



QUARTINO®

PRIVATE DINING DINNER MENUS

Our expert private dining team offers concierge-level service and will work with clients individually to create a completely unique and custom experience. Other turn-key amenities such as flatware, table settings, linens, chairs, and state-of-the-art audiovisual equipment are on hand to tailor the space to every client's needs. We can accommodate a wide range of events, from weddings and graduations to corporate parties and seminars.

Private spaces are available for breakfast, lunch, and dinner and include dedicated service staff.



THE NAPLES ROOM

The Naples Room is a fully private space directly off of the main dining area on the 2nd floor. This room features a gas fireplace, hardwood floors, wood planked ceiling, two flat screen TVs, antique mirrors and large windows looking to the outside.

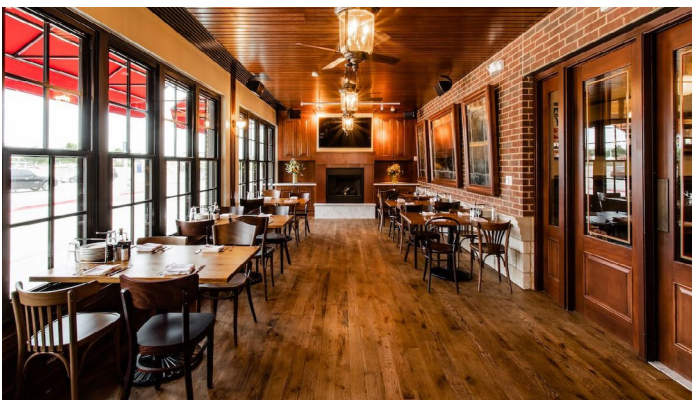
Capacity: 60 seated | 50 reception



NAPLES EAST

The Naples Room East is a fully private space directly off of the main dining area on the 2nd floor. This room can be opened to include the Naples West room. It features hardwood floors, wood planked ceiling, one flat screen suspended from the ceiling and large windows looking to the outside. This space utilizes square tables that can expand to seat 4-6 people and rectangular tables that seat 4 each.

Capacity: 36 seated | 30 reception



NAPLES WEST

The Naples Room West is a fully private space directly off of the main dining area on the 2nd floor. This room can be opened to include the Naples East Room. This room features a gas fireplace flanked by built in marble top cabinets on both sides, hardwood floors, wood planked ceiling, one flat screen above the fireplace mantle, antique mirrors mounted on the brick wall and large windows looking to the outside. This space utilizes rectangular tables seating 4 people each.

Capacity: 24 seated | 20 reception



THE SUPER TUSCAN ROOM

The private dining space is a series of connected rooms (The Grotto Bar, Barolo and Prosecco Rooms) located on our first floor that opens up to the Grotto outside patio. This space has a rustic feel with antique Italian décor. The rooms are fully private and can be separated by utilizing the folding glass doors (there is elevator access from the second floor). Features ceramic hardwood floors and tin ceiling tiles throughout. Flat Screen TVs are mounted to the ceilings in each space. We utilize 50" round tables that accommodate 6 people each.

Capacity: 84 seated | 150 reception



THE CHIANTI ROOM

This private dining space includes the Barolo Room and the Prosecco Room. It is located on our first floor that opens to the Grotto outside patio. This space has a rustic feel with antique Italian décor. The rooms are fully private and can be separated by utilizing the folding glass doors (there is elevator access from the second floor). Features ceramic hardwood floors and tin ceiling tiles throughout. Flat Screen TVs are mounted to the ceilings in each space. We utilize 50" round tables that accommodate 6 people each.

Capacity: 84 seated | 120 reception



THE PROSECCO ROOM

The Prosecco Room features built in marble top cabinets in the back with ceramic hardwood floors, tin ceiling tiles, one 98" Wall-mounted Flat Screen TV, antique mirrors, and framed vintage Italian cycling Jersey. (Entry through the Grotto.)

Capacity: 42 seated | 60 reception



THE BAROLO ROOM

The Barolo Room is fully private and features ceramic hardwood floors, tin ceiling tiles, one flat screen suspended from the ceiling and antique mirrors. This space opens to our outside patio with garden furniture and a grotto view.

Capacity: 42 seated | 60 reception



THE GROTTO BAR

The Grotto Bar is fully private and features a beautiful built in hardwood bar, ceramic hardwood floors, tin ceiling tiles, one flat screen suspended from the ceiling, antique mirrors, framed Italian cycling Jerseys. This beautiful bar area opens to our outside patio with garden furniture and a grotto view. We have wood bar stools surrounding the bar and tall cocktail tables.

Capacity: 12 seated | 35 reception



THE MILAN ROOM

The Milan Room is located just off the main dining room, offering a semi-private dining experience while keeping guests in the heart of the action. This room features elegant hardwood tile floors, striking tin ceilings, and beautiful antique mirrors. Guests will enjoy a front-row view of our authentic Salumeria station, where traditional Italian meats are beautifully displayed, as well as our pasta-making station, where fresh pasta is expertly crafted in full view, adding to the immersive culinary experience. The space is conveniently adjacent to our Naples Room, making it easy to expand and accommodate larger parties seamlessly.

Capacity: 60 seated | 100 reception
limited availability, semi-private space

Capacity + The Naples Room: 100 seated | 150 reception

HOT & COLD HORS D'OEUVRES MENU

All Hors D'oeuvres are based on 12 pieces unless indicated otherwise.

CHICKEN PARMIGIANA SLIDERS48.00 Lightly Breaded, Pomodoro, Mozzarella	CHEF SELECT SALUMERIA TASTING108.00 2 House Cured Meats, 2 Cheese Selections, 2 Spuntini
EGGPLANT PARMIGIANA SLIDERS48.00 Baked Eggplant, Tomato, Basil, Mozzarella [V]	JUMBO SHRIMP ON ICE63.00 U-10 Shrimp, Bombay Cocktail Sauce [GF, DF, Contains SF]
VEAL MEATBALL SLIDERS66.00 Pomodoro, Giardiniera	WHITE BEAN GARLIC CROSTINI25.50 Tuscan Cannellini Beans, Garlic [V, VG, DF]
POLPETTE34.00 Mini Veal Meatballs, Pomodoro, Housemade Ricotta, Fresh Basil	OVEN ROASTED TOMATO BRUSCHETTE24.00 Roasted Tomatoes, Cow's Milk Ricotta, Balsamic, Fresh Micro Basil [V]
GRILLED MARINATED CHICKEN SKEWERS65.00 Citrus Vinaigrette [GF, DF]	OLIVE ASSORTMENT38.00 Sicilian, Castelvetro, Cerignola [V, VG, GF, DF]
BEEF TAGLIATA SKEWERS48.00 Red Wine Reduction [GF]	CAPRESE SKEWER37.50 Grape Tomato, Fresh Mozzarella, Basil [V]
PIGS IN A BLANKET32.50 Croissant, Mini Kosher Dogs	CRUDITÉ SHOOTERS42.50 Cheese Fonduta, Bell Peppers, Sliced Baguette [V]
GRILLED BABY LAMB CHOPS84.00 Herbs de Provence, Mint Pesto [Sauce Contains N]	ARTICHOKE CAMPOBASSO40.00 Braised with Carrots, Onions, EVOO, White Wine [V, VG, GF, DF]
ASSORTMENT OF NEAPOLITAN PIZZA80.00	MINI CAESAR SALAD CUPS24.00 Romaine Hearts, Toasted Garlic Bread Crumbs, Red Chili [GF w/o Croutons]
CRISP CALAMARI58.50 Organic Tomato Sauce [Contains SF]	

4 COURSE FAMILY STYLE MENU | \$55 PER PERSON

Seated family style dinner offers your choice of dishes from each of the courses featured below served on platters to be shared.

CHEF'S SELECTION OF CURED MEATS & CHEESES Can be added to any menu for \$9 per person.

INSALATE

(Select Two)

CAESAR

Romaine Hearts, Toasted Bread Crumbs, Red Chili

CAPRESE

DOP Buffalo Mozzarella, Tomatoes, Fresh Basil, Aged Balsamic Syrup [V, GF]

WILD ARUGULA

Navel Orange, Hazelnuts, EVOO, Housemade Ricotta [V, GF, Contains N]

QUARTINO SALUMI SALAD

Iceberg Lettuce, Arugula Salad, Salumi, Provolone, Roasted Pepper, Artichoke, Cucumber, Tomato, Red Onion, Sicilian Oil Cured Olive, Red Wine Vinegar, EVOO [GF]

TUSCAN KALE SALAD

Shaved Brussel Sprouts, Toasted Pistachios, Golden Raisins, Parmigiano Reggiano, Pecorino, Citrus Vinaigrette [V, GF]

PASTA E RISI

(Select Two)

GNOCCHI

Tomatoes, Fresh Basil, Fresh Ricotta [V]

PENNE ALLA VODKA

Vodka, Tomatoes, Garlic, Red Chili, Basil, Cream [V]

TORTELLINI

Cream, Peas, Prosciutto di Parma

FETTUCCHINE ALFREDO

Classic Cream Sauce with Parmigiano Reggiano [V]

SHRIMP RISOTTO

Zucchini, Sun-Dried Tomatoes [GF]

TUSCAN SAUSAGE RISOTTO

Tomatoes, Fresh Peas [GF]

SPAGHETTI

Choice of Bolognese, Aglio E Olio, Pomodoro, Arrabbiata [V]

PORCINI & TRUFFLE RISOTTO

Porcini Mushrooms, Truffles [GF, V]

PESCE E SPECIALITA

(Select Two)

TAGLIATA DI MANZO

Sliced Gibsons Grass Fed Australian Strip Steak, Broccolini, Red Chili, EVOO [GF, DF]

ROASTED TUSCAN SAUSAGE

Roasted Bell Peppers, Onions [GF, DF]

SHRIMP DIAVOLO

Garlic, Red Chili, Arrabbiata Tomato Sauce, Basil, Lemon, EVOO [GF]

CHICKEN PARMIGIANA

Lightly Breaded, Pomodoro, Mozzarella

EGGPLANT PARMIGIANA

Baked Eggplant, Tomato, Basil, Mozzarella [V]

BEEF SHORT RIB & POTATOES

Mashed Potatoes, Salsa Verde **+\$3 per person**

SALMON

Roasted Grape Tomatoes, Olive Puree [GF, DF]

DOLCI

(Select One)

CLASSIC DARK CHOCOLATE FONDUTA

Apples, Pineapple, Strawberries [V, Contains N]

TIRAMISU

Ladyfingers Soaked In Espresso, Mascarpone Cheese, Cocoa [V]

CANNOLI

Sweet Ricotta Filling, Mini Dark Chocolate Chips, Pistachios, Powdered Sugar [V, Contains N]

COFFEE & TEA INCLUDED

5 COURSE FAMILY STYLE MENU | \$65 PER PERSON

Seated family style dinner offers your choice of dishes from each of the courses featured below served on platters to be shared.

CHEF'S SELECTION OF CURED MEATS & CHEESES Can be added to any menu for \$9 per person.

ANTIPASTI

(Select Two)

OLIVE ASSORTMENT

Sicilian, Castelvetro, Cerignola [V, VG, GF, DF]

ARTICHOKE CAMPOBASSO

Braised with Carrots, Onions, EVOO, White Wine [V, VG, GF, DF]

SICILIAN CAPONATA

Eggplant Salad, Oil Cured Olives, Capers [V, VG, GF, DF]

ROASTED PEPPERS

Hand Charred Peppers, Garlic, Capers, EVOO [V, VG, GF, DF]

WHITE BEAN GARLIC DIP

Tuscan Cannellini Beans, Garlic & Toasted Filone [V, VG, DF]

TOMATO BRUSCHETTE

Roasted Tomatoes, Cow's Milk Ricotta, Balsamic, Fresh Basil [V]

BEET & WALNUT SALAD

Ricotta Salata, Walnuts [GF, V, Contains N]

CRISP CALAMARI

Organic Tomato Sauce [Contains SF]

POLPETTE AL SUGO DI POMODORO

Veal Meatballs with Tomato Sauce, Fresh Basil, Ricotta

INSALATE

(Select Two)

CAESAR

Romaine Hearts, Toasted Bread Crumbs, Red Chili

CAPRESE

DOP Buffalo Mozzarella, Tomatoes, Fresh Basil, Aged Balsamic Syrup [V, GF]

WILD ARUGULA

Navel Orange, Hazelnuts, EVOO, Housemade Ricotta [V, GF, Contains N]

TUSCAN KALE SALAD

Shaved Brussel Sprouts, Toasted Pistachios, Golden Raisins, Parmigiano Reggiano, Pecorino, Citrus Vinaigrette [V, GF]

QUARTINO SALUMI SALAD

Iceberg Lettuce, Arugula Salad, Salumi, Provolone, Roasted Pepper, Artichoke, Cucumber, Tomato, Red Onion, Sicilian Oil Cured Olive, Red Wine Vinegar, EVOO [GF]

PASTA E RISI

(Select Two)

GNOCCHI

Tomatoes, Fresh Basil, Fresh Ricotta [V]

PENNE ALLA VODKA

Vodka, Tomatoes, Garlic, Red Chili, Basil, Cream [V]

TORTELLINI

Cream, Peas, Prosciutto di Parma

FETTUCINE ALFREDO

Classic Cream Sauce with Parmigiano Reggiano [V]

SHRIMP RISOTTO

Zucchini, Sun-Dried Tomatoes [GF]

TUSCAN SAUSAGE RISOTTO

Tomatoes, Fresh Peas [GF]

SPAGHETTI

Choice of Bolognese, Aglio E Olio, Pomodoro, Arrabbiata [V]

PORCINI & TRUFFLE RISOTTO

Porcini Mushrooms, Truffles [GF, V]

PESCE E SPECIALITA

(Select Two)

TAGLIATA DI MANZO

Sliced Gibsons Grass Fed Australian Strip Steak, Broccolini, Red Chili, EVOO [GF, DF]

ROASTED TUSCAN SAUSAGE

Roasted Bell Peppers, Onions [GF, DF]

SHRIMP DIAVOLO

Garlic, Red Chili, Arrabbiata Tomato Sauce, Basil, Lemon, EVOO [GF]

CHICKEN PARMIGIANA

Lightly Breaded, Pomodoro, Mozzarella

EGGPLANT PARMIGIANA

Baked Eggplant, Tomato, Basil, Mozzarella [V]

BEEF SHORT RIB & POTATOES

Mashed Potatoes, Salsa Verde +\$3 per person

SALMON

Roasted Grape Tomatoes, Olive Puree [GF, DF]

DOLCI

(Select One | Coffee & Tea Included)

CLASSIC DARK CHOCOLATE FONDUTA

Apples, Pineapple, Strawberries [V, Contains N]

TIRAMISU

Ladyfingers Soaked In Espresso, Mascarpone Cheese, Cocoa [V]

CANNOLI

Sweet Ricotta Filling, Mini Dark Chocolate Chips, Pistachios, Powdered Sugar [V, Contains N]

WINE & BEER PACKAGE

All Beverage Packages include soft drinks

HOUSE WINE & BEER

(Price Per Person)

BIANCO Antica Osteria-Marche, Italia

ROSSO Antica Osteria-Marche, Italia

Includes House Wine Bar Plus Domestic & Imported Beer

PREMIUM WINE & BEER

(Price Per Person)

PINOT GRIGIO Branko, Italia

SOAVE D.O.C. Suavia, Italia

TOSCANA I.G.T. Banfi-Toscana

VALIPOLICELLA D.O.C. Brigaldara-Veneto, Italia

2 HOURS.....28.00 per person

3 HOURS.....34.00 per person

4 HOURS.....40.00 per person

2 HOURS.....34.00 per person

3 HOURS.....42.00 per person

4 HOURS.....50.00 per person

SUPER PREMIUM WINE & BEER

(Price Per Person)

SAUVIGNON BLANC Oyster Bay-New Zealand

SPINELLI I.G.T. Pecorino Abruzzo, Italia

CABERNET SAUVIGNON Alpha Project-North Coast

CHIANTI CLASSICO RISERVA D.O.C. Rapido-Puglia, Italia

PINOT NOIR Parducci, Central Coast

2 HOURS.....42.00 per person

3 HOURS.....52.00 per person

4 HOURS.....62.00 per person

LIQUOR UPGRADES

Liquor Packages can be added to any Wine & Beer Package.

CALL BRAND LIQUOR PACKAGE

(Price Per Person)

Conciere, Tito's, Gran Centenario, Aguasol Reposado,
Wild Turkey 101, Jack Daniels, Ford's Gin, Coconut Cartel and More

2 HOURS.....10.00 per person

3 HOURS.....12.00 per person

4 HOURS.....14.00 per person

PREMIUM BRAND LIQUOR PACKAGE

(Price Per Person)

Kettle One, Grey Goose, Bombay Sapphire, Hendricks, Patron Silver, Captain
Morgan, Goslings Dark Rum, Makers 46, Johnny Walker Black & Bulleit
Rye, Woodford Reserve and More

2 HOURS.....15.00 per person

3 HOURS.....20.00 per person

4 HOURS.....24.00 per person