

ARUFFO'S ITALIAN CUISINE

Turn your special occasion into a memorable event at Aruffo's Italian Cuisine.

Whether you're hosting a small social gathering or large business function, Aruffo's Italian Cuisine will custom tailor an event worthy of the occasion. It's the personal touches that make an event special, and no one understands this better than our private dining director, Valerie.

She will work with you to ensure that every detail — from the food and drinks to the ambience and timing — is exactly right. Aruffo's will take care of all the arrangements; you and your guests just walk in and enjoy.

Our staff understands the special one-of-a-kind nature of your event and were committed to using all of our resources and skills to match your desire and imagination. Whether an intimate dinner with close friends or a big family reception, will make sure you experience the event of your dreams.

Aruffo's prepares each dish from scratch, procuring farm to table artisanal foods and authentic imported Italian ingredients. Known and loved for our famous Tuscany Garlic Pane, baked with fresh Italian herbs, virgin olive oil, San Marrzano tomatoes and imported peccorino Romano cheese.

Delicious selections of home made pasta, pizzetta, ravioli, ocean fresh seafood, prime steaks, tender milk fed veal and free-range poultry. Confections prepared fresh daily, with the finest fruits, European chocolates and fine liqueurs.

Aruffo's has forged partnerships with small boutique wineries, serving the finest California and Italian imported wines. Aruffo's offers a full bar with an array of high-end small batch spirits, featuring amazing signature cocktails and hand-crafted Italian and imported draught beers. An array of aperitifs, after dinner cognacs, sherries, ports, liqueurs and digestifs and of course, cappuccino and espresso, served with our signature Lazzaroni Amaretti biscotti.

Aruffo's Italian Cuisine is looking forward to making your celebration a memorable occasion. We sincerely thank you for choosing Aruffo's Italian Cuisine, it's our sincere pleasure to serve you and your guests.

Valerie & Tom Aruffo

ARUFFO'S ITALIAN CUISINE

PRIVATE MENU PACKAGES

Choose A Package - Palazzo, Venetian, Primo or Cento.

Packages include soda, iced tea, or lemonade.

Wine, Cocktails, Antipasti or Dolci can be added to packages.

PALAZZO - \$55 Per Person

PRIMO

Aruffo's Tuscany garlic pane farm fresh field greens, fresh farfalle pasta, cabernet sauvignon vinaigrette.

SECONDO E CONTORNO

Guests choose from one of the following entrées.

POMODORO

Sauce of Italian plum tomatoes, ex-virgin olive oil, roasted garlic, fior di latte mozzarella, fresh basil over spaghetti.

GNOCCHI

Italian potato dumplings, filled with ricotta, asiago, mozzarella, grana padano, pomodoro sauce house-made ricotta.

FETTUCCINE ALFREDO

Rich cream with pecorino romano cheese, fresh egg fettuccine.

POLPETTE DI SPAGHETTI

House-made meatballs, smothered with pomodoro sauce over spaghetti with pecorino Romano.

SPUMONE GELATO

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, whip cream, chocolate shavings, seasonal fruit garnish, biscotti.

VENETIAN - \$61 Per Guest

PRIMO

Aruffo's Tuscany garlic pane farm fresh field greens, fresh farfalle pasta, cabernet sauvignon vinaigrette.

SECONDO E CONTORNO

Guests choose from one of the following entrées.

VODKA CRÈME POMODORO

Vodka cream, hint of Italian plum tomatoes, pecorino, farfalle pasta.

SPINACI RAVIOLI

Ricotta ravioli, incased in spinach pasta, sauce of plum tomatoes, fresh spinach, caramelized roasted garlic.

LASAGNE AL FORNO

Layers of pasta oozing with ricotta, mozzarella, pecorino Romano in a hearty ragu sauce.

POLLO LIMONE E FUNGHI

Pan-seared with Meyer lemon, brown mushrooms, capers, hint of cream, pinot grigio wine, seasonal vegetables.

TIRAMISU

Classic, ladyfingers, mascarpone cheese, dark chocolate shards, oozing with espresso liqueur.

ARUFFO'S ITALIAN CUISINE

PRIVATE MENU PACKAGES

Choose A Package - Palazzo, Venetian, Primo or Cento.

Packages include soda, iced tea, or lemonade.

Wine, cocktails, antipasti or desserts can be added to packages.

PRIMO - \$74 Per Guest

ANTIPASTI RICOTTA BRUSCHETTA

House-made ricotta, slow roasted tomatoes, fresh basil.

PRIMO

Aruffo's Tuscany garlic pane farm fresh field greens, fresh farfalle pasta, cabernet sauvignon vinaigrette.

SECONDO E CONTORNO Guests choose from one of the following entrées.

POLLO FETTUCCINE ALFREDO

Pan-seared chicken breast, rich cream with pecorino Romano cheese, fresh egg fettuccine.

POLLO SALSICCIA GNOCCHI

Hand-made artisan chicken sausages of Asiago cheese, garlic, fresh oregano served with gnocchi filled with ricotta, asiago, mozzarella, grana padano, with pomodoro sauce, house-made ricotta.

POMODORO

Sauce of Italian plum tomatoes, ex-virgin olive oil, roasted garlic, fior di latte mozzarella, fresh basil over spaghetti.

PACIFIC SALMONE

Pan-seared with Lemoncello butter and capers, seasonal vegetables.

TIRAMISU

Classic, ladyfingers, mascarpone cheese, dark chocolate shards, oozing with espresso liqueur.

CENTO - \$79 Per Guest

ANTIPASTI RICOTTA BRUSCHETTA

House-made ricotta, slow roasted tomatoes, fresh basil.

PRIMO

Aruffo's Tuscany garlic pane farm fresh field greens, fresh farfalle pasta, cabernet sauvignon vinaigrette.

SECONDO E CONTORNO Guests choose from one of the following entrées.

BUCATINI CARBONARA

Classic custard cream sauce, pecorino, prosciutto, cracked peppercorn, fresh bucatini pasta.

PACIFIC SALMONE

Pan-seared with Lemoncello butter and capers, seasonal vegetables.

ALFREDO DEL MARE

Gulf shrimp, sea scallops, pacific salmon, sauteed with vodka cream, tossed with fettuccine.

PAPPARDELLE COSTOLETTE

Braised short ribs, plum tomatoes, mushrooms, Chianti wine, fresh pappardelle pasta.

CIOCCOLATO MOUSSE

Chocolate mousse, layered on Pernigotti chocolate cake, dark chocolate shards, crème de cocoa sauce, Amarena cherry gelato.

ARUFFO'S ITALIAN CUISINE

Private Menu Packages

Dining services are offered for a Minimum of 16 scheduled guests. Includes 2 hours of service. Each additional 1/4 hour is 5.00 per guests. Please have your guest arrive on time. When guests are late, we are forced to rush entire experience.

Choose A Package - Palazzo, Venetian, Primo or Cento.

Packages include soda, iced tea, or lemonade.

Additions from the full dining menus, wine list and cocktail menu can be added to your package, prices are noted on full dining menus.

Due to market volatility, prices are secured 2 week prior to event.

Palazzo \$55 per person

Venetian \$61 per person

Primo \$74 per person

Centos \$79 per person

Chef Requests

Chef will accommodate needs of allergy or dietary restriction, please inform staff the day of the event. High quality imported gluten free pasta can be substituted in most pasta entrée's 2.75 per entrée applies.

Additions to Package

Selections taken from full menus prices as noted.

Antipasti _____

Cappuccino, Espresso, Coffee, Hot Tea _____

Contorin Extra's _____

Bar Services

Cocktail Reception

Guests choose from the Wine, Beer and Cocktail menus, prices as noted. Or a specific menu arranged for your guests.

Open Bar

Guests choose from the Wine, Beer and Cocktail menus, prices as noted.

Limited Bar Service

Host chooses specific beers, wines and cocktails to be served. Indicate your selections, _____

Bar Dollar Limit

Host chooses a predetermined dollar amount, when the amount has been reached, bar service becomes cash and carry to your guests.

Dollar limit _____

No Host Bar

Guests are directly charged for bar beverages.

Seating

Seating placement for your guests is considered with guest size and services requested. Every effort is made to accommodate your preferred. The Secret Garden Patio is fully heated. When rainy weather is forecasted, the Secret Garden Patio parties are sat in Godfathers Room.

Godfathers Room

The Secret Garden Patio

Reserving Entire Restaurant

Exclusive use by your event. Includes 3 hours of service. Each additional 1/4 hour is 5.00 per guests. A dollar minimum is assigned for the date. This represents the minimum dollar amount that must be spent to secure exclusive use of the entire restaurant. Food and beverage are applied toward the minimum only; taxes, gratuity, gift certificates, packaged food to go do not apply. When the dollar Minimum has not been met, the balance is charged. Sales Minimum

Strollers cannot be sat tableside please have your guest store in their vehicle. Baby carriers are sat tableside. Children under 10 will be given a children menu.

Highchairs _____ **Carriers** _____

Taxes

Food, beverages, is subject to state and local taxes, and a suggested 20% gratuity.

Minimum

A minimum of 75.00 per adult and 25.00 per child spent on food and beverage, not to include sales tax and suggested gratuity.

Guest Counts

Deadline for final count 24 hours before event

Call or Email Valerie 72 hours before the date and time of your event with your final guests count. Each no show is charged \$35.00. valtom2@verizon.net 909-624-9624

Additional Services

Outside Dessert

When you choose to bring in an outside cake, the cake is presented tableside with a signature sparkler. Chef cuts and adds gelato to serving. A fee of 4.50 per guest is charged.

ARUFFO'S ITALIAN CUISINE

Private Dining Information

Date of function

Day of the week

Time

Adults

Children 10 and under

Babies

Total Guest Counts

Occasion

Name

Company

E-mail

Phone cellular

Phone home/work

Notes:

Guest Counts **Deadline for final count 24 hours before event**

Call or Email Valerie 72 hours before the date and time of your event with your final guests count. Each no show is charged \$75.00.

Taxes & Gratuity

Food & Beverage subject to state & local taxes and suggested 22% gratuity.

Deposits

Deposit of \$25.00 per guest and this signed agreement secures your reservation. Final payment is due the day of your event, less deposit.

Cancellations **Cancellation Date**

Deposits are returned when cancellations are made prior to the cancellation date. Cancellations are made with Valerie Aruffo. Valtom2@verizon.net 909-624-9624

Deposit

Credit Card #

ON FILE

Expiration date

CSC/CVC Code

Zip Code

I agree to the deposit charge on my credit card. Signature

By signing this agreement, I agree to the terms and conditions.

Signature _____

Date _____

Forward this agreement by Email to Valerie Aruffo via valtom2@verizon.net.

We sincerely thank you for choosing Aruffo's Italian Cuisine, It is our sincere pleasure to serve you.

Valerie Aruffo Grazie Mille