



PRIVATE DINING MENU

\$75 PER PERSON – MAKE ONE SELECTION PER COURSE

Appetizers

TRUFFLED REDS GF | V

CRISPY SMASHED TRUFFLED REDSKINS • PARMESAN • TRUFFLE AIOLI • SCALLIONS

BURRATA GARLIC BREAD V

GARLIC CROSTINI • WARM BURRATA CHEESE • MARINATED GRAPE TOMATOES
BALSAMIC GLAZE • FRESH BASIL

CHEF'S CHEESE AND OLIVE BOARD V

CHEF'S CHEESE SELECTION • OLIVES • ASSORTED CRACKERS • ADD CURED MEATS FOR \$4PP

Petite Salad

SERVED WITH FAMILY STYLE HOUSE BREAD

MANGIAMAO HOUSE GF | V

TORCHED CAESAR
WEDGE

Entrées

SCOTTISH SALMON* GF

PAN-SEARED SALMON • GRILLED ASPARAGUS • SAUTÉED SHALLOTS
GARLIC • CREAMY TUSCAN SAUCE • BABY ARUGULA • CRISPY REDSKINS

LASAGNA BOLOGNESE

BEEF & PORK BOLOGNESE • PARMESAN
SAVORY ROSEMARY RICOTTA • EGG PASTA SHEETS • TOMATO SAUCE

SHRIMP ALLA VODKA

TENDER SAUTÉED OISHII SHRIMP • CARAMELIZED ONIONS • SHAVED ASPARAGUS
PENNE PASTA • PARSLEY • PARMESAN • CREAMY TOMATO VODKA SAUCE

BISTRO FILET

GRILLED AND CARVED USDA CHOICE BISTRO FILET • GARLIC MASHED POTATOES
GRILLED BROCCOLINI • RED WINE DEMI GLACE

ROASTED CAULIFLOWER V

SLOW-ROASTED TOMATOES • ROASTED GARLIC • BABY SPINACH • WHITE WINE-LEMON ZEST PAN SAUCE • REGINETTI
PASTA • PARMESAN • MICRO BASIL • GRILLED LEMON • ROASTED GARLIC • LEMON-WHITE WINE PAN SAUCE

EGGPLANT BURRATA V

PAN-FRIED PANKO CRUSTED EGGPLANT • MARINATED TOMATOES • ROASTED GARLIC • GRILLED ASPARAGUS
BURRATA • MICRO BASIL • BALSAMIC REDUCTION • TOMATO SAUCE

CHICKEN PICCATA

PAN-SEARED CHICKEN BREAST • GARLIC MASHED POTATOES • GRILLED BROCCOLINI
ZESTY LEMON PICCATA PAN SAUCE • GRILLED LEMON

Snake River Farms Wagyu Beef GF

AVAILABLE UPON SPECIAL REQUEST \$MP

Dessert

ALMOND OLIVE OIL CHOCOLATE GANACHE CAKE
TIRAMISU
PETITE CANNOLIS

VEGAN ITEMS - VG
VEGETARIAN ITEMS - V
GLUTEN-FREE OPTIONS - GF





PRIVATE DINING PRICING GUIDE

Location	F&B Minimum	Guest Capacity	Deposit
Master Suite Second Floor Private Dining Room	\$2,000	25 Seated, 35 Mix & Mingle	\$500
Boutique Suite Second Floor Private Dining Room	\$2,000	30 Seated, 40 Mix & Mingle	\$500
Entire Second Floor Master & Boutique Suites & Adjoining Hallway	\$4,000	55 Seated, 75 Mix & Mingle	\$500
Paddock Parlour Main Floor Semi-Private Space	No Min, Off Menu	10 Seated	\$25 Per Guest
Goddess Gallery Main Floor Semi-Private Space	No Min, Off Menu	16 Seated, Up To 22 With Adjacent Table	\$25 Per Guest
Mo's Cocktail Lounge Available Sunday-Wednesday For Private Rental	\$2,500	35 Casual Seating High Tops & Lounge Seats	\$500
Tent & Lawn Area Available April-October, \$1000 Each On Weekdays, \$2000 On Weekends	\$40 Per Guest Min	100 Seated 300 Mix & Mingle 185 Ceremony Seating	\$500

- All private dining options include black table coverings, white linen napkins, and gold table lamps as centerpieces, outside florals and decorations welcomed, client may arrive up to three hours before event to decorate.
- All food and beverage minimums are subject to 23% service charge (20% gratuity and 3% admin fee) and 6% sales tax.
- Outside dessert service fee: \$2 per guest.
- Set up charges apply for special room floor plan requests.
- Plated entrees up to 30 guests.
- Buffet style for 30 or more guests.
- Up to 15 guests, order at the table.
- Over 15 guests: preorder, 72 hrs before event.
- Due to a strict city noise ordinance, there may be no amplified music, use of speakers or microphones on the lawn, music outside many only be preformed acoustically.