



**PRIVATE EVENTS**  
**and**  
**FUNCTIONS MENU**

***343 Route 202***  
***Somers, NY 10589***  
***914-277-7575***  
***[www.ilfornosomers.com](http://www.ilfornosomers.com)***

*June 2021*

## Il Forno – Dinner Package No. 1

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### Guest's Choice Dinner

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#### Appetizer

*Family Style*

Zucchini Fritti  
Brick Oven Margarita Pizza  
Mixed Garden or Caesar Salad

#### Entree

Select 4 Entrees for Guests to choose from:

##### CHICKEN

*Capriccioso, Marsala,  
Francese, Parmiggiana*

##### VEAL SCALLOPINI

*Sorrentino, Pizzaiolo,  
Pamiggiana, Siciliano*

##### PASTA ENTREE

*Vodka, Bandiera, della Nonna  
Al Forno, Campagnuolo*

##### SALMON or SNAPPER

*Piccata, Marechiara,  
Livornese, Oreganata*

##### VEGETABLE & ROSEMARY POTATOES

##### SODA, ICE TEA

*\$ 29.95pp  
plus tax & gratuity*

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#### Dessert

Choice of Occasion Cake  
additional \$ 5.00 per person

*~Menu prices & selections subject to change without notice~*

## Il Forno – Dinner Package No. 2

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### Family Style

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*"This entire menu is served  
family style in 3 courses"*

### Appetizer

Zucchini Fritti  
Brick Oven Margarita Pizza  
Mixed Garden or Caesar Salad

### Pasta

Select 2 pastas to be served  
family style at every table:  
Vodka, Marinara, Bolognese,  
Primavera, Caprese, Al Forno,  
Broccoli & Sundried Tomato,  
Della Nonna.

### Entree

*Select 2 Entrees to be served family style:*

- Chicken Capriccioso
- Chicken Marsala or Francese
- Chicken Parmigiana
- Chicken Scarpariello
- Veal Sorrentino
- Eggplant Rollatini
- Sausage & Peppers
- Mussels Fra Diavolo
- Salmon Oreganato
- Snapper Livornese

### VEGETABLE & ROSEMARY POTATOES

SODA, ICE TEA,

*\$ 37.95pp  
plus tax & gratuity*

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### Dessert

Choice of Occasion Cake  
additional \$ 5.00 per person

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## Il Forno – Dinner Package No. 3

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### Deluxe Package

"The Grand Feast"

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#### Appetizer

*Chef's special assortment of  
Hot and Cold Antipasti. All Antipasti  
are served family style.*

#### Pasta

*choice of 2 (served Family Style):*

Cavatappi Primavera	Farfalle della Nonna
Penne Vodca	Gemelli Bolognese

#### Entree

*choice of 4:*

Chicken Sorrentino	Veal Romano
Salmon Oreganato	Chicken Francese
Salmon Mediteraneo	Snapper Marechiara
Eggplant Rollatini	Chicken Parmigiana
Veal Sorrentino	Chicken Scarpariello
Veal Parmigiana	Mussels Fra Diavolo

*\* additional selections for pasta & entree available \**

#### VEGETABLE & ROASTED POTATO

**SODA, ICE TEA,**

#### Dessert & Coffee

**Choice of Occasion Cake  
Coffee or Tea**

*\$ 44.95pp  
plus tax & gratuity*

***Additional menus available - ask for details***

*~Menu prices & selections subject to change without notice~*

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## Private Events Lunch Package

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*"This entire menu is served family style in platters at each table."*

### **Appetizer:**

Mixed Garden or Caesar Salad  
Rosemary Focaccia

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### **Family Style Entrée:**

*(All three served to each table)*

#### **❖ One Pasta Selection**

*Penne Vodka, Cavatappi & Broccoli,  
Gemmelli Caprese, or Pasta al Forno*

#### **❖ One Chicken Selection**

*Marsala, Francese or Parmigiana*

#### **❖ Eggplant Rollatini**

*Ricotta filled, baked with mozzarella & marinara*

#### **❖ Vegetable & Roasted Potato**

◦ Soda & Ice Tea

**\$27.95/pp plus tax & gratuity**

◦ *Minimum of 25 guests required*

◦ *Two hour seating*

◦ *Additional charge for overtime*

◦ *\$4.00/pp plate charge for brought in cakes or dessert.*



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## **Beverage Service Options**

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### **I - Unlimited Wine, Beer & Soda :**

Wine by the Glass (*Cabernet, Merlot, Chardonnay*),  
Daily Beer Selection, & Fountain Soda:  
\$19.00 / person - 3 hour

### **II - Bar by Consumption:**

Bottled Wines – See Current Wine List  
Bottled & Draught Beer – p/a  
Cocktails – p/a

### **III- Coffee Service :**

Coffee or Tea - \$ 2.50/pp  
(*Regular or decaffeinated*)

Espresso or Cappuccino - \$ 3.50/pp

### **"ENHANCEMENTS"**

**DESSERT** - *Custom Occasion Cake - \$ 5.00 per person*

**FRESH FRUIT PLATTER**- *Seasonal assortment of sliced fruit - \$ 4.00 per person (min. 20 guests)*

**ITALIAN COOKIES - MINIATURE PASTRIES – CUPCAKES – CUSTOM CAKES** –ask for details

- **Menu total exclusive of sales tax and 20% gratuity.**
- **Minimum of 15 paid adult guests for any package.**
- **Non-refundable deposit required to book any package.**
- **\$4.00/pp plate charge for brought in cakes or dessert.**
- **Additional charge for event special set ups & any custom or special service.**

**\* Final count due seven days prior to event.**  
**Customer responsible for final guest count.**

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