



DI SOPRA PRIVATE EVENT MENU OFFERINGS

**Counts are required for each selection
seven business days to the reservation.
Client is to provide place cards indicating the selections.**

CUSTOMIZE YOUR DINNER
please select from each course

UN ANTIPASTO
choose one for all guests to receive

UN PRIMO
please select up to two options
counts are required for each selection
(this is an additional course)

UN SECONDO
choose up to two proteins and one vegetarian entrée
client to provide final counts

UN DOLCE
choose one for all guests to receive



Juan Urbieta, Executive Chef
Elliot Mumpy, Sous Chef
Christopher Cotter, Sous Chef

ANTIPASTI

Insalata Mista

Field greens, tomatoes, fennel, radishes, red onion, cucumbers, red wine vinaigrette 14

Insalata di Pomodoro e Cipolla

Vine-ripened tomatoes, red onions, gorgonzola “dolce latte,” aged balsamic vinegar 16

PRIMI

Spaghetti con Sugo di Pomodoro e Basilico

Spaghetti with house-made tomato-basil sauce 24

Penne con Gamberetti e Zucchine

Penne pasta with sautéed shrimp, zucchini, tomato, white wine, basil 32

Risotto Agli Spinaci e Gorgonzola

Creamy carnaroli rice whipped with spinach and Gorgonzola cheese 30

Risotto alla Pastorella

Creamy carnaroli rice whipped with sweet butter and Parmigiano-Reggiano 28

Garganelli alla Panna, Prosciutto e Piselli

Pasta quills tossed with cream, prosciutto, peas, Grana Padano cheese 32

SECONDI

Filetto di Manzo con Salsa al Vino Rosso

Wood-fired filet with puréed potatoes, rapini, red wine sauce 50

Petto di Pollo Arrosto

Crispy skin-on chicken breast with spinach and mushrooms 36

Trancio di Salmone con Salsa Olivada

Pan-seared salmon with puréed potatoes, spinach, olivada sauce 38

Risotto alle Verdure

Creamy carnaroli rice whipped with seasonal vegetables and parmigiano 32

DOLCI

Gelato

House-made gelato 12

Torta di Cioccolato

Crème fraîche and Amarena cherries 14

Classico tiramisu' del Ristorante Bartolotta dal 1993

Our signature version of this classic dessert of layered mascarpone mousse, Savoiardi cookies, espresso, cocoa

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache 14

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 2.5% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.