



## Signature Package

\$90 Per Guest Plus Tax & Gratuity

### STARTERS

Served Family Style

**FRESH BREAD** freshly baked bread, house dip (Included)

**TARTARE DI TONNO** (+\$10 Per Guest)  
tuna tartare, avocado, cucumbers,  
soy & sesame sauce

**FRITTO MISTO** (+\$8 Per Guest)  
Rhode Island calamari, shrimp,  
branzino, marinara

**MARGHERITA PIZZETTA** (+\$6 Per Guest)  
San Marzano tomato sauce,  
mozzarella di bufala, parmigiano, basil

**POLPETTE AL SUGO** (+\$8 Per Guest)  
prime beef meatballs, san marzano tomato sauce,  
ricotta cheese, crostini

**CHARCUTERIE & CHEESE BOARD** (+\$6 Per Guest)  
fine Italian cured meats, artisan cheeses, mixed olives

### SALAD

Choose One | Served Individually

**CAESAR SALAD** romaine heart, aged parmigiano, sourdough croutons, caesar dressing

**INSALATA VERDISSIMA** vividly green fresh mixed lettuce, avocado,  
chives, whole grain mustard dressing

### MAIN COURSE

Choose Three-Four Options For Menu | Served Individually

**CHITARRA ALLO SCOGLIO** squid ink pasta, mixed seafood, shrimp, calamari, scallops,  
clams, heirloom tomatoes, garlic, wild sicilian oregano

**LUMACHE CON SALSICCIA** large shell pasta, braised italian sausage, broccoli rabe,  
san marzano tomato sauce, calabrian chili

**RIGATONI VODKA** San Marzano tomato sauce, calabrian chili, touch of cream, parmigiano

**LINGUINE ALLE VONGOLE** Manila clams, white wine, garlic, fresh parsley, extra virgin olive oil

**SPAGHETTI POMODORO** spaghetti Mancini, "Dop" San Marzano tomato sauce, fresh basil

**TAGLIATELLE AL RAGU DI CARNE** slow cooked beef & veal, san marzano tomato sauce,  
barolo wine, parmigiano

**PARMIGIANA DI POLLO** pounded and breaded organic chicken breast, tomato sauce,  
mozzarella di bufala, parmigiano

**ORATA ALLA MEDITERRANEA** oven-roasted Mediterranean sea bream fillet, salmoriglio

**SALMONE** Faroe Island salmon, dill citronette

**TAGLIATA DI MANZO** (+\$15 per person) barolo-marinated prime NY Strip,  
sliced and finished with rosemary, garlic, green peppercorn oil & maldon salt

### SIDES

Choose Two Items | Served Family Style

**BROCCOLI RABE**  
**SAUTEED SPINACH**

**BRUSSEL SPROUTS**  
**HAND-CUT FRIES**

### DESSERT

Served Family Style

**ASSORTED SELECTION OF ARTISANAL HOMEMADE DESSERTS**

*Let Us Know Your Preferences & We Will Make A Custom Package For You!*

#### DISCLAIMERS:

Menu Items, Preparations & Pricing Are Subject To Change Due To Availability.

Tailored Menu, Hors D'Oeuvres, Wine, Cocktails, Non-Alcoholic Beverages & Coffee Are Available A La Carte In Addition To The Price Per Person Upon Request. Please Inform Us Of Any Allergies Or Dietary Restrictions In Advance

We Recommend Pre-Selecting Your Wine Choices. Corkage Fee \$65 (Per Regular 750ml Bottle)

20% Gratuity, 7% Admin Fee & Local Taxes Will Be Added To All Event Bookings. A \$50 Per Person Deposit Required Upon Booking. Full Deposit Refunded In The Event Of A Cancellation 1 Week Before The Scheduled Event.

A Room Charge May Incur Based On Number Of Guests. Guest Count & Menu Must Be Set 7 Days In Advance.

No Show Guests Or Adding Guests After Guest Count Is Set Will Be Charged Full Price. Other Restrictions May Apply.

**DOPO**  
HOSPITALITY GROUP

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