Mousse  
Coffee or Tea  
\$41.00

### Menu II.

Caesar Salad  
Entrée (Select 4 from Group B)  
Spumoni  
Coffee or Tea  
\$55.00

### Menu III.

Caesar Salad  
Sampling of Fresh Pasta  
Entrée (Select 4 from Group B)  
Tiramisu  
Coffee or Tea  
\$65.00

### Menu IV.

Caesar Salad  
Sampling of Fresh Pasta  
Entrée (Select 4 from Group B or C)  
Tiramisu  
Coffee or Tea  
\$75.50

### Menu V.

Smoked Salmon  
Caesar Salad  
Sampling of Fresh Pasta  
Entrée (Select 4 from Group B or C)  
Tiramisu  
Coffee or Tea  
\$89.00

### Menu VI.

Mixed Hot and Cold Appetizers  
Caesar Salad  
Fresh Pasta  
Entrée (Select 4 from Group B or C)  
Chocolate Velvet Cake or  
Seasonal Berries with Cream  
Coffee or Tea  
\$103.00

## FOOD & BEVERAGE MINIMUMS

*Tuscany Room* \$6,000

*Umbria Room* \$3,500

*Assisi Room* \$1,500

*Fior d'Italia will gladly provide you with A/V equipment (podium, microphone, screen) at no extra charge. Minimums are applied on weekends.*

## BUYOUT INFORMATION\* (230 max)

	Weekends	Weekdays
<i>Prime Time Dinner</i> (5pm - Close)	\$25,000	\$20,000
<i>Non-Prime Time</i> (8am-5pm)	\$15,000	\$15,000
<i>Main Dining Room</i> <i>Buy-out (135 max)</i>	\$14,000	\$10,000

\*Prices do not include tax and gratuity. Includes cocktails and a custom designed menu by Chef Gianni Audieri with wine pairing.

## PRIVATE ROOMS & CAPACITIES

### Godfather Room (6-12 people)

Warm and intimate room, which is an alcove to the main dining room. It can be separated by thick velvet curtains for private occasions. No F&B minimum for this room. Great for business dinners, intimate parties or family gatherings.



### Assisi Room (14-34 people)

Overlooks the abbey of Assisi on the mural. Situated close to the bar area, convenient for pre-dinner gatherings or cocktail receptions. Screen and audio/visual equipment available at no extra charge.



### Umbria Room (34-54 people)

Classic San Francisco tradition and elegance with a view of beautiful Umbria on the mural. This spacious window room allows a variety of table arrangements and a private hosted bar. Screen and audio/visual equipment available at no extra charge.



### Tuscany Room (54-85 people)

A combination of the Assisi Room and Umbria Room. Great space for wine dinners, rehearsal dinners, team-building events and receptions. Screen and audio/visual equipment available at no extra charge.



## PRIVATE PARTY TERMS & CONDITIONS

All our banquet entrees are prepared to order.

You can choose up to five entrees for your guests.

Our wait staff will describe the entrees for your guests and they can select the entree they desire on site.

The restaurant requires a minimum guarantee 48 hours prior to your event. You will be charged for that number of guests guaranteed (food and beverage) with an allowance of 10% over or under your final count.

A private bartender/bar is available for with a \$100 set up fee and \$30.00 per hour bartender fee (min 2 hours).

The restaurant reserves the right to request a non-refundable deposit for parties booked. For parties booked for the month of December, a \$25.00 per person non-refundable deposit is mandatory.

## ENTREE GROUPS

### Group A Entrees

#### PASTA

*Pasta Cannelloni*  
Pasta Crepe filled with Chicken and Veal  
*Lasagne*  
Layered Pasta with Cheese, Prosciutto and Meat  
*Penne con Pesto*  
Penne Pasta Tossed with Basil, Pine Nuts, Garlic and Olive Oil  
*Tortellini con Panna*  
Pasta stuffed with Four Cheeses in a Cream Sauce  
*These pastas can be done with your choice of sauce- Pesto, Alfredo, Tomato or Meat*  
*Additional Pastas are available- just ask us!*

### Group B Entrees

#### VEAL

*Piccata con Capperi*  
Slices of Veal sautéed with Lemon, White Wine, and Capers  
*Scaloppine Fior*  
Slices of Veal sautéed with Prosciutto and Mushrooms  
*Scaloppine al Marsala*  
Slices of Veal sautéed with Dry Marsala Wine and Mushrooms  
**CHICKEN**  
*Petto di Pollo Cacciatore*  
Breast of Chicken sautéed with Mushrooms, Olives and Tomatoes  
*Petto di Pollo Ligure*  
Breast of Chicken with Artichokes, Zucchini and Dried Tomatoes

#### MEAT

*Lombata di Manzo in Padella Pepata*  
New York Steak sautéed with Pepper, Cream and Grappa  
*Cottoletta di Maiale con Salvia e Burro*  
Garlic and Sage Breading Pork Chop

#### FISH

*Pesce del Giorno*  
Fresh Fish, Selections Change Daily

### Group C Entrees

(Also includes all of Group B)

#### MEAT

*Filetto al Vino Rosso con Poleta Fritta*  
Beef Filet with Red Wine and Fried Polenta  
*Selia di Agnello Arrosto*  
Roasted Rack of Spring Lamb with Rosemary Sauce

#### FISH

*Pesce Supremo*  
Chef's Selected Fish, Special Preparation  
*Gamberi Fior*  
Prawns Sautéed with Tomatoes, Shallots, White Wine and Garlic  
All Fresh Seafood is Subject to Availability

For more information call 415.986.1886 or email [elif@fior.com](mailto:elif@fior.com)