



PRIVATE EVENTS
and
FUNCTIONS MENU

343 Route 202
Somers, NY 10589
914-277-7575
www.ilfornosomers.com

Jan '20

Il Forno – Dinner Package No. 1

Guest's Choice Dinner

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

*\$ 27.95pp
plus tax & gratuity*

Dessert

Choice of Occasion Cake
additional \$ 3.75 per person

Il Forno – Dinner Package No. 2

Family Style

***"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

2 Entrees served family style.

Select 1

* **Chicken:**
*Capriccioso, Marsala,
Francese, Parmiggiana,
Scarpariello*

Select 1

* **Veal Sorrentino**
* **Eggplant Rollatini**
* **Sausage & Peppers**
* **Mussels Marinara**

VEGETABLE & ROSEMARY POTATOES

SODA, ICE TEA,

*\$ 35.95pp
plus tax & gratuity*

Dessert

Choice of Occasion Cake
additional \$ 3.75 per person

Il Forno – Dinner Package No. 3

Deluxe Package

"The Grand Feast"

Appetizer

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

Pasta

choice of 2:

Cavatappi Primavera	Farfalle della Nonna
Penne Vodka	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	

** additional selections for pasta & entree available **

VEGETABLE & ROASTED POTATO

SODA, ICE TEA,

Dessert & Coffee

**Choice of Occasion Cake
Coffee or Tea**

*\$ 42.95pp
plus tax & gratuity*

Additional menus available - ask for details

Private Events Lunch Package

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

Appetizer:

Mixed Garden or Caesar Salad
Rosemary Focaccia

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

\$24.95/pp plus tax & gratuity

° *Minimum of 25 guests required*

° *Two hour seating*



Beverage Service Options

I - Unlimited Wine, Beer & Soda :

Wine by the Glass (*Cabernet, Merlot, Chardonnay*),
Daily Beer Selection, & Fountain Soda:
\$18.00 / person - 3 hour

II - Bar by Consumption:

Bottled Wines - \$ 29.00 / bottle
(*Cabernet, Merlot, Chardonnay*)

*** Premium Wine List Also Available ***

Bottled & Draught Beer – p/a

Cocktails – p/a

III- Coffee Service :

Coffee or Tea - \$ 2.00/pp
(*Regular or decaffeinated*)

Espresso or Cappuccino - \$ 3.00/pp

"ENHANCEMENTS"

DESSERT - Custom Occasion Cake - \$ 3.75 per person

FRESH FRUIT PLATTER-Seasonal assortment of sliced fruit - \$ 3.00 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.
- * \$3.00/pp plate charge for brought in cakes or dessert.

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