

LOMBARDO

RISTORANTE | 1975 | VINOTECA

PRIVATE EVENTS



Thank You for your interest in holding a private event at Ristorante Lombardo. Please use this kit as a guide to help you plan your event with us. We are available to answer questions and to assist you in finalizing each detail which will make your event one of a kind.

We look forward to having you and your guests with us!

SPACE OPTIONS

Copper Room Event

- Accommodates up to 26 guests for a sit down dinner or cocktail party.
- With A/V equipment utilized the room sits 17 guests maximum.
- The food and beverage minimum depends on the day of the week:
Monday, Tuesday, Wednesday, Thursday - \$1,000 |
Friday available as Family Style Dinner only - \$2,000 | Saturday - please inquire.

Main Room Event

- Accommodates up to 30 - 65 guests for a sit down dinner or cocktail party.
- The food and beverage minimum depends on the day of the week:
Monday, Tuesday, Wednesday, Thursday - \$3,500
Friday available as Family Style Dinner only - \$6,000 | Saturday - please inquire.

Sunday Event

- Entire restaurant available and can accommodate up to 90 guests for a seated dinner or lunch (125 w/ patio) and up to 100 for a cocktail party (150 w/ patio).
- \$3,000 minimum.

Lunch / Afternoon Event

- Entire restaurant available and can accommodate up to 90 guests for a seated dinner or lunch(125 w/ patio) and up to 100 for a cocktail party(150 w/ patio).
- Space available from 9:00am to 3:30pm.
- Limited availability on Friday, please inquire.
- \$2,500 minimum Monday thru Thursday, and Saturday
- Sunday - \$3,000 minimum.

Courtyard Event

- Accommodates up to 32 guests.
- Weather dependent, inside space must also be reserved.
- The food and beverage minimum depends on the day of the week:
Monday, Tuesday, Wednesday, Thursday - \$1,400
Friday available as Family Style Dinner only - \$2,500
Saturday available as Family Style Dinner only - \$3,500

Full Restaurant Buyout / Evening

- Entire restaurant available and can accommodate up to 85 guests for a seated dinner or lunch (115 w/ patio) and up to 100 for a cocktail party (150 w/ patio).
- The food and beverage minimum depends on the day of the week:
Monday, Tuesday, Wednesday, Thursday - \$7,500 | Friday - \$11,000 | Saturday - \$14,000

**Minimums are subject to change due to holidays and seasonality.*

**Minimums regard food & beverage sales and
do not include 8.75% sales tax and 19% service fee.*

PLATED DINNER PRICING

(Guests choices required in advance for plated dinners.)

Three Course Plated Dinner ***46 per person****

Antipasti, Salad or Soup: Choose two or three
(can also be served family style)

—

Main Course (*From Pasta or Secondi*): Choose three

—

Plated Dessert: Choose two or three

Four Course Plated Dinner ***56 per person****

Antipasti: Choose three
(can also be served family style)

—

Salad / Soup Course: Choose two

—

Main Course (*From Pasta or Secondi*): Choose three

—

Plated Dessert: Choose two or three

*Additional menu selections are available
for a supplement of \$3 per person.

*Contorni selections are available
for an additional \$3 per selection per person.

*Certain menu items may add a supplemental charge.

*Pasta course may be added or substituted, changes may effect pricing.

FAMILY STYLE DINNER PRICING

Three Course Family Style Dinner ***45 per person****

Antipasti / Salad: Choose three

—

Main Course (*From Pasta or Secondi*): Choose two

—

Assorted Dessert Platter

Four Course Family Style Dinner ***55 per person****

Antipasti: Choose Three

—

Salad Course: Choose Two

—

Main Course (*From Pasta or Secondi*): Choose Two

—

Assorted Dessert Platter

*Additional menu selections are available
for a supplement of \$3 per person.

*Additional contorni are available
\$3 per selection per person.

*Certain menu items may add a supplemental charge.

AFTERNOON EVENT PRICING

***Plated Three Course Lunch
with one option for each guest
35 per person****

Antipasti, Salad or Soup: Choose one

Main Course: Choose one

Dessert: Choose one

***Plated Three Course Lunch
with several options for each guest
37 per person****

(Guests choices required in advance.)

Antipasti, Salad or Soup: Choose two or three

Main Course: Choose three

Dessert: Choose three

***Family Style Three Course Lunch
35 per person****

Antipasti / Salad: Choose three

Main Course: Choose two

Assorted Dessert Platter

*Additional menu selections are available
for a supplement of \$3 per person.

*Contorni selections are available
for an additional \$3 per selection per person.

*Certain menu items may add a supplemental charge.

PASSED CANAPÉS PRICING
and
MENU

(45 minutes to 1 hour)

Three
10 per person

Five
15 per person

Polenta cake with duck prosciutto and amarena cherries
Crostini with goat cheese and hot pepper marmallata
Crostini with liver pate, saba vinegar and pickled fennel
Crostini with beef carpaccio and horseradish crema
Truffled Deviled Eggs
Mini Meatballs with house pomodoro & pecorino
Arancine with Fontina and house pomodoro
Scallop Crudo, sweet pepper, chive, citrus, evoo
Eggplant involtini with house ricotta and pomodoro
Zucchini Fritelle with house pomodoro and pecorino
Tuna & Ricotta Croquette
Mini Crab cakes with remoulade

PRESENTATIONS

Raw Bar / Seafood Bar

Oysters OTHS

*Classic accompaniments and / or
chefs selection of accompaniments available
10 per person*

Shrimp Cocktail

*Served with classic cocktail sauce
10 per person*

Raw Littleneck Clams

8 per person

Steamed Littleneck Clams

8 per person

Charcuterie

*Variety of sliced cured meats
served with baguette and house made grissini
8 per person*

Assorted cheeses

*served with baguette, house made grissini, and house condimento
8 per person*

Selection of cured meats, cheeses and olives

*served with baguette and house made grissini
12 per person*

MENU

Antipasti / Insalate

Fried Calamari - *arugula, cherry tomatoes, banana peppers, Parmigiano*

Grilled Octopus - *smoky white beans, pickled fennel, arugula**

Pan Seared Day Boat Sea Scallops - *seasonal preparation**

Wood Roasted Figs - *Gorgonzola, Prosciutto, mixed greens, balsamico*

Caprese di Burrata - *marinated grape tomatoes, basil, saba, farm lettuces*

Arugula - *grape tomatoes, red onion, Parmigiano, lemon, evoo*

Caesar Salad - *A Lombardo Specialty*

Wood Roasted Beet Salad - *farm lettuces, mountain Gorgonzola, pistachio, citrus vinaigrette*

Chopped Salad - *pickled red onions, house made bacon, crumbly blue, grape tomatoes, buttermilk basil dressing*

Zuppa

Seasonal minestrone

Lamb & farro

San Marzano tomato

Gazpacho (seasonal)

Tuscan beans & greens

Butternut squash

Corn soup with creme fraiche and pancetta (seasonal)

Split pea soup (seasonal)

Cauliflower soup with crispy prosciutto and Piave

Pasta

Tagliatelle Bolognese - *beef, veal, pork ragu, Parmigiano*

Cavatelli - *sausage, broccoli rabe, smoked ricotta salata*

Orecchiette - *cauliflower, brown butter, capers, lemon zest, breadcrumbs*

Black & White Linguine - *Calamari, Shrimp, zucchini, breadcrumbs, lemon, bottarga*

Fazzoletti - *caramelized mushrooms, peas, duck prosciutto, truffle crema, Piave*

Lobster & Mascarpone Ravioli - *melted tomatoes, Parmigiano**

Risotto - *seasonal preparations*

Ricotta Gnocchi - *house pomodoro, buffalo mozzarella, basil*

MENU

Secondi

Eggplant al Forno con Pizza Bianco
San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino

Grilled Swordfish*
crispy polenta, peperonata

Norwegian Salmon*
spinach risotto, prosecco buerre blanc
(more preparations available - please inquire)

Pan Seared Day Boat Sea Scallops**
gnocchi, caramelized mushrooms, shallots, thyme, truffle oil

Chicken Milanese
boneless breaded & pan fried breast, arugula,
red onion, cucumber, tomato, Parmigiano, lemon vinaigrette

Half Roasted Organic Chicken 'Saltimbocca'**
prosciutto, sage, lemon, caramelized mushroom farro

Grilled Veal Rib Chop***
seasonal mostarda, porcini mushroom rub, cipollini onion - potato - spinach hash

Grilled 8oz. Filet Mignon***
leek mushroom gratinato, gorgonzola butter and rapini

Grilled 6oz. Petit Filet Mignon**
leek mushroom gratinato, gorgonzola butter and rapini

Grilled 20oz. Prime Rib Eye***
sauteed rapini, truffle fries

Grilled & Sliced Prime Rib Eye**
8oz. portion - *sauteed rapini, truffle fries*

Continental**
combination of veal francese and shrimp scampi, hand made tagliatelle

Veal Marsala**
Prosciutto, mozzarella, mushrooms, Marsala, roasted fingerling potatoes

Chicken Breast Saltimbocca
Boneless breast, prosciutto, sage, lemon, seasonal vegetable, risotto

For plated dinner:

**Adds supplemental charge of \$5 per item served.*

***Adds supplemental charge of \$10 per item served.*

****Adds supplemental charge of \$15 per item served.*

For family style dinner:

**Adds \$3 per person*

***Adds \$6 per person.*

****Adds \$9 per person.*

MENU

Contorni

Brussels Sprouts
*house made pancetta, cherries,
Marcona almonds*

Truffle Fries
Parmigiano, parsley

Rapini & Caramelized Mushrooms
crispy shallots, thyme, truffle salt

Fried Cauliflower
*spicy chili - caper vinaigrette,
Marcona almonds*

Wood Roasted Fingerling Potatoes
rosemary, thyme, butter

Grilled Asparagus
lemon, extra virgin olive oil, Piave

Dessert

Frou Frou Cake
white genoise cake, white chocolate mousse, shavings of white chocolate

Seasonal Crostata
(Please inquire)

Banoffee Pie
banana cream pie, house made toffee, graham cracker crust, chocolate shavings

Toffee Semifreddo
almond toffee crunch, chocolate and caramel sauce

Tiramisu
espresso - brandy dipped lady fingers, whipped mascarpone cheese, coco powder

Affogato
vanilla gelato with a shot of espresso, fresh whipped cream and biscotti

Flourless Chocolate Marsala Cake
pistachios, fresh whipped cream, butter crunch

House Made Gelato
(Please inquire about available flavors)

House Made Sorbet
(Please inquire about available flavors)

Assorted House Made Biscotti & Cookies

WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Tommy is also happy to make recommendations based on your specific menu and price range.

Wine Pairings

Customized wine pairings are available for all events.

Wine pairing for 3 course meal - 30 per person

Wine pairing for 4 course meal - 40 per person

Bar Package

For cocktail events, in lieu of ordering drinks on consumption, we offer a premium open bar package, which is \$24 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, premium wines by the glass, bottled beer and premium liquors.

Prices do not include NYS sales tax and 19% service fee.

CONTACT

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