

# Dinner Sample Menus 2022





# Dinner Menus 2022

Attached are a few different menus. These menus are just examples and can be customized to fit your needs. Generally, all of the food is served family style, with multiple platters of everything on each table. If you would like to change the appetizer course to passed Hors D'oeuvres and a small buffet, we can also accommodate, though price may change. Please let us know if you have any questions!

## Dinner #1

Includes soft drinks, coffee & tea

*Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included*

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### Appetizers

#### **Bruschetta di Pomodoro**

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

#### **Tavolino's Signature Pear Pasta**

Walnut Blanc Fromage Cream Sauce & Roasted Pears

#### **Antipasto all'Italiano**

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

#### **Calamari Fritti**

Seasoned, Flash Fried & Served w/ Basil Marinara

### Salads

#### **Insalata Di Amore**

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

#### **Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

### Entrees

#### **Pollo Caprese**

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

#### **Roasted Garlic Crusted Salmon**

Scottish Salmon w/ a Roasted Garlic Crust & Lemon JUS

#### **Vitello Marsala**

Veal Scaloppini Sautéed w/ Mushrooms, Onions & Marsala Wine Demi-Glaze

#### **Penne alla Vodka**

#### **Linguini al Bosco**

Shoestring Vegetables, Peas, Shaved Garlic, Roasted Cherry Heirloom Tomatoes, Extra Virgin Olive Oil

### Dessert

#### **Sampler**

Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups



# Dinner #2

Includes soft drinks, coffee & tea

*Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included*

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## Appetizers

### **Bruschetta di Pomodoro**

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

### **Tavolino's Signature Pear Pasta**

Walnut Blanc Fromage Cream Sauce & Roasted Pears

### **Clams Casino**

Clams stuffed w/ Bacon, Onion, Tri-Colored Red Pepper & Seasoned Breadcrumbs in a Light Scampi Butter Sauce

### **Calamari Fritti**

Seasoned, Flash Fried & Served w/ Basil Marinara

## Salads

### **Insalata Di Amore**

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

### **Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

## Entrees

### **Chicken Francese**

Egg Battered & Sautéed in White Wine Sauce

### **Eggplant Parmesan**

Italian Eggplant Breaded & Pan Fried

### **Veal Saltimbocca**

Veal Scaloppini w/ Prosciutto, Sage & Mozzarella

### **Orecchiette Alla Tavolino**

Orecchiette Pasta, House Made Italian Sausage, Broccoli Rabe, Fire Roasted Red Peppers, Roasted Garlic, EVOO, Pecorino Romano

### **Farfalle Alla Zia Glauca**

Bowtie Pasta, Oven Roasted Chicken, Sun Dried Tomatoes, Asparagus, Wild Mushrooms, Gorgonzola Cream Sauce, Chives

## Dessert

### **Sampler**

Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups



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# Dinner #3

Includes soft drinks, coffee & tea

*Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included*

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## Appetizers

### **Bruschetta di Pomodoro**

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

### **Tavolino's Signature Pear Pasta**

Walnut Blanc Fromage Cream Sauce & Roasted Pears

### **Antipasto all'Italiano**

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

### **Calamari Fritti**

Seasoned, Flash Fried & Served w/ Basil Marinara

## Salads

### **Insalata Di Amore**

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

### **Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

## Entrees

### **Pollo Caprese**

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

### **Snapper Francese**

Egg Battered Yellowtail Snapper in Lemon Butter

White Wine Sauce

### **Filet Mignon**

Center cut Prime Tenderloin w/ a Wild Mushroom Port Wine Reduction served w/ Roasted Potatoes & Asparagus

### **Farfalle Alla Zia Glauca**

Bowtie Pasta, Oven Roasted Chicken, Sun Dried Tomatoes, Asparagus, Wild Mushrooms, Gorgonzola Cream Sauce, Chives

### **Linguine w/ Garlic & Extra Virgin Olive Oil**

## Dessert

### **Sampler**

Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups & Ricotta Cheesecake



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# Dinner #4

Includes soft drinks, coffee & tea

*Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included*

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## Appetizers

### **Bruschetta di Pomodoro**

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

### **Tavolino's Signature Pear Pasta**

Walnut Blanc Fromage Cream Sauce & Roasted Pears

### **Antipasto all'Italiano**

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppresata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

### **Calamari Fritti**

Seasoned, Flash Fried & Served w/ Basil Marinara

## Salads

### **Insalata Di Amore**

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

### **Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

## Entrees

### **Pollo Caprese**

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

### **Shrimp Oreganata (or substitute Pan Roasted Branzino)**

Jumbo Shrimp Baked w/ Seasoned Breadcrumbs, Extra Virgin Olive Oil & White Wine

### **Filet Mignon**

Center cut Prime Tenderloin w/ a Wild Mushroom Port Wine Reduction served w/ Roasted Potatoes & Asparagus

### **Orecchiette Alla Tavolino**

Orecchiette Pasta, House Made Italian Sausage, Broccoli Rabe, Fire Roasted Red Peppers, Roasted Garlic, EVOO, Pecorino Romano

### **Farfalle Alla Zia Glauca**

Bowtie Pasta, Oven Roasted Chicken, Sun Dried Tomatoes, Asparagus, Wild Mushrooms, Gorgonzola Cream Sauce, Chives

## Dessert

### **Sampler**

Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups & Ricotta Cheesecake



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# Dinner #5 -

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## Appetizers

### **Ahi Tuna Tostadas**

Wasabi Crema, Pickled Ginger, Scallions, Toasted Sesame Seeds & Sweet Soy on top of Crispy Wonton

### **Tavolino's Signature Pear Pasta**

Walnut Blanc Fromage Cream Sauce & Roasted Pears

### **Antipasto all'Italiano**

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Artichokes, Parmesan Reggiano, Fresh Mozzarella & Kalamata Olives

### **Calamari Fritti**

Seasoned, Flash Fried & Served w/ Basil Marinara

## Salads

### **Insalata Di Amore**

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

### **Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

## Entrees

### **Pollo Caprese**

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

### **Zuppa di Pesce**

Clams, Mussels, Calamari, Shrimp, Scungilli & Scallops Sautéed w/ Marinara Sauce over Penne Pasta

### **Pan Roasted Branzino**

Mediterranean Sea Bass, Roasted Vegetable Israeli Couscous, Roasted Red Pepper Beurre Blanc

### **Filet Mignon**

Center cut Prime Tenderloin w/ a Wild Mushroom Port Wine Reduction served w/ Roasted Potatoes & Asparagus

### **Rigatoni Della Nonna**

Rigatoni Pasta Sauteed w/ Fresh Mozzarella & Diced Tomatoes in a Garlic White Wine Sauce

## Dessert

### **Sampler**

Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups & Ricotta Cheesecake



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# Substitutions

(price may change based upon selections)

## **Appetizers:**

Ahi Tuna Tostadas  
Brie Puff Pastry  
Mini Crab Cake Bites  
Rice Balls (Beef, Shrimp, Short Rib, Lobster, Cheese, etc.)  
Prosciutto Wrapped Brie  
Nonna's Pan Fried Parmesan Crusted Mozzarella topped with Broccoli Rabe  
Clams Casino  
Nonna's Meatballs (regular or chicken meatballs)  
Buffalo Chicken Meatballs  
Stuffed Mushrooms  
Assorted Flatbreads (BBQ Chicken, Chicken Pesto, etc.)

## **Entrees:**

### **CHICKEN & VEAL**

Chicken or Veal Francese (Egg Battered & Sautéed in Lemon Butter & White Wine Sauce) Chicken or Veal Parmesan (Breaded & topped with Tomato Sauce & Mozzarella)  
Chicken or Veal Marsala (Sautéed w/ Mushrooms, Shallots & Marsala Wine Sauce)  
Chicken or Veal Picatta (Sautéed w/ Capers in a Lemon Butter White Wine Sauce)  
Chicken or Veal Saltimbocca (w/ Prosciutto, Sage & Mozzarella)  
Pollo Della Nonna (Chicken Breast Sautéed w/ Sundried Tomato, Mushrooms, Spinach, Melted Mozzarella, Artichoke Hearts & Lemon White Wine Sauce)  
Veal Chop Parmesan (on the bone)  
Grilled Veal Chop (on the bone)

### **FISH**

Snapper or Shrimp Oreganata (Egg battered in Lemon Butter White Wine Sauce)  
Snapper Vesuvio (Artichoke Hearts, Capers, RRP, Spinach, Garlic White Wine Sauce)  
Crab Stuffed Snapper  
Salmon Picatta

### **BEEF**

Pork Tenderloin Marsala  
Filet Mignon -(\$12pp) Pizzaiola (Spicy Marinara), Mushroom Demi, Blue Cheese Crusted, Simply Grilled, Oscar, Surf & Turf, or with homemade Bearnaise Sauce

### **PASTA & MORE**

Rigatoni Caprese (with cherry tomatoes & fresh mozzarella)  
Penne al Bosco (Vegetarian & Gluten Free)  
Linguini Carbonara  
Spaghetti Marinara or Spaghetti & Mini Meatballs  
Nonna's Gnocchi Bolognese  
Penne Primavera (Vegetarian option)  
Cheese Ravioli or Lobster Ravioli  
Ossobuco Mezzaluna Ravioli  
Eggplant Parmesan  
Eggplant Rollatini



# Alcohol & Bar Packages

## **Alcohol:**

Select which cocktail package you would like:

- Cash Bar (guests will pay for their own)
- Hosted Bar (we will charge you only for what the guests order)
- Open Bar (see packages below)

## **Open Bar Packages:**

### **Tier 3 Bar Package**

#### **Martini Open Bar Package for 3 hours**

Including premium martinis (up to \$15) & liquor cocktails (up to \$10), specialty cocktails from our menu, beers, house wines by the glass, soft drinks, coffee & tea (Shots are not included)

### **Tier 2 Bar Package**

#### **Cocktails, Beer & Wine Open Bar Package for 3 hours**

Including premium liquor cocktails (up to \$10), beers, house wines by the glass, soft drinks, coffee & tea (Shots are not included)

### **Tier 1 Bar Package**

#### **Beer & Wine Only Open Bar Package for 3 hours**

Includes beers, house wines by the glass, soft drinks, coffee & tea

For the open bar packages, all guests attending must participate.

**(All prices are subject to change, please contact event coordinator for further information)**





# PRIVATE EVENTS AT TAVOLINO

Tavolino Della Notte in Coral Springs offers a number of gorgeous event and private dining spaces, along with an upscale atmosphere & high quality food. We have a high energy lounge side which hosts live entertainment nightly as well as our restaurant side which allows for a quieter, more intimate dinner



## LOUNGE

If you're looking for something trendy, our newly renovated lounge side can comfortably host anywhere from **30 to 150** guests for a cocktail-style reception dinner. For a seated dinner, we can host up to **100** guests. Live entertainment & dance floor available.



## RESTAURANT

Keeping it classic? The main dining room on the restaurant side has the capacity to hold up to **80** people for seated dinner. We also have a fully-private room adjacent to the main floor that is ideal for smaller, intimate groups, and can seat up to **25** for dinner.



## CONTACT US

To inquire about or book a private event at Tavolino Della Notte Coral Springs, please contact our Events Team by emailing [Ewa@tavolinorestaurant.com](mailto:Ewa@tavolinorestaurant.com) or call Ewa at 954-509-0046

