

LITTLE VENICE RESTAURANT INC.

10482 RIDGEFIELD PARKWAY

RICHMOND, VA. 23233

(804) - 741-6022

(804) - 741-6062 FAX

Dear Customer,

Thank you for choosing Little Venice Restaurant for your next Party destination

Attached are copies of our banquet menus: \$45.00, and \$50.00. Please pick one. Also included is our deposit policy, when you decide to book the party, please fill it out and send it back.

You must select 3 appetizers, 4 main dishes (2 from each group), 2 salad dressing and 3 desserts.

After selecting your menu choices, please give me a call and I will put together and then print a menu for that evening.

Please give some thought to bar and wine service.

I will be happy to assist you in that area should you desire.

Company checks are welcome

Large projector screen available \$ 35.00

Again, please don't hesitate to call and looking forward to hearing from you!

Yours truly,

Alberto Mastromano

E-Mail amastromano@comcast.net



Dinner Party

\$ 45.00

Plus Tax and 18% Gratuity

Includes

Appetizers Sampler

Choice of three

Calamari

Golden fried calamari served with plum tomato marinara

Portobello Toscano

Portobello, topped with fire roasted red and yellow peppers, goat cheese and oven baked, drizzled with extra virgin olive oil and balsamic reduction

Bruschetta

Diced tomato and fresh mozzarella, tossed with extra virgin olive oil, salt, pepper and fresh basil, served over grilled Ciabatta bread

Mussels San Marco

Green Lip mussels in a spicy marinara sauce and Parmigiano

Carciofini

Oven baked Artichoke hearts
tossed with garlic, white wine, topped with fresh Mozzarella

Caprese

Fresh Mozzarella and tomato, drizzled with balsamic dressing

Arrostiti

Open flame grilled peppers, marinated with extra virgin olive oil, garlic, capers and Kalamata olives, served with crispy bruschetta

Entrees:

Chose two from group 1

Spaghetti Little Venice

Tossed with homemade meat sauce, three cheeses and baked

Penne alla Vodka

Penne pasta, flamed with Vodka, tossed with plum tomato and cream

Filet Mignon

8 oz filet mignon, grilled to perfection served with Béarnaise sauce

Vitello alla Emiliana

Tender scaloppine of veal loin, lightly breaded and topped with plum tomato and fresh Mozzarella

Pollo alla Emiliana

Boneless, skinless chicken breast, lightly breaded and topped with plum tomato and fresh Mozzarella

Chose two from group 2

Salmone alla Marco Polo

North Atlantic salmon, finished with Verdicchio and lemon sauce

Flounder alla Mugnaia

Flounder fillet, dipped in egg batter and finished in a light butter and lemon sauce

Vitello al Marsala

Named after the small town of Marsala Sicily, this dish has been an American favorite
Tender scaloppine of veal loin sautéed with Marsala wine and mushrooms

Pollo Saltimbocca

Boneless, skinless chicken breast, sautéed with Frascati, topped with Prosciutto di Parma and Mozzarella

Pollo Cacciatore

Boneless, skinless chicken breast, tossed with plum tomato, peppers, onions and mushrooms

Today's Catch alla Livornese

Today's catch, sautéed with, extra virgin olive oil, plum tomato, capers and olives

Choice of two dressings

Ranch
Blue Cheese
Honey Dijon
Balsamic Vinaigrette
Red wine Vinaigrette

Choice of three Desserts

Tiramisu
Cannoli
Crème Caramel
Mousse di Cioccolato



Dinner Party

\$ 50.00

Plus Tax and 18% Gratuity includes

Appetizer Sampler

Choice of three

Calamari

Golden fried calamari served with plum tomato marinara

Portobello Toscano

Portobello, topped with fire roasted red and yellow peppers, goat cheese and oven baked, drizzled with extra virgin olive oil and balsamic reduction

Bruschetta

Diced tomato and fresh mozzarella, tossed with extra virgin olive oil, salt, pepper and fresh basil, served over grilled Ciabatta bread

Mussels San Marco

Green Lip mussels in a spicy marinara sauce and Parmigiano

Carciofini

Oven baked Artichoke hearts
tossed with garlic, white wine, topped with fresh Mozzarella

Caprese

Fresh Mozzarella and tomato, drizzled with balsamic dressing

Arrostiti

Open flame grilled peppers, marinated with extra virgin olive oil, garlic, capers and Kalamata olives, served with crispy bruschetta

Choice of two dressings

Red wine vinaigrette

Balsamic vinaigrette

Creamy Ranch

Blue Cheese

Honey Dijon

\$50.00 Menu Continued

Entrees:

Chose two from group 1

Spaghetti Little Venice

Tossed with homemade meat sauce,
three cheeses than baked

Penne alla Vodka

Penne pasta, flamed whit Vodka, tossed
with plum tomato and cream

Pollo alla Emiliana

Boneless, skinless chicken breast, lightly
breaded and topped with plum tomato
and fresh Mozzarella

Stuffed Salmon

Norwegian salmon stuffed with jumbo
lump crabmeat, finished with creamy
caper sauce

Filet Mignon

8 oz filet mignon, grilled to perfection
served with Béarnaise sauce

Costoletta di Vitello

Tender veal loin chop, grilled to
perfection, drizzled with garlic, butter,
rosemary

Bistecca al Gorgonzola

Certified Black Angus New York Strip
Topped with Gorgonzola Cheese and
finished with Demi Glace

Choice of three Desserts

Tirami Su

Cannoli

Crème Caramel

Mousse di Cioccolato

Chose two from group 2

Salmone alla Marco Polo

North Atlantic salmon, finished with
Verdicchio and lemon sauce

Flounder alla Mugnaia

Flounder fillet, dipped in egg batter and
finished with a light butter and lemon
sauce

Vitello al Marsala

Named after the small town of Marsala
Sicily, this dish been an American
favorite. Tender scaloppine of veal loin
sautéed with Marsala wine and
mushrooms

Vitello alla Emiliana

Tender scaloppine of veal loin, lightly
breaded and topped with plum tomato
and fresh Mozzarella

Pollo Saltimbocca

Boneless, skinless chicken breast,
sautéed with Frascati, topped with
Prociutto di Parma and Mozzarella

Pollo Cacciatore

Boneless, skinless chicken breast, tossed
plum tomato, peppers, onions and
mushroom

Today's Catch alla

Livornese

Today's catch, sautéed with, extra virgin
olive oil, plum tomato, capers and olives

Gamberoni Fra Diavolo

Jumbo shrimp in a peperoncini "Spicy"
tomato sauce

Little Venice Restaurant

10482 Ridgefield Parkway
Richmond Virginia 23233
Tel: 804-741-6022
Fax: 804-741-6062

Deposit and Reservation Policy

Welcome to Little Venice Restaurant, thank you for choosing us for your future event.

We look forward to the opportunity in assisting you with planning your menu and wine selection.

In order to reserve our private room, we require a \$200.00 non refundable deposit and a minimum of 35 people on Friday and Saturday evenings. During the week we will be happy to negotiate a smaller number of individuals.

The \$200.00 deposit will be held with your file and returned to you the day of the event.

The reservation, confirmation and the number of guests must be confirmed seven (7) days prior to the event date. The Menu for the event also must be chosen (7) days prior. All of our banquet menus work the same way, you must chose either the \$45.00 menu or the \$50.00 menu.

Menu selection: choice of three appetizers, two salad dressings, two main dishes from group one and two from group two and three desserts.

If the event is not confirmed, the deposit will be forfeited.

We also reserve the right to charge for the number of individuals confirmed.

Once again, thank you for choosing us to participate in your event. We look forward to serving you.

Additional comments:

By signing below, the customer agrees to and understands all of the above.

Customer Name (Print) _____ Date _____

Customer Signature _____

Credit Card Number

- Visa _____
- Master Card _____
- American Express _____
- Diners Club _____
- Discover _____
- Other _____
- Exp. Date _____

Manager Signature _____ Date _____
