



## BANQUET FACILITIES

3 WAKE ROBIN RD

LINCOLN, RI 02865

(401) 333-6700

*Web site: [www.Trattoria-Romana.com](http://www.Trattoria-Romana.com)*

*Catering available at: [www.trattoriaexpress.com](http://www.trattoriaexpress.com)*



Trattoria Romana  
Bar & Grill  
Banquet Facilities  
3 Wake Robin Road  
Lincoln, RI 02865  
401-333-6700 ~ Fax 401-333-6702

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Catering available at: [www.trattoriaexpress.com](http://www.trattoriaexpress.com)

*Thank you for considering Trattoria Romana in helping you to make that day a very special one. Trattoria Romana and staff bring a tradition of excellence in food, service, atmosphere and attention to detail.*

*We invite you to plan your upcoming social affair with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.*

*Our private dining room, The Coliseum Room, can accommodate a maximum of 40 people; when combined with our Fontana di Trevy Room, we can accommodate parties of up to 80 people. Lastly, our beautifully decorated Roman Garden Room can accommodate a maximum of 56 people.*

*Trattoria Romana is ideally located in the Wake Robin Center, at 3 Wake Robin Road. We are directly across from the Lincoln Mall on Route 116, in Lincoln, Rhode Island. Only 10 minutes North of Providence. Trattoria Romana is easily accessible from Route 295 and Route 146.*

*Should we be honored with the opportunity to accommodate your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call for an appointment to see our facility. We will be delighted to answer any questions that you may have. Please do not hesitate to contact us at 401-333-6700 or by email at [lace@trattoria-romana.com](mailto:lacc@trattoria-romana.com).*

*Thank you,*

*Lace Saccavino  
Function Coordinator*

# Important Banquet Information

## *Reservations, Deposits and Payment:*

*Reservations are tentative and not considered final and therefore may be cancelled by Trattoria Romana at any time until a signed contract and deposit are received. A non-refundable deposit of \$200.00 is required at the time of booking. This deposit is deducted from your final bill. Full payment is due at the completion of your event. We accept all major credit cards and corporate checks.*

## *Guarantee Due Date:*

*A final guarantee count shall be furnished 7 days prior to the event and cannot be reduced after this time. This count represents the minimum number of dinners for which you will be billed.*

## *Banquet Space:*

*Trattoria Romana reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked. Rooms are rented with a 3-hour limit. A maximum of one additional hour may be purchased for \$200.00 for either the Coliseum or Fontana di Trevy rooms and \$350 for the Roman Garden. The additional hour must be booked ahead of time with the banquet manager.*

## *Food & Beverage Minimum:*

*Trattoria Romana's Coliseum & Fontana di Trevy private dining rooms require a food and beverage minimum of \$1500.00 at dinner time and \$1000.00 at lunch time during the week. This minimum is increased to \$2200.00 at dinner time on Friday and Saturday. The Roman Garden room requires a \$2000.00 minimum at dinner time and \$1200.00 at lunch time during the week. This minimum is increased to \$2800.00 at dinner time on both Friday and Saturday. Some restrictions may apply to holidays or otherwise, "special" dates. The food and beverage minimum is to be met before tax and gratuity. If the minimum is not met, the remainder will be added to the bill as a room fee.*

*See minimum guarantee form.*

## *Menu Selection:*

*Menu selection shall be arranged with Trattoria Romana 7 days in advance of the function. If using one of our banquet menus, three entree selections may be offered. Vegetarian or special diet meals are always available. For parties over 35 people, pre-selection of meal choices are required.*

## *Food and Beverage:*

*Due to insurance and health code regulations, all food and beverage must be provided by Trattoria Romana and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped.*

*In accordance with Rhode Island State Law, alcoholic beverages may not be brought in or removed from the premises. Trattoria Romana reserves the right to refuse alcohol service to anyone at anytime. We also reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.*

## *Entertainment:*

*Trattoria Romana must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.*

## *Decorations:*

*You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table Confetti is not allowed.*

## *Gratuity and Tax:*

*Please add 18% gratuity and 2% taxable administrative fee as well as 8% Rhode Island meal tax.*

# Trattoria Romana's Premium Package Menu

*This menu is available anytime for parties of up to 38ppl. No Pre-selection is required.  
Your guests will order directly from this menu on the day of your event.  
For Parties larger than 38 ppl, a pre-selection is required.*

## *Appetizer Course:*

*Jumbo Shrimp Cocktail or Stuffed Mushrooms*

## *Salad Course:*

*Garden Salad or Caesar Salad*

## *Entrees:*

### *Sirloin Alla Romana*

*Sirloin steak grilled to perfection topped with sautéed mushrooms and served with mashed potatoes.*

### *Salmon Oscar*

*Fresh Salmon filet served over mashed potatoes topped with Lobster meat, asparagus and béarnaise sauce.*

### *Shrimp Scampi*

*Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over angel hair pasta.*

### *Chicken Marsala*

*Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over angel hair pasta.*

### *Veal Parmigiana*

*Breaded veal cutlet topped with mozzarella cheese and marinara sauce served with angel hair pasta and finished with parmigiano-reggiano.*

### *Rigatoni Zingara*

*Rigatoni pasta sautéed in marinara sauce and a dash of cream with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.*

## *Dessert:*

*Strawberry Cheesecake or Tiramisu  
Served with Coffee or Tea*

*\$44.95 per person*

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

## Evening Banquet Menu

Available Anytime for parties over 20 ppl. Choice of up to three entree Selections.

Vegetarian or dietary restricted meals are always available.

Final count for each Meal Selection is required 7 days before the event.

The following meals are available anytime and do not require a pre-selection for parties less than 35 people.

Cannelloni Bolognese	\$ 26.95
<i>Sheets of pasta stuffed with ground veal, beef, and Italian sausage, parmigiana cheese, fresh Italian parsley, and topped with a Bolognese and béchamel cheese sauce.</i>	
Chicken Francese	\$ 26.95
<i>Boneless chicken breast sautéed with lemon, butter &amp; capers.</i>	
Chicken Florentine	\$ 26.95
<i>Topped with Prosciutto &amp; mozzarella, served on a bed of spinach, Lightly sautéed with a Marsala wine demi-glaze</i>	
Chicken Marsala	\$ 26.95
<i>Sautéed with fresh mushrooms and Marsala wine</i>	
Sirloin alla Romana	\$ 39.95
<i>Served with shitake mushrooms sautéed in fresh lemon, garlic, oregano, and extra virgin olive oil</i>	
Filet Mignon	\$ 38.95
<i>Served with béarnaise sauce</i>	
Filet Maxwell	\$ 44.95
<i>8 oz filet mignon topped with asparagus and fresh Maine lobster meat. Finished with borderlaise sauce and a dash of béarnaise sauce.</i>	
Salmon Florentine	\$ 29.95
<i>North Atlantic salmon served over sautéed spinach with a white wine sauce.</i>	

The following meals are available anytime, yet require a pre-selection for all parties, regardless of size

Roast Prime Rib of Beef	\$ 39.95
<i>16 oz prime rib roasted over a mirepoix, served au jus</i>	
Surf and Turf	\$ 42.95
<i>Two baked stuffed jumbo shrimp and a petite filet mignon</i>	
Swordfish Florentine	\$ 36.95
<i>North Atlantic center-cut swordfish steak served over sautéed spinach with a white wine sauce.</i>	
Broiled Boston Scrod	\$ 32.95
<i>Fresh scrod served in lemon butter and breadcrumbs.</i>	
Veal Parmigiana	\$ 28.95
<i>Veal cutlet baked with fresh mozzarella and San Marzano marinara sauce.</i>	

*All Entrees Are Served With Italian Bread, and seasonal vegetable of the day.*

*1st Course (Must be the same for everyone): Fruit Cup or Pasta Fagioli Soup.*

*2nd Course: Garden Salad with our House Italian Dressing.*

*Dessert (Must be the same for everyone):*

*Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.*

*Coffee & Tea is included and served with dessert.*

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.*

*Prices subject to change without notice.*

# Weekend & Evening Buffet Menu

*(Minimum 30 people)*

~ Select Four ~

## Chicken

*Francese- Lemon, butter & capers.*

*Marsala- Wine sauce with fresh mushrooms.*

*Florentine- Topped with Proscuitto & mozzarella served over spinach.*

*Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.*

## Beef

*Sliced Prime Rib- With mushroom gravy.*

*Beef Tips- In Marsala wine sauce with fresh mushrooms.*

## Seafood

*Seafood Casserole- Shrimp, scallops & crab meat served in Newburg sauce.*

*Baked Stuffed Sole- Stuffed with seafood stuffing served in Newburg sauce.*

## Pasta

*Rigatoni Zingara- Homemade pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce.*

*Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.*

*Tortellini Alfredo- Meat filled pasta in creamy cheese sauce.*

*Also, select one from each of the following:*

## Starch

*Oven Roasted, Garlic Mashed, or Rice Pilaf*

## Vegetable

*Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley*

*All entrees are served with: Italian Bread, Individual Garden Salads, Coffee & Tea.*

## Dessert choice:

*Choice of one (must be the same for everyone):*

*Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.*

***\$29.95 per person***

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

## Brunch Buffet

*A Perfect Menu for Showers and Luncheons  
(30 person minimum)*

*Individual Garden Salad*

*Homemade Cinnamon Rolls*

*Fresh Seasonal Fruit Platter*

*Scrambled Eggs*

*Sausage*

*Home Fries*

*Baked Virginia Ham with Pineapple Sauce*

*Chicken Francese*

*Seafood Casserole*

*Penne Marinara*

*Chocolate Mousse Parfait*

*Coffee & Tea*

*\$24.95 per person*

## Additions

*Champagne Punch Bowl*

*\$95.00*

*Mimosa Punch Bowl*

*\$95.00*

*Non-Alcoholic Fruit Punch*

*\$75.00*

*Champagne Toast*

*\$3.75 per person*

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

# Trattoria Romana's Choice Luncheon Menu

*Available Monday thru Friday from 11:30 to 2:30pm*

*This menu is offered for parties of up to 38ppl during lunch time only. No Pre-selection is required.*

*Your guests will order directly from this menu on the day of your event.*

*For Parties larger than 38 ppl, a pre-selection is required.*

## *Appetizer Course:*

*Jumbo Shrimp Cocktail or Stuffed Mushrooms*

## *Salad Course:*

*Garden Salad or Caesar Salad*

## *Entrees:*

### *NY Strip Sirloin*

*Sirloin steak grilled to perfection and served alongside mashed potatoes.*

### *Salmon Florentine*

*Fresh Salmon filet served over mashed potatoes topped with sautéed spinach and artichokes.*

### *Shrimp Scampi*

*Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over angel hair pasta.*

### *Chicken Marsala*

*Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over angel hair pasta.*

### *Veal Parmigiana*

*Breaded veal cutlet topped with mozzarella cheese and marinara sauce served with angel hair pasta and finished with parmigiano-reggiano.*

### *Rigatoni Zingara*

*Rigatoni pasta sautéed in marinara sauce and a dash of cream with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.*

## *Dessert:*

*Chocolate Mousse*

*Served with Coffee or Tea*

*\$42.95 per person*

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.*

*Prices subject to change without notice.*

# Luncheon Banquet Menu

*Available Anytime for parties over 20ppl Sunday through Friday.  
Choice of up to three Entree Selections. Vegetarian or dietary restricted meals are always available.  
Final count for each Meal Selection is required 7 days before the event.*

*The following meals are available anytime and do not require a pre-selection for parties less than 35 people.*

Chicken Francese	\$18.95
<i>Boneless chicken breast sautéed with lemon, butter &amp; capers.</i>	
Chicken Florentine	\$18.95
<i>Topped with Proscuitto &amp; mozzarella, served on a bed of spinach, lightly sautéed with a Marsala wine demi-glaze</i>	
Chicken Marsala	\$18.95
<i>Sautéed with fresh mushrooms and Marsala wine</i>	
Sirloin alla Romana	\$28.95
<i>Served with shitake mushrooms sautéed in fresh lemon, garlic, oregano and extra virgin olive oil.</i>	
Filet Mignon	\$29.95
<i>8 oz filet mignon grilled over an open flame, served with béarnaise sauce</i>	
Veal Parmigiana	\$21.95
<i>Veal cutlet topped with mozzarella &amp; fresh marinara sauce.</i>	
Salmon Florentine	\$21.95
<i>North Atlantic salmon served over sautéed spinach with a white wine sauce.</i>	

*The following meals are available anytime, yet require a pre-selection for all parties, regardless of size.*

Roast Prime Rib of Beef	\$26.95
<i>12 oz prime rib roasted over a mirepoix, served au jus</i>	
Surf and Turf	\$32.95
<i>Two baked stuffed jumbo shrimp and a petite filet mignon</i>	
Broiled Boston Scrod	\$24.95
<i>Fresh scrod served in lemon butter and breadcrumbs.</i>	

*All Entrees Are Served With Italian Bread, and seasonal vegetable of the day.*

*1st Course (Must be the same for everyone):  
Fruit Cup or Pasta Fagioli Soup.*

*2nd Course:  
Garden Salad with our House Italian Dressing.*

*Dessert (Must be the same for everyone):  
Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.  
Coffee & Tea is included and served with dessert.*

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

# Weekday Luncheon Buffet Menu

*Available Monday thru Friday from 11:30 until 2:30  
(Minimum 30 people)*

*~ Select Three ~*

## Chicken

*Francese- Lemon, butter & capers.  
Marsala- Wine sauce with fresh mushrooms.  
Cacciatore- Peppers, mushrooms, onions, and black olives.  
Parmigiana- Lightly breaded, baked in marinara sauce topped with mozzarella.*

## Beef

*Sliced Prime Rib- With mushroom gravy.  
Beef Tips- In Marsala wine sauce with fresh mushrooms.*

## Seafood

*Seafood Casserole- Shrimp, scallops & crab meat served in Newburg sauce.  
Baked Stuffed Sole- Stuffed with seafood stuffing served in Newburg sauce.*

## Pasta

*Rigatoni Zingara- Homemade pasta with Italian sausage, mushrooms  
& black olives in a creamy marinara sauce.  
Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.  
Tortellini Alfredo- Meat filled pasta in creamy cheese sauce.*

*Also, choose two from the following:*

## Pasta

*Rigatoni or Penne  
(served in a Marinara or Bolognese sauce)*

## Starch

*Oven Roasted, Garlic Mashed, or Rice Pilaf*

## Vegetable

*Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley*

*All entrees are served with:  
Italian Bread, Individual Garden Salads, Coffee & Tea.*

## Dessert choice:

*Choice of one (must be the same for everyone):  
Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.*

***\$24.95 per person***

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

## Accompaniments

*If using the weekend & evening or the weekday banquet menu please choose your starch & vegetable to accompany your entrée selection from the following: Starch and vegetable will be the same for all meals.*

### Starch Selection:

*Oven Roasted Potato, Garlic Mashed Potato, Capellini or Penne alla Marinara*

### Vegetable Selection:

*Green Beans Almandine, Honey Glazed Carrots or Sautéed mixed Vegetables.*

### *Extras:*

*Pasta Course Served Family Style \$5.00pp*

*Choice of: Penne, Fettuccini or Gnocchi.*

*In choice of: Marinara sauce, Garlic & Oil, Bolognese Sauce or Alfredo sauce.*

### *Champagne:*

Champagne Toast	House Champagne \$3.75pp	Asti Spumante \$4.75pp
Champagne Punch Bowl	sm (20-30 Servings). \$95	lg (40-50 Servings). 145.00
Mimosa Bowl	sm (20-30 Servings). \$95	lg (40-50 Servings). \$145.00
Non-Alcoholic Punch Bowl	sm (20-30 Servings). \$65	lg (40-50 Servings). \$100.00
Sangria Party Bowl	sm (20-30 Servings). \$135	lg (40-50 Servings). \$195.00

### *For The Kids:*

*(Under 12 years old)*

*Chicken fingers & French Fries or Spaghetti & meatballs. \$12.95*

*Served with salad & dessert*

### *Other Additions:*

Private Bar:	\$75.00
Professional Menu Design:	\$30.00

*Black & White menus printed on ivory cardstock are complimentary.*

*Professional, in-color menus can be customized to your event.*

### Cakes:

*All of our package menus include a dessert choice. You may substitute a specialty cake for your dessert which will be customized to your event. You may upgrade your dessert selection to a double layer cake with one filling, and butter cream frosting decorated with either balloons, roses, or religious cross at no additional charge. Some restrictions apply depending on size of cake, decorations and baker's discretion. As always, you may customize your specialty cake for an additional cost. You may also bring in your own cake from outside the restaurant; however a \$2.00 per person fee will be added to the bill. We will present, cut, and plate the cake for you. if you choose to bring in your own cake or dessert and forgo that which is included, the cake-cutting fee will be waived.*

### Audio-Visual Equipment:

*All Audio-Visual Equipment is rented from a local distributor and may require 48 hours notice. Items may be limited, and cannot always be guaranteed available at time of request. Price includes delivery, pick-up and rental of equipment.*

LCD Projector (computer-ready):	\$240.00
Podium w/ speakers and microphone:	\$190.00
Projection Screen (52"):	\$30.00

## Hot Hors D'oeuvres

Beef Wellington	Half (25 Pieces) \$60.00	Full (50 Pieces) \$110.00
Baked Stuffed Mushroom Caps	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Broiled Scallops Wrapped in Bacon	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Mini Crab Cakes	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Italian Meatballs	Half (25 Pieces) \$50.00	Full (50 Pieces) \$100.00
Clams Casino	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Spanakopita:		
<i>(Spinach &amp; feta in phyllo pastry)</i>	Half (25 Pieces) \$50.00	Full (50 Pieces) \$95.00
Chicken Teriyaki Skewers	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Assorted Quiche	Half (25 Pieces) \$45.00	Full (50 Pieces) \$85.00
Cashew Chicken Spring Rolls	Half (25 Pieces) \$50.00	Full (50 Pieces) \$95.00
Calamari	Half \$50.00	Full \$95.00

## Cold Hors D'oeuvres

Proscuitto & Melon	Half (25 Pieces) \$55.00	Full (50 Pieces) \$100.00
Chilled Jumbo Shrimp Bowl	Half (25 Pieces) \$75.00	Full (50 Pieces) \$150.00
Assorted Cheese Tray <i>with Crackers &amp; Grapes</i>	Half \$55.00	Full \$100.00
Assorted Vegetable Tray <i>with Homemade Dip</i>	Half \$45.00	Full \$90.00
Italian Antipasto	Half \$55.00	Full \$100.00
Fresh Fruit Platter	Half \$50.00	Full \$95.00

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.  
Prices subject to change without notice.*

## *Wine List*

### *Sparkling Wines & Champagne*

100	Ca' Furlan Prosecco ~ Italy	28.
105	Martini & Rossi Asti Spumante ~ Italy	32.
107	Principessa Gavi Perlante ~ Italy	36.
110	Domaine Chandon ~ Napa	49.
115	Moët & Chandon "Moët Imperial" NV ~ France	89.
118	Perrier-Jouët Flower 2002 (complimentary glass set) ~ France	249.
120	Moët & Chandon "Dom Perignon" 2002 ~ France	255.

### *Chardonnay*

125	Cypress - California	24.
130	J. Lohr "Riverstone" ~ California	28.
140	Kendall-Jackson "Vintner's Reserve" ~ California	32.
135	Beringer ~ Napa	34.
145	J. Lohr "Arroyo Vista" ~ California	39.
150	Sonoma-Cutrer "Russian River Valley" ~ Sonoma	39.
155	Rodney Strong "Chalk Hill" ~ Sonoma	46.
160	La Crema "Russian River Valley" ~ Sonoma	58.
165	Jordan ~ Napa	59.
168	Grgich Hills (Biodynamic) ~ Napa	67.
170	Far Niente ~ Napa	99.

### *Interesting Whites*

180	Beringer White Zinfandel ~ California	21.
185	Aveleda Alvarinho Vinho Verde ~ Portugal	27.
193	Chateau Ste. Michelle Riesling ~ Washington St.	28.
190	J. Lohr Bay Mist Riesling ~ California	29.
195	Sharpe Hill Ballet of Angels ~ Connecticut	29.
205	Foris Pinot Blanc ~ Rogue Valley	32.
215	Caymus Conundrum ~ Napa	39.
210	Sokol Blosser "Evolution" ~ Oregon	41.

### *Sauvignon Blanc*

225	Cupcake Sauvignon Blanc ~ New Zealand	28.
220	Sakonnet Fume Vidal Reserve ~ Rhode Island	29.
235	Kim Crawford ~ New Zealand	29.
230	Nobilo ~ New Zealand	34.
240	Ferrari-Carano Fumé Blanc ~ Sonoma	38.
245	Cakebread Cellars ~ Napa	49.

### *Pinot Grigio*

250	Mezzacorona ~ Italy	24.
255	Bollini ~ Italy	32.
260	King Estate Pinot Gris ~ Oregon	36.
265	Castello Banfi "San Angelo" ~ Italy	39.
275	Santa Margherita ~ Italy	44.
277	Jermann ~ Italy	49.

### *Italian Whites*

280	Bigi Est! Est! Est! ~ Umbria	24.
285	Vignedileo Verdicchio Superiore ~ Marches	26.
290	Ruffino "Libaio" Chardonnay ~ Toscana	29.
295	Tenuta di Porzia Frascati Superiore ~ Lazio	31.
300	Principessa Gavi ~ Piemonte	32.
305	Antinori Santa Cristina Campogrande Orvieto Classico ~ Umbria	34.

### *Half Bottles - White*

La Crema Chardonnay ~ Sonoma Coast	24.
Duckhorn Sauvignon Blanc ~ Napa Valley	27.
Santa Margherita Pinot Grigio ~ Italy	28.

## Wine List (cont.)

### **Italian Reds**

500	Querceto Chianti DOCG	24.
505	Capestrano Montepulciano d' Abruzzo	26.
520	Frescobaldi "Remole" Sangiovese	27.
510	Carpineto Dogajolo, Super Tuscan	28.
515	Santi Solane Valpolicella Ripasso	29.
525	Michele Chiarlo Barbera d' Asti Le Orme	29.
530	Colosi Nero d'Avola	34.
535	Castello Banfi Chianti Classico Riserva DOCG	36.
540	Capezzana Barco Reale di Campagnano	36.
543	Masi Campofiorin Valpolicella Ripasso	38.
545	Piazzo Dolcetta d'Alba "Scaletta"	39.
555	Bertani Valpolicella	44.
548	Frescobaldi Nipozzano Chianti Riserva Rufina DOCG	45.
575	Villa Rosa Barolo	49.
583	Palagetto Sottobosco Super Tuscan	51.
580	Rocca delle Macie Chianti Classico Riserva	52.
585	Il Poggione Rosso di Montalcino	54.
590	Ruffino Chianti Classico Riserva Ducale	54.
593	Carpineto Vino Nobile di Montepulciano Riserva	56.
595	Piazzo Barbaresco	58.
600	Terrabianca Campaccio	59.
605	Banfi Belnero Sangiovese Super Tuscan	69.
610	Cesari Amarone	79.
400	Pio Cesare Barolo, '05 ~ Italy	97.
615	Tenuta dell Ornellaia "Serre Nuove" Super Tuscan	98.
415	Masi "Costaserra" Amarone, '06 ~ Italy	99.
428	Castello Banfi Brunello di Montalcino, '06 ~ Italy	119.
410	Il Poggione Brunello di Montalcino, '06 ~ Italy	129.
430	Antinori Tignanello Super Tuscan, '08 ~ Italy	149.
455	Sassicaia Super Tuscan '08 ~ Italy	279.

### **Merlot**

720	Rodney Strong ~ Sonoma	28.
700	Bogle ~ Central Coast, California	29.
725	Blackstone ~ California	32.
735	Trentadue Merlot ~ Sonoma	34.
750	Robert Mondavi ~ Napa	49.
740	Francis Coppola "Diamond Series" ~ California	39.
758	Chateau Ste. Michelle "Cold Creek" ~ Washington St.	57.
755	Stags' Leap Winery ~ Napa	58.
760	Duckhorn ~ Napa	79.
765	Shafer ~ Napa Valley	89.

### **Half Bottles - Red**

Kenwood Cabernet Sauvignon ~ Sonoma	22.
Carpineto Chianti Classico DOCG ~ Italy	26.
Steele Pinot Noir ~ Caneros	33.
Ruffino Chianti Classico Riserva Ducale ~ Italy	34.
Shafer One Point Five Cabernet Sauvignon ~ Napa	65.

### **Cabernet Sauvignon**

620	Cypress ~ California	24.
625	Columbia Crest "Two Vine" ~ Washington	27.
630	J. Lohr "Seven Oaks" ~ California	29.
633	Silver Palm ~ California	35.
635	Kendall-Jackson "Vintner's Reserve" ~ California	36.
640	St. Francis ~ Sonoma	44.
645	Lake Sonoma ~ Alexander Valley	47.
650	Franciscan Oakville Estates ~ Napa	48.
660	J. Lohr "Hilltop Vineyard" ~ California	48.
663	Bell ~ Napa Valley	69.
665	Stags' Leap Winery ~ Napa	79.
670	Jordan ~ Alexander Valley	82.
685	Rodney Strong Reserve ~ Sonoma	94.
395	Grigch, '06 ~ Napa	99.
405	Merryvale, '07 ~ Napa	99.
425	Caymus, '09 ~ Napa	129.
435	Silver Oak, '06 ~ Napa	159.
440	Far Niente "Cave Collection," '08 ~ Napa	179.

### **Shiraz / Syrah**

770	Rosemount Shiraz "Diamond Label" ~ Australia	28.
775	Wolf Blass Shiraz ~ Australia	32.
780	d'Arenberg "The Footbolt" Shiraz ~ McLaren Valley	41.

### **Pinot Noir**

790	Arancio ~ Italy	24.
800	HobNob - France	32.
807	Kenwood ~ Sonoma	35.
805	Angeline ~ Sonoma	36.
810	Estancia ~ Monterey	38.
815	La Crema ~ Sonoma Coast	46.
820	King Estate ~ Oregon	54.
825	David Bruce "Select Series" ~ Central Coast	69.
830	Sonoma Cutrer ~ Sonoma	79.

### **Red Zinfandel**

835	Ravenswood "Zen of Zin" ~ California	32.
840	Steele "Federal Hill Ziff" ~ California	34.
845	Norman "The Classic" ~ Paso Robles	36.
848	The Federalist ~ California	48.
850	Frog's Leap ~ Napa	49.

### **Interesting Reds**

855	Concannon Petite Sirah ~ California	27.
860	Dona Paula "Los Cardos" Malbec ~ Argentina	28.
865	Quinta Das Banceladas-Bairrada ~ Portugal	29.
867	Gascon Malbec ~ Argentina	31.
870	Francis Coppola Malbec ~ California	39.
875	Francis Coppola "Diamond Series" Claret - California	39.
880	Duckhorn Decoy Red ~ Napa	45.
885	Stags' Leap Winery Petite Syrah ~ Napa	69.
450	Opus One, '06 ~ Napa	239.

# Catering Menu

## Appetizers

	Half	Full
Cheese Platter	\$55.00	\$100.00
Fruit Platter	\$50.00	\$95.00
Vegetable Crudités Platter	\$45.00	\$90.00
Prosciutto & Melon	\$55.00	\$100.00
Norwegian Smoked Salmon	\$55.00	\$100.00
Shrimp Bowl (50 pieces)		\$150.00
Italian Antipasto Platter	\$55.00	\$100.00
Sliced Tomato & Mozzarella	\$55.00	\$100.00
Stuffed Mushrooms	\$55.00	\$100.00
Clams Casino	\$55.00	\$100.00
Scallops Wrapped in Bacon	\$55.00	\$100.00
Spanikopita	\$50.00	\$95.00
Crab Cakes	\$55.00	\$100.00
Meatballs	\$55.00	\$100.00
Chickens Wings	\$45.00	\$90.00
Chicken Fingers	\$45.00	\$90.00
Beef Skewers	\$55.00	\$100.00
Chicken Teriyaki Skewers	\$55.00	\$100.00

## Side Dishes

	Half	Full
Oven Roasted Potatoes	\$25.00	\$50.00
Mashed Potatoes	\$25.00	\$50.00
Rice Pilaf	\$25.00	\$50.00
Green Beans Almandine	\$25.00	\$50.00
Honey Glazed Carrots	\$25.00	\$50.00
Sautéed Mixed Vegetables	\$25.00	\$50.00
Garlic Bread	\$20.00	\$40.00
Brushetta	\$30.00	\$60.00

## Salads

	Half	Full
Tossed Salad	\$25.00	\$50.00
Caesar Salad	\$30.00	\$60.00
Potato Salad	\$25.00	\$50.00
Macaroni Salad	\$25.00	\$50.00

## Sandwiches

	Half	Full
Assorted Sandwich Platter	\$65.00	\$120.00

## Desserts

Pastry Platter	\$100.00
Cookie Platter	\$65.00

## Entrees

Lasagna - Marinara	\$65.00	\$120.00
Lasagna - Bolognese	\$75.00	\$140.00
Baked Ziti	\$60.00	\$110.00
Stuffed Shells	\$60.00	\$110.00
Cheese Ravioli	\$65.00	\$120.00
Manicotti	\$60.00	\$110.00
Penne Marinara	\$55.00	\$100.00
Pasta Primavera	\$60.00	\$110.00
Penne with Vodka Sauce	\$60.00	\$110.00
Sweet Italian Sausage & Peppers	\$70.00	\$130.00
Rigatoni Zingara	\$70.00	\$130.00
Tortellini Alfredo	\$70.00	\$130.00
Gnocchi Bolognese	\$70.00	\$130.00
Lobster Ravioli	\$75.00	\$140.00
Eggplant Parmigian	\$70.00	\$130.00
Chicken Cacciatore	\$70.00	\$130.00
Chicken Florentine	\$70.00	\$130.00
Chicken Broccoli Ziti	\$70.00	\$130.00
Chicken Marsala	\$70.00	\$130.00
Chicken Parmigian	\$70.00	\$130.00
Chicken Francese	\$70.00	\$130.00
Chicken Rossini	\$70.00	\$130.00
Veal Marsala	\$80.00	\$150.00
Veal Parmigian	\$80.00	\$150.00
Veal Francese	\$80.00	\$150.00
Stuffed Sole	\$95.00	\$180.00
Baked Boston Scrod	\$95.00	\$180.00
Shrimp & Scallop Scampi	\$100.00	\$190.00
Baked Stuffed Shrimp	\$100.00	\$190.00
Stuffed Pork Loin		\$160.00
Roast Sirloin		\$210.00
Roasted Tenderloin		\$220.00
Roast Prime Rib		\$240.00
Beef Bracirole	\$80.00	\$150.00
Rack of Lamb	\$105.00	\$195.00

## *Preferred Vendors*

Special Services, Which May Be Helpful To You in Planning Your Special Event:

### *Bands:*

Frank Pedula Band	508-528-2498
Steve Burke	401-647-7485

### *Violinist:*

Paul Pelletier	401-766-0769
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### *Guitar & Vocals:*

Al Sebay	401-270-2185
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### *Photographers:*

Tim Carpentier	401-527-6687
Cecelia DelViscio Photography LLC	401-595-2616

### *Balloons/Decorations:*

Ballooney Tunes	401-728-8705
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### *Flowers:*

The Flower Studio	508-695-3600
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### *Fine Chocolates & Gifts:*

Shirley's Chocolates	508-695-8837
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### *Bridal Shop/Tuxedo Rentals/Invitations:*

House of Brides	401-762-1772
Our Place Tuxedo	401-231-2370

### *Ice Sculptors:*

Brookline Ice Co.	617-232-0941
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### *Cakes:*

Montilio's Bakery	508-894-8855
La Salle Bakery	401-228-0081
Dessert Works	781-769-1133

### *Local Hotels:*

Marriott Courtyard - Lincoln	401-333-3400
Quality Inn- Smithfield	401-232-2400

# Credit Authorization Form

By signing the document below, you authorize Trattoria Romana to charge the following credit card for expenditures related to your event. When the credit card is provided for event deposit purposes and no other form of payment is provided at the time of the event, the remaining balance and any additional incurred on the day of the event will always be applied to this card. The balance of your account is due in full at the conclusion of your event. Once a charge for full or partial payment towards an event is processed via credit card, we are unable to refund the credit card at a later date and accept alternate payment. Trattoria Romana accepts cash, credit cards, and corporate checks as payment for all service, subject to Trattoria Romana's policies and procedures. Your completion of this authorization form helps us to protect you, our valued customers, from credit card fraud.  
All information entered on this form will be kept strictly confidential.

## DIRECTIONS:

1. Fill out entire form legibly with a dark pen. Card holder must sign on the line indicated. We reserve the right to verify the provided information with your Credit Card Issuing Bank.
2. Include a photocopy of the front and back of the signed credit card.
3. Fax (401) 333-6700 or scan and email to lace@trattoria-romana.com the completed form and the photocopies of the credit card.

NAME: \_\_\_\_\_

COMPANY NAME: \_\_\_\_\_

Cardholder Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Address: \_\_\_\_\_

Credit Card Type: \_\_\_ AMEX \_\_\_ VISA \_\_\_ MASTERCARD \_\_\_ DISCOVER

Credit Card Number: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Expiration Date: \_\_\_\_\_ / \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Card Identification Number (last 3 digits located on the back of the credit card): \_\_\_\_\_  
*American Express Customers: 4 Digit security code is located on the front of the card*

Amount To Be Charged: \$ \_\_\_\_\_  
*(Enter N/A if not yet determined)*



\_\_\_\_\_ Initial here if this card is to be applied to a deposit for your upcoming event.

\_\_\_\_\_ Initial here if amount charged will be determined after services.

\_\_\_\_\_ Initial here if this card is to be kept on file to be used towards all future purchases made this company/person.

By signing this form, I understand that my credit card will be charged for services performed on \_\_\_\_\_ *(Enter Date of Event)*.

I agree to comply with my cardholder agreement.  
Signature: \_\_\_\_\_

**FAX OR SEND THE AUTHORIZATION TO:**

Trattoria Romana  
Function Coordinator  
3 Wake Robin Road  
Lincoln, RI 02865  
Fax #: (401) 333-6700

# Food & Beverage Minimum Agreement

Name of Host: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip \_\_\_\_\_

Phone: \_\_\_\_\_ email: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Room Requested: \_\_\_\_\_

Food & Beverage Minimum guarantee: \_\_\_\_\_

Deposit Amount: \_\_\_\_\_

A non-refundable deposit is to be paid in full at time of booking. This deposit will come off the final bill at the end of the event. This deposit is used to hold your function space, and will not be refunded if the event is cancelled.

The information above has been fully explained to me, and I agree to meet the requirements of my function. I am aware that if, upon the day of the event, my bill does not reach the minimum amount agreed upon, that the difference will be added to the final bill as a "room fee". This minimum is to be met with food and beverage alone before tax, gratuity, and other fees.

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Today's Date: \_\_\_\_\_