



*Vito's Trattoria*

**Private Room Package - Full Service Sit-Down  
16 - 44 Guests**

**Salad**

*Mixed Baby Greens with Tomatoes, Carrots and Cooked Onions with Vito's own Vinaigrette Dressing*

**\*Choice of Entree (each Guest selects one):**

**Eggplant Parmigiana (Vegetarian)**

*Old Nobile Recipe.....Served with Pasta Marinara on the Side*

or

**8oz "Base Ball Cut" Top Sirloin**

*Accompanied with Penne Marinara and Fresh Vegetables*

or

**Petti Di Pollo Alla Griglia**

*Chicken Breast Marinated in Olive Oil, Oregano, Rosemary, then Sauteed with Sun-dried Tomatos and Calamata olives, Accompanied with Penne Marinara and Fresh Mixed Vegetables*

or

**Salmon Alla Griglia**

*Fresh Salmon, Charbroiled & Topped with a Creamy White Wine and Garlic Sauce, Accompanied with Penne Marinara and Fresh Mixed Vegetables*

**Dessert**

*Vito's Homemade Chocolate Mousse*

**Options:**

Appetizers.....	Menu Price
Cocktails.....	Menu Price
Pellegrino Products.....	Menu Price
Soft Drinks, Juices, Coffee, Hot Teas.....	Menu Price
Cakes (Serves 16).....	\$45.00 per Cake
Bring Your Own Cake (we cut & serve).....	\$1.00 per Slice
Cappuccino/Latte.....	Menu Price
Espresso.....	Menu Price
Corkage Fee .750 Litre Bottle (Larger Bottles Extra).....	\$15.00 per Bottle
Sunday Event "Rent a Restaurant" .....	Add \$300.00



**Three Course Meal Pricing: \$37.95 Per Person, Plus 18% Gratuity, Plus Tax (8.750%)**



**Sorry, No Alcohol allowed outside the Trattoria as per ABC Regulations**