

For availability, please contact management prior to filling out this form
Call us at (615) 621-2120, Text at (615) 961-7349 or email: hello@salentonashville.com

SALENTO ITALIA · GROUP DINING · CONFIRMATION FORM ·

Semi-Private space is available in **The Mezzanine**

THE MEZZANINE (upstairs dining room; no elevator) for 10-24 guests; *limited availability on Fridays & Saturdays*

We offer two dining options in the Mezzanine: **Family-Style Dining** or **A La Carte Dining**

OPTION 1: FAMILY-STYLE DINING (fill out page 1 & 4)

· **THREE COURSE MENU** : Dinner: 60 per guest + tax & gratuity / Children 10 & under, \$25 per

· **FOUR COURSE MENU** : Dinner: 70 per guest + tax & gratuity / Children 10 & under, \$30 per

OPTION 2: A LA CARTE DINING (only fill out page 1; *available for up to 14 guests; 15+ guests must be Family Style*)

Off the menu for all food & beverages; billed to the host of the group

Event Name : _____ Company : _____

Contact Name, First Name : _____ Last Name : _____

On-Site Contact Name responsible for payment : _____

Telephone, Cell : _____ - _____ - _____ Work : _____ - _____ - _____

Email : _____

Date of Event: Month : _____ Day : _____ Year : _____

Reservation Time: _____ We can grant you up to 2.5 hours for your event

Guaranteed Guest Count : _____ [Adults: _____ · Children: _____]

***** Initial Each Line Below / Also, Please Inform Your Guests of our Policies *****

_____ *One Check Required – no separate checks | Gratuity 20%*

_____ *Be On Time – Your group will be seated once most of your group has arrived*

_____ *After 20 minutes of your reservation time your reservation is considered complete – therefore we may disassemble your tables*

_____ *Family style dining for kids - \$25 per child*

_____ *Your reservation may decrease in size, but it cannot increase in size.*

_____ *We will cancel your reservation if you are 20+ minutes late & we have not heard from you*

_____ *Guaranteed Guest Count must be confirmed 24 hours prior to your function*

· *If you fail to meet your guaranteed number of guests, we reserve the right to disassemble your tables to maximize our seating*

_____ *We do not guarantee a specific room or space in the restaurant / Wine Corkage Fee - \$20 per 750ml · Dessert Fee - \$2 per person*

_____ *\$25 per person Cancellation Fee will be applied if cancelled within 24 hours of your reservation time (charged to the Credit Card on file)*

_____ *\$35 per person No-Show Fee will be applied if your group does not show up after confirming (charged to the Credit Card on file)*

Credit Card Info: Card Holder Name : _____ Card type : _____

Card Number : _____ Exp. Date : _____

CVV Code : _____ Zip Code : _____

Name (please print): _____ Date: _____

Signature: _____

THREE-COURSE MENU, family-style

Dinner: 60 per guest, plus tax & gratuity

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

COURSE ONE : ANTIPASTI

 select two, family style | additional antipasti + 5 pp

CAESAR SALAD chopped romaine, garlic croutons, parmesan, creamy anchovy dressing

MEATBALLS beef & pork, parmesan, marinara, parsley

MISTA SALAD arugula, olives, parmesan, dill, pickled red onions, roasted tomatoes, chickpeas, balsamic vinaigrette

FRIED CALAMARI lemon, semolina crust, parsley, pepperoncino aioli

GARLIC SHRIMP roasted shrimp, lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta

SPANAKOPITA SALAD kale, spinach, fresh herbs, feta, red onion dressing, crispy phyllo

BRUSCHETTA garlic-rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls

ARANCINI goat cheese stuffed fried risotto, honey, arrabbiata sauce

BROCCOLINI char grilled, sea salt, olive oil

SHAVED SMOKED HAM stracciatella, luxardo, pistachio, cracked black pepper, lemon, chives

COURSE TWO : SECONDI - MEATS

 select two, family style | additional meat + 10 pp

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan

TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley

BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts

RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley

GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon

STEAK FRITTE ^(GF) (+10) prime ny strip, truffle fries, salsa verde

CAST IRON LASAGNA bolognese, bechamel, mozzarella, parmesan

SPAGHETTI & MEATBALLS marinara, basil, parmesan

ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

GRILLED SALMON roasted tomato and peppers, grilled asparagus, fregola, olive tapenade,

herbed yogurt, crispy garbanzo

PORK LOIN SCALLOPINI ^(GF) lemon, parsley, capers, grilled asparagus, cheesy polenta

COURSE THREE : DOLCI

 dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

FOUR-COURSE MENU, family-style

Dinner: 70 per guest, plus tax & gratuity

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

COURSE ONE : ANTIPASTI select two, family style | additional antipasti + 5 pp

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, rich anchovy caesar dressing

MEATBALLS beef & pork meatballs, marinara, pecorino polenta

MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette

FRIED CALAMARI lemon, semolina crust, parsley, pepperoncino aioli

GARLIC SHRIMP lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta

SPANAKOPITA SALAD kale, spinach, fresh herbs, feta, red onion dressing, crispy phyllo

BRUSCHETTA garlic rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls

ARANCINI goat cheese stuffed fried risotto, honey, arrabiata sauce

BROCCOLINI char grilled, sea salt, olive oil

SHAVED SMOKED HAM stracciatella, luxardo, pistachio, cracked black pepper, lemon, chives

COURSE TWO : PRIMI – PIZZE & PASTA select two, family style | additional pasta + 8 pp

PIZZA MARGHERITA tomato sauce, fresh mozzarella, basil

CHEESE TORTELLINI white wine, leek, grape tomatoes, parmesan cream sauce, basil

PIZZA BIANCO mozzarella, calabrian chilies, oregano, smoked ham, arugula, parmesan, olive oil

BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts

PIZZA LA CARNE crumbled meatballs, italian sausage, pepperoni, tomato sauce, mozzarella, parmesan

RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley

COURSE THREE : SECONDI - MEATS select two, family style | additional meat + 10 pp

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan

TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley

BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts

RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley

GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon

STEAK FRITTE ^(GF) (+10) prime ny strip, truffle fries, salsa verde

CAST IRON LASAGNA bolognese, bechamel, mozzarella, parmesan

SPAGHETTI & MEATBALLS marinara, basil, parmesan

ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

GRILLED SALMON roasted tomato and peppers, grilled asparagus, fregola, olive tapenade,
herbed yogurt, crispy garbanzo

PORK LOIN SCALLOPINI ^(GF) lemon, parsley, capers, grilled asparagus, cheesy polenta

COURSE FOUR : DOLCI dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

NUMBER OF COURSES: THREE or FOUR (please circle)

BEVERAGE PACKAGE: _____

CONSUMPTION PACKAGE: All Cocktails, Wine & Beer will be available for consumption & billed accordingly

CASH BAR PACKAGE: Each Individual is responsible for payment of any alcoholic beverages

YOUR FOOD MENU SELECTIONS:

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

ANTIPASTI select two to share for the table | add a third + 5

- _____
- _____
- _____

PRIMI – PIZZE & PASTA select two, family style | additional pasta + 8 pp

*(fill out this section if you have chosen the **Four-Course Menu**)*

- _____
- _____
- _____

SECONDI - MEATS select two, family style | additional meat + 10 pp

- _____
- _____
- _____

DOLCI dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS