



# **PRIVATE EVENTS** **MENU**

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

*April 2023*

## Private Events Package No. 1

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### Guest's Choice Dinner

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#### Appetizer

*Family Style*

Zucchini Fritti  
Grandma Pizzas  
Mixed Garden Salad

#### Entree

**Select 4 Entrees for Guests to choose from:**

##### CHICKEN

*Capriccioso, Marsala,  
Francese, Parmiggiana*

##### VEAL SCALLOPINI

*Sorrentino, Pizzaiolo,  
Parmiggiana, Siciliano*

##### PASTA ENTREE

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

##### SALMON or SNAPPER

*Piccata, Marechiara,  
Livornese, Oreganata*

##### VEGETABLE & ROSEMARY POTATOES

##### FOUNTAIN SODA & ICE TEA

#### Dessert & Coffee

Choice of Occasion Cake  
Coffee or Tea

*\$ 39.95pp  
plus tax & gratuity*

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

## Private Events 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  
Grandmas Pizza  
Mixed Garden 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         | • Eggplant Rollatini  |
| • Chicken Marsala or Francese | • Sausage & Peppers   |
| • Chicken Parmigiana          | • Mussels Fra Diavolo |
| • Chicken Scarpariello        | • Salmon Oreganato    |
| • Veal Sorrentino             | • Snapper Livornese   |

**VEGETABLE & ROSEMARY POTATOES**

**FOUNTAIN SODA & ICE TEA**

### Dessert & Coffee

Choice of Occasion Cake  
Coffee or Tea

*\$ 47.95pp  
plus tax & gratuity*

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

## Private Events Package No. 3

### Deluxe Package

"The Grand Feast"

#### Appetizer

*Chef's special assortment of Hot and Cold Antipasti, served family style:*

- Cold Antipasto Assortment
- Clams Oreganato
- Mozzarella Fritti
- Eggplant Rollatini
- Mussels Marinara
- Zucchini Fritti
- Stuffed Mushroom
- Grandmas Pizza

#### Pasta

*choice of 2 (served Family Style):*

Cavatappi Primavera	Farfalle della Nonna
Penne Vodka	Cavatappi Bolognese

#### Entree

*choice of 4:*

Chicken Condita	Pork Scarpariello
Salmon Oreganato	Chicken Francese
Salmon Mediteraneo	Snapper Marechiara
Eggplant Rollatini	Chicken Parmigiana
Veal Parmigiana	Veal Romano

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

#### VEGETABLE & ROASTED POTATO

#### FOUNTAIN SODA & ICE TEA

#### Dessert & Coffee

Choice of Occasion Cake  
Coffee or Tea

\$ 54.95pp  
plus tax & gratuity

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

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

## Private Events Package No. 4

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### 2 Hour Event - Family Style

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

#### **Appetizer:**

Zucchini Fritti  
Grandmas Pizza  
Mixed Garden Salad

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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

#### **Dessert & Coffee**

Choice of Occasion Cake  
Coffee or Tea

*\$ 36.95pp  
plus tax & gratuity*

° ***Minimum of 25 guests required***

° ***Two hour seating***

° ***Additional charge for overtime***



## **Beverage Service Options**

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

Wine by the Glass (*Cabernet, Merlot, Chardonnay*),  
Daily Beer Selection, & Fountain Soda:  
\$26.00 / 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 - \$ 4.00/pp  
(*Regular or decaffeinated*)

Espresso or Cappuccino - \$ 4.00/pp

### **"ENHANCEMENTS"**

**DESSERT** - *Custom Occasion Cake - \$ 8.00 per person |*

**FRESH FRUIT PLATTER**- *Seasonal assortment of sliced fruit - \$ 5.00 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.**

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