



## PRIVATE DINING PROGRAM

Thank you for bringing your business to us.  
We look forward to creating a memorable event for you.



Director of Events:  
Jessica Redd  
[events@ferrarisrestaurant.com](mailto:events@ferrarisrestaurant.com)  
(469) 999-8811

Francesco Secchi, Executive Chef

Hours: Mon-Fri 5 pm – 9:30 pm  
Fri & Sat - 5 pm – 10 pm  
Sunday Closed

1200 William D Tate Ave, Grapevine TX, 76051

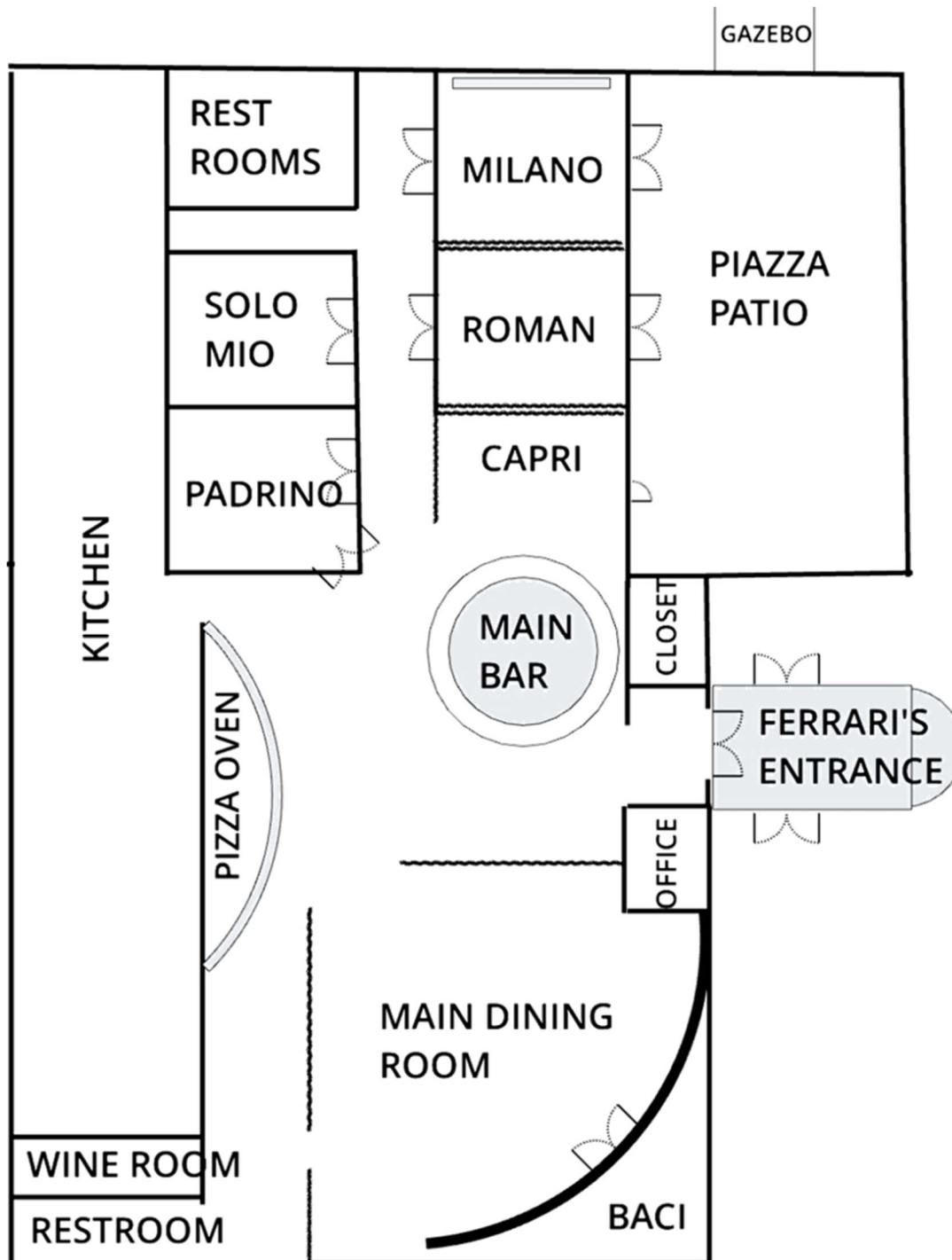


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## Ferrari's Floor Plan





## PRIVATE DINING ROOMS

### Specs

ROOM	SEATED	COCKTAIL	AV/MUSIC
Baci	9	0	House Sound
Padrino	20	40	1 TV & House Sound
Solo Mio	22	25	1 TV & House sound
Milano	28	40	House Sound
Roman	28	40	House Sound
Capri (semi-private)	28	40	House Sound
Milano/Roman	60	80	House Sound
Roman/Capri	60	80	House Sound
Milano/Roman/Capri	100	120	house sound
Piazza Patio	60	100	house sound
Main Dining Room	125	75	house sound
Full Restaurant Buyout	250	350/500	house sound / Piano



## FOOD MENUS

The following are suggested food menus for private dining.  
We are more than happy to create a custom menu that works for you.



## **MENU #1**

“CREATE YOUR OWN”  
ITALIAN MENU FOR YOUR GUESTS

**\$83 pp**

### **APPETIZER**

*House Salad*  
*Focaccia Bread*

### **MAIN**

**\*\*host to pick 2\*\***

*served as a plated tasting (both items served on one plate)*  
*served with vegetables of the day*

\*POLLO VALDOSTANA *chicken breast – ham – mozzarella – mushrooms – cream sauce*  
POLLO PARMIGIANA *breaded chicken breast – parmigiano – mozzarella, tomato sauce*  
POLLO MARSALA *chicken breast – mushrooms – marsala wine sauce*

VEAL LIMONE *veal scallopini – lemon – capers – white wine sauce*  
\*VEAL PIZZAIOLA *veal scallopini – olives – oregano – capers – tomatoes*  
VEAL MARSALA *veal scallopini – mushrooms – marsala wine sauce*

\*SALMON BELLADONNA *filet of salmon – topped with shrimp – white wine cream sauce*  
SALMON PIZZAIOLA *filet of salmon – olives – oregano – capers – tomatoes*  
SALMON CAPERI *filet of salmon – lemon – capers – white wine sauce*

### **PASTA**

**\*\*Host to pick 2 \*\***

*served family style with main entree*

\*PENNE BASILICO *penne – fresh basil – house made tomato sauce*  
FARFALLE ALFREDO *bowtie pasta – house made cream sauce – parmesan cheese or*  
\*GNOCCHI DELLA MAMMA **(ADD \$4 PP)** *Italian potato dumplings – gorgonzola – mozzarella*  
*– romano – parmigiana – cream sauce*

### **DESSERT**

**\*\*host to pick 1\*\***

*served individually*

CRÈME BRULÉ  
FERRARI'S TIRAMISU  
CHOCOLATE STEFANO  
\*ITALIAN SURPRISE

*(sponge cake – espresso – Italian liqueur – pistachio, vanilla & chocolate gelato encased in*  
*Italian meringue – baked in the oven – drizzled with Belgian chocolate sauce)*

*\*All menu items and pricing are seasonal and subject to change\**

*\*We are more than happy to accommodate guests with dietary restrictions or food allergies\**



## **MENU #2**

### **TUSCAN SURF & TURF**

**\$95 pp**

#### **APPETIZER**

House Salad  
Focaccia Bread

#### **MAIN**

*served as a plated tasting  
(both items served on one plate)  
with vegetables of the day*

FILET MIGNON - 4 oz filet – grilled medium rare - peppercorn sauce  
and  
SEA BASS AL FORNO - sea bass – roasted in our wood burning oven

#### **PASTA**

*served family style with main entree*

PENNE BASILICO *penne – fresh basil – house made tomato sauce*  
FARFALLE ALFREDO - bowtie pasta – house made cream sauce  
– parmesan cheese

Or  
(add \$4pp)

PENNE BASILICO - *penne – fresh basil – house made tomato sauce*  
\* GNOCCHI DELLA MAMMA - *Italian potato dumplings – gorgonzola  
– mozzarella – romano – parmigiana – cream sauce*

#### **DESSERT**

##### **ITALIAN SURPRISE**

*sponge cake – espresso – Italian liqueur – pistachio,  
vanilla & chocolate gelato encased in Italian meringue – baked in the oven – drizzled with  
Belgian chocolate sauce*

*\*All menu items and pricing are seasonal and subject to change\**

*\*We are more than happy to accommodate guests with dietary restrictions or food  
allergies\**



## **MENU #3**

### **GUEST CHOICE MENU**

**\$98 PER PERSON**

#### **APPETIZER**

*guest choice of one salad*

House Salad

Caesar Salad

#### **MAIN**

*guest choice of one entrée per person*

*served with vegetables of the day*

**POLLO VALDOSTANA** *chicken breast – ham – mozzarella – mushrooms – cream sauce or*

**FILET MIGNON** *8 oz filet – grilled medium rare - peppercorn sauce or*

**CHILEAN SEA BASS** *oven roasted sea bass – topped with crab meat*

**VEAL MARSALA** *veal scallopini – mushrooms – marsala wine sauce*

#### **PASTA**

**\*\*host to choose 2 pastas\*\***

*served family style with main entree*

**PENNE BASILICO** *penne – fresh basil – house made tomato sauce*

**FARFALLE ALFREDO** *bowtie pasta – house made cream sauce – parmesan cheese  
or*

**PENNE BASILICO** *penne – fresh basil – house made tomato sauce*

**GNOCCHI DELLA MAMMA (ADD \$4 PP)** *Italian potato dumplings – gorgonzola  
– mozzarella – romano – parmigiana – cream sauce*

#### **DESSERT**

*guest choice of one dessert per person*

#### **CHOCOLATE STEFANO**

*rich Belgian chocolate mousse hazelnut butter – whipped cream*

*chocolate shavings – toasted hazelnuts*

*or*

#### **FERRARI'S TIRAMISU**

*sponge cake – espresso – amaretto liquor mascarpone cream*

*Belgian chocolate shavings*

*\*All menu items and pricing are seasonal and subject to change\* \*We are more than happy  
to accommodate guests with dietary restrictions or food allergies\**





## **MENU #4**

### **GUEST CHOICE MENU**

**\$110 PER PERSON**

#### **APPETIZER**

*Served family style*

Focaccia Bread  
Fried Calamari  
Rice Balls

#### **MAIN**

**\*\* guest choice of one entree per person\*\***

*served with vegetables of the day*

**Cowboy Ribeye – 16 oz**

**Chilean Sea Bass** – *roasted in our wood burning oven and topped with crab meat, extra virgin olive oil*

**Pollo Valdostana** – *pan seared chicken breast, ham, mozzarella, mushrooms & cream sauce*

**Australian Rack of Lamb** – *grilled double lamb chops, rosemary, garlic, extra virgin olive oil, finished in our wood burning oven*

#### **PASTA**

**\*\*host to choose 2 pastas\*\***

*served family style with main entree*

**PENNE BASILICO** *penne – fresh basil – house made tomato sauce*

**FARFALLE ALFREDO** *bowtie pasta – house made cream sauce – parmesan cheese*  
*or*

**PENNE BASILICO** *penne – fresh basil – house made tomato sauce*

**GNOCCHI DELLA MAMMA (ADD \$4 PP)** *Italian potato dumplings – gorgonzola – mozzarella – romano – parmigiana – cream sauce*

#### **DESSERT**

**\*\* guest choice of one dessert per person\*\***

**CHOCOLATE STEFANO**

*rich Belgian chocolate mousse hazelnut butter – whipped cream*  
*chocolate shavings – toasted hazelnuts*  
*or*

**FERRARI'S TIRAMISU**

*sponge cake – espresso – amaretto liquor mascarpone cream*  
*Belgian chocolate shavings*

*\*All menu items and pricing are seasonal and subject to change\* \*We are more than happy to accommodate guests with dietary restrictions or food allergies\**



## PASSED/STATION APPETIZERS

<u>VEGETARIAN</u>		<u>BEEF, SAUSAGE, LAMB</u>	
FOCACCIA BREAD STICKS	\$2.50 EA	BEEF MEATBALLS	\$5 EA
4-CHEESE GNOCCHI	\$3.00 EA	SAUSAGE AND CHEESE RICE BALLS	\$7 EA
BRUSCHETTA	\$3.50 EA	MEATBALL SLIDERS	\$9 EA
GORGONZOLA STUFFED MUSHROOMS	\$4 EA	BEEF CARPACCIO	\$14 EA
MOZZARELLA CAPRESE	\$4.5 EA	LAMB LOLLIPOPS	\$14 EA
CHEESE RICE BALLS	\$6 EA		
<u>SEA FOOD</u>		<u>PLATTERS</u>	
CALAMARI	\$6 PP	ANTIPASTO PLATTER	\$12 PP
		<i>An assortment of 6 items from our antipasto bar</i>	
CRAB STUFFED MUSHROOMS	\$7 EA	ITALIAN CHEESE & CHARTUTERIE	\$16 PP
FREID SHRIMP	\$8 EA	BOTH PLATTERS	\$24 PP
BACON WRAPPED SHRIMP	\$9 EA	MEAT CARVING STATION	\$27 PP
BACON WRAPPED SCALLPS	MP		
<u>POULTRY</u>		<u>DESSERTS</u>	
MARSALA CHICKEN SKEWERS	\$9 EA	PROFITEROLES	\$4 EA
CHICKEN SLIDERS	\$8 EA	MINI CHOCOLATE CUPS	\$5 EA
		<i>Filled with mascarpone</i>	
		MINI CHEESECAKE	\$7 EA
		MINI CHOCOLATE MOUSSE	\$8 EA
		MINI TIRAMISU	\$8 EA

*\*all prices and menu items are subject to change\**



## BEVERAGE MENUS

### PLEASE CHOOSE ONE OF THE FOLLOWING:

**FULL OPEN BAR** Your guests can order any liquor, cocktail or beer that they prefer. Wine must be pre-selected and ordered 1 week in advance. Open bars are charged on consumption.

**FULL OPEN BAR W/ INDIVIDUAL DRINK PRICE LIMIT** Same as full open bar, but with a limit on the price of each drink. Usually, \$16 per drink is a good number. Wine must be pre-selected and ordered 1 week in advance.

**FULL OPEN BAR W/TOTAL MAXIMUM SPEND** Same as full open bar, but with a limit on the total amount that you would like to spend on alcohol. Wine must be pre-selected and ordered 1 week in advance. You let us know what your maximum spend is and your server will communicate with you when your bill approaches that amount.

**TICKETED BAR** Ferrari's will provide you with drink tickets to pass out to your guests at the beginning of your event. You let us know what you would like the tickets to be used for – full open bar or just beer & wine. Wine must be pre-selected and ordered 1 week in advance. The server will collect a ticket from the guest when ordered. You will be charged on consumption, but not for more than the number of drink tickets that were collected. Once tickets have depleted, guests may pay for alcohol on their own.

**WINE & BEER ONLY** Your guests may only order beer and wine. Wine must be pre-selected and ordered 1 week in advance. Guests may pay for liquor on their own.

**NON-ALCOHOLIC BEVERAGE PACKAGE** Ferrari's will provide unending refills of Iced Tea, Regular Coffee and Soft Drinks for \$6 per person for 3 hours. Pellegrino and Specialty Coffees are not included.



## BOOKING POLICIES SPACE CONFIRMATION

Function space is considered confirmed once the contract is signed by both The Client & Ferraris, the credit card authorization form is received, and deposit is received (if applicable). Space is reserved on a first come, first served basis.

**SERVICE CHARGE & SALES TAX** A 22% service fee and 8.25% sales tax will be added to the final bill.

**BEVERAGES** All beverages are charged based on consumption. Wine bottles are charged by the entire unit and not by the glass. Once a bottle is opened, you will be charged for it.

**ROOM TOURS** Room tours and meetings are by appointment only. Contact the Director of Events for availability.

**DÉCOR** Guests may provide decorations upon approval by Director of Events. Glitter and confetti are prohibited. Ferrari's does not allow anything to be attached to the walls, light fixtures or ceilings. All damages will be assessed on a case-by-case basis and charged to the credit card on file.

**SPLIT CHECKS** Only one check will be printed for each contracted event. The host may pay with multiple credit cards if requested.

**FINAL GUARANTEE** A final guest count is due to the Director of Events 72 hours prior to the event. Your final food charges will, at minimum, be based upon this number.

**PAYMENTS & DEPOSITS** Estimated charges of \$4,000 or more require a 50% deposit. Payment in full is required at the conclusion of your event. Any unpaid balance due will be charged to the authorized credit card. Host will be charged based on actual consumption & final guarantee count. The numbers provided in the contract are for estimation and informational purposes only.

**CANCELLATION POLICY** If client cancels an event that has been confirmed (signed contract by both parties, credit card authorization form on file, and deposit if applicable), the following fees will be charged to the credit card on file:

After confirmation	\$500
10 days or less to Event Date	50% of estimated total, \$500 minimum
72 hours or less to Event Date	

Deposits are non-refundable. If an event is compromised by the danger of ice/snow/hail conditions, client may reschedule/cancel event, but is responsible for all costs of food orders placed specifically for event. All cancellations must be made to the Director of Events.



## THE SECCHI FAMILY

### OWNERS

Francesco and Jane Secchi opened the first Ferrari's Italian Villa, on October 26, 1983, in the West End and introduced the Dallas/Ft. Worth Metroplex to authentic Italian cuisine comprised of recipes that have been in the Secchi family for over 100 years. Much has changed since the inaugural date, but the family's commitment to serving traditional Italian food has remained the same.

Another prevailing theme that has also stood the test of time is the attitude with which the Secchi's greeted their first customer on that first fateful day. Nearly three decades later, Jane and Francesco are still at the front door every single day, greeting their customers on a first name basis and getting to know each and every new guest . . . "Buona sera, good evening and how are you?"

The food prepared is representative of everything the Secchi's hold sacred: family, tradition and pride. The service continues to underscore quality and excellence. The Secchi's have watched the dining population of Dallas/Fort Worth explode over the years, but still prevail with classic Italian dishes such as: Gnocchi, Lasagna, and Cioppino while at the same time featuring Prime Steaks, Chops and the Freshest Seafood with an Italian flare. The Secchi family has carved out a true Italian culinary alcove in a busy cosmopolitan arena and look forward to greeting each and every guest on a first name basis for many years to come.