



PRIVATE EVENTS
and
FUNCTIONS MENU

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

June 2021

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

*\$ 29.95pp
plus tax & gratuity*

Dessert

Choice of Occasion Cake
additional \$ 5.00 per person

~Menu prices & selections subject to change without notice~

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

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*

Dessert

Choice of Occasion Cake
additional \$ 5.00 per person

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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	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

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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

\$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.*



Beverage Service Options

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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