



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.



LA GRANDE SALA

The private dining space is a series of connected rooms (The Naples, Venice and Rialto Rooms) located on our second floor that have a rustic feel with antique Italian décor. The rooms can be separated by utilizing the folding glass doors (The glass doors have privacy curtains and there is elevator access to the second floor). Features hardwood floors and tin ceiling tiles throughout. Flat Screen TVs are mounted to the ceilings in each space. We utilize 45" round tables that accommodate 6 people each and there is one large farm table in Rialto can be used as a head table for up to 14 people or for buffet set up.

Capacity: 104 seated | 120 reception



LA SALA MEDIA

This space utilizes the combined Naples and Venice Rooms.

Capacity: 84 seated | 90 reception



LA PICCOLA SALA

This space utilizes the combined Venice and Rialto Rooms.

Capacity: 56 seated or reception



THE NAPLES ROOM

The Naples Room features hardwood floors, tin ceiling tiles, two flat screens suspended from the ceiling, antique mirrors, framed Italian cycling Jerseys and vintage road bike.

Capacity: 60 seated or reception



VENICE ROOM

The Venice Room features hardwood floors, tin ceiling tiles, two flat screens suspended from the ceiling, antique mirrors, and framed vintage Italian cycling Jersey.

Capacity: 42 seated or reception



THE RIALTO ROOM | SEMI-PRIVATE

A long, narrow space with one large wooden farm table. contains hardwood floors, tin ceilings, one flat screen suspended from the ceiling, a tall, arched window to State Street and a large framed mirror. The space is Semi Private as restaurant noise is audible in this space, one wall is a heavy tapestry. It also acts as a pass through from our elevator area to the upstairs.

Capacity: 14 seated



ROME ROOM

Limited Availability – The Rome Room features beautiful large arched windows overlooking State Street, and has rustic hardwood floors, framed mirrors and décor. There are flat screen TVs mounted to the ceilings in the space. The Rome Room is located at the top of an open staircase, this space is semi-private as restaurant noise does travel upstairs as well as because the space acts as a pass through from our elevator area to the restrooms.

Capacity: 60 seated | 80 reception



ROME ROOM BAR | SEMI-PRIVATE

Located on the second floor, a semi private space, as restaurant noise is audible and restaurant patrons must cross through the bar area to access the restrooms. The Rome Bar Room features hardwood floors, a beautiful built in hardwood bar and there is a fireplace that borders one side of this space.

Capacity: 20 seated | 25 reception



THE WINE ROOM

Long, narrow space with one table that accommodates up to 12 guests. The room is surrounded by curtained windows on either side, offering views of both the bar area and the main dining room. built-in wine storage and authentic antique culinary décor are displayed on counters. A flatscreen is also available in the space, making it ideal for presentations.

Capacity: 12 seated

HOT & COLD HORS D'OEUVRES MENU

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

CHICKEN PARMIGIANA SLIDERS 48.00 Lightly Breaded, Pomodoro, Mozzarella	CRISP CALAMARI 58.50 Organic Tomato Sauce [Contains SF]
EGGPLANT PARMIGIANA SLIDERS 48.00 Baked Eggplant, Tomato, Basil, Mozzarella [V]	CHEF SELECT SALUMERIA TASTING 108.00 2 House Cured Meats, 2 Cheese Selections, 2 Spuntini
VEAL MEATBALL SLIDERS 66.00 Pomodoro, Giardiniera	JUMBO SHRIMP ON ICE 63.00 U-10 Shrimp, Bombay Cocktail Sauce [GF, DF, Contains SF]
POLPETTE 34.00 Mini Veal Meatballs, Pomodoro, Housemade Ricotta, Fresh Basil	WHITE BEAN GARLIC CROSTINI 25.50 Tuscan Cannellini Beans, Garlic [V, VG, DF]
GRILLED MARINATED CHICKEN SKEWERS 65.00 Citrus Vinaigrette [GF, DF]	OVEN ROASTED TOMATO BRUSCHETTE 24.00 Roasted Tomatoes, Cow's Milk Ricotta, Balsamic, Fresh Micro Basil [V]
BEEF TAGLIATA SKEWERS 48.00 Wine Reduction [GF]	OLIVE ASSORTMENT 38.00 Sicilian, Castelvetro, Cerignola [V, VG, GF, DF]
PIGS IN A BLANKET 32.50 Croissant, Mini Kosher Dogs	CAPRESE SKEWER 37.50 Grape Tomato, Fresh Mozzarella, Basil [V]
GRILLED BABY LAMB CHOPS 84.00 Herbs de Provence, Mint Pesto [Sauce Contains N]	CRUDITÉ SHOOTERS 42.50 Cheese Fonduta, Bell Peppers, Sliced Baguette [V]
ASSORTMENT OF NEAPOLITAN PIZZA 80.00	ARTICHOKE CAMPOBASSO 40.00 Braised with Carrots, Onions, EVOO, White Wine [V, VG, GF, DF]
POLENTA FRY SHOOTERS 24.00 Red Bell Pepper Salsa [V]	MINI CAESAR SALAD CUPS 24.00 Romaine Hearts, Toasted Bread Crumbs, Red Chili [GF w/o Croutons]

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]

ORECCHIETTE

Fennel Sausage Ragù

FETTUCCINE 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]

TORTELLINI

Cream, Peas, Prosciutto di Parma

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]

POLENTA FRIES

Red Bell Pepper Salsa [V]

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]

ORECCHIETTE

Fennel Sausage Ragu

FETTUCCINE 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]

TORTELLINI

Cream, Peas, Prosciutto di Parma

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 I.G.T. Anterra, Sicily

SOAVE CLASSICO D.O.C. Delibori-Bardolino, Veneto

TOSCANA I.G.T. Banfi-Toscana

SANGIOVESE D.O.C. Rapido-Puglia, 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)

PINOT GRIGIO D.O.C. Borghi Ad Est-Friuli, Italia

VERDICCHIO D.O.C. Garofoli, Marche

MONTEPULCIANO RISERVA D.O.C. Alanti-Abruzzo, Italia

CHIANTI CLASSICO RISERVA D.O.C.G. Banfi-Toscana, Italia

CABERNET SAUVIGNON Alpha Project-North Coast, California

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, Absolut, Ford's, Gran Centenario, Bacardi,
Four Roses, Jack Daniels, 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, Don Julio Añejo Reposado, Captain Morgan, Woodford Reserve,
Makers Mark, Johnny Walker Red & Black, Bulleit and More

2 HOURS.....15.00 per person

3 HOURS.....20.00 per person

4 HOURS.....24.00 per person